



Danú Seafood Tasting Menu

€42

*Menu to be taken by whole table
(€7 supplement for included dinner packages)*

Spillane's Crabmeat, Yuzu Mascarpone, Cucumber Salad 3.6.7.9

Seared Scallop, Fried Turnip, Girolle Mushroom, Pumpkin Jam
1.2.4.7.9.12

House Cured Salmon and Fresh Salmon Tartar, Celery and Apple Salad,
Lumpfish & Keta Roe 4.7.8.9.10.12

Pan-fried Turbot, Vine Tomato Sauce, Coriander Seeds, Spring Onion,
Broccoli & Toasted Almonds 4.7.8.9.10

Lemon Martini: Lemon Curd, Blueberry Compote, Blackberry Sorbet,
Prosecco & Chambord Foam 1.3.5.7.8

**Please inform you server of any dietary requirements.
Many dishes may be altered to cater for requirements.
Allergen Coding Numbers list**

1 – Cereals (Gluten)
2 – Crustaceans
3 – Eggs
4 – Fish
5 – Peanuts
6 – Soybeans
7 – Milk

8 – Nuts
9 – Celery
10 – Mustard
11 – Sesame Seeds
12 – Sulphur
13 – Lupin
14 – Molluscs



Homemade Soup of the Day 7.9	€6.50
Salad of Tender Stem Broccoli, Warm Cashel Blue Cheese <i>Candied Walnuts, Fennel Herb & Lemon Dressing 7.8.9</i>	€9
Seared Scallops (Supplement €5 for included dinner packages) <i>Fried Turnip, Girolle Mushroom, Pumpkin Jam 1.2.4.7.9.12</i>	€12
Spillane's Crabmeat <i>Yuzu Mascarpone, Cucumber Salad 1.3.6.7.9</i>	€11
Pan-fried Quail & Jack McCarthy Black Pudding <i>Roast Salsify, Smoked Onion Puree, Sautéed Kale, Parkin Crisp 1.3.7.12</i>	€9
House Cured Salmon and Fresh Salmon Tartar <i>Celery & Apple Salad, Lumpfish and Keta Roe 4.7.8.9.10. 12</i>	€9

Many dishes may be altered to cater for requirements.

Vegan/Vegetarian and Larger Font Menus also available, please ask your server.

Please inform you server of any dietary requirements.

Allergen Coding Numbers list

1 – Cereals (Gluten)	8 – Nuts
2 – Crustaceans	9 – Celery
3 – Eggs	10 –Mustard
4 – Fish	11 – Sesame Seeds
5 – Peanuts	12 – Sulphur
6 – Soybeans	13 – Lupin
7 – Milk	14 – Molluscs



8oz Fillet of Beef €30

Mushroom, Baked Onion, Spiced Ketchup, Red Wine Jus 2.3.4.7.8.9.10.12.14
(Supplement €8 for included dinner packages; please allow 30mins cooking time for well done)

Venison Loin €28

Parsnip & Apple Puree, Barley & Beetroot Risotto, Cassis Jus 1.7.9.12

Seared Chicken Breast €23

Roast Root Vegetables, Whiskey & Peppercorn Sauce 6.7.9.12

Oven-roast Rump of Slaney Valley Lamb €25

Squash Puree, Roast Turnip, Fennel Seeds, Red Onion 4.7.9.12
(Please allow 30mins cooking time for well done)

Pan-fried Turbot €26

Vine Tomato Sauce, Coriander Seeds, Spring Onion, Broccoli & Toasted Almonds
4.7.8.9.10

Salt-baked Seabass (cracked at the table) €26

Warm Salad of Squash, Ginger Tomatoes, Toasted Cashew Nut, Lime Yoghurt
1.4.5.6.7.8

Extra Sides €3.50

Vegetables

Potatoes

Onion Rings

Chips

Side Salad

Vegan/Vegetarian and Larger Font Menus also available, please ask your server.
Our Meats and Seafood are locally sourced through suppliers including:

Spillane's – Killarney, Daly's - Cahersiveen, O'Connell's - Ballinaskellig,
O'Shea's - Killarney, Keelings – Cork



Hazelnut Choux Bun €8

Hazelnut Mousse, Espresso Ice Cream & Jelly 1.3.5.7.8.12

Vanilla Crème Brûlée €8

Carmelised Pumpkin & Coconut, Poached Clémentine 3.5.7.8.12

Lemon Martini €8

Blueberry Compote, Blackberry Sorbet, Prosecco & Chambord Foam 1.3.5.7.8

Roasted Fig €8

Lemon & Pecan Sponge, Almond Cream, Lemon Crème Fraiche 1.3.5.7.8.12

Chestnut Parfait €8

Gingerbread Crumb & Cinnamon Ice Cream 1.3.5.7.8

Aperitifs

Prosecco by the glass €6.50

Raspberry Bellini €8.50

Kir Royale €8.50

Teas €2.90

Breakfast Tea Red Berry Earl Grey

Sencha Green Rooibos Camomile

Peppermint & Spearmint

Coffees

Americano €2.90

Double Espresso €4.30

Cafe Latte/Cappuccino/Espresso/Hot Chocolate €3.15

Digestives

Brehon Espresso Martini €9.50

Smirnoff Vodka, Kahlua, Espresso