



## THE BREHON HOTEL & SPA

### A Taste of Our Local Suppliers

#### **Tim Jones Family Butchers – Killarney, Co. Kerry**

A trusted name in Killarney for generations, Tim Jones is a family-run butcher known for top-quality meats and strong ties to local farmers.

[www.timjones.ie](http://www.timjones.ie)

#### **Flesk Meats – Ballyvourney, Co. Cork**

Established in Killarney in 1979 by Joe and Margaret Hickey, Flesk Meats is still family-run and proudly supplies top-quality Irish beef to the hospitality trade.

[www.fleskmeats.ie](http://www.fleskmeats.ie)

#### **Fenit Fruit & Veg – Fenit, Co. Kerry**

A local supplier delivering fresh, seasonal produce to kitchens across Kerry. Their commitment to local growers ensures we always have the best veg on the plate.

[www.fenitveg.ie](http://www.fenitveg.ie)

#### **Macroom Buffalo Mozzarella – West Cork**

The Lynch family transformed their dairy farm in 2009 by introducing water buffalo to their land. Today, their handmade buffalo mozzarella is widely celebrated for its purity and flavour.

[www.macroommozz.ie](http://www.macroommozz.ie)

#### **Skellig Six18 Gin – Cahersiveen, Co. Kerry**

Named after the Skellig rocks and the 618 steps that lead to the monastery at the summit, Skellig Six18 is a small-batch artisan gin distilled on the edge of the world, using locally foraged botanicals from the Wild Atlantic Way.

[www.skelligsix18distillery.ie](http://www.skelligsix18distillery.ie)

#### **O'Sullivan's Bakery – Killorglin, Co. Kerry**

Founded in 1952 by Tom O'Sullivan, this family bakery has been supplying traditional breads to the region for over 70 years.

[www.osullivanbakery.ie](http://www.osullivanbakery.ie)

#### **Spillane's Seafood – Killarney, Co. Kerry**

A family-run fishmonger bringing the freshest Atlantic catch to Killarney. We use Spillane's for our cod, smoked haddock, salmon and more.

[www.spillaneseafoods.com](http://www.spillaneseafoods.com)

#### **O'Shea's Fruit & Veg – Killarney, Co. Kerry**

Established in the mid-1950s in Milltown, O'Shea's Fruit & Veg has been a cornerstone of fresh produce supply in the Kerry and Cork regions for over 50 years. Now based in Killarney and operated by the third generation of the O'Shea family, the business continues its legacy of delivering high-quality fruits and vegetables.

[www.osheasfruitandveg.com](http://www.osheasfruitandveg.com)

#### **Muckross Wild Irish Gin – Killarney, Co. Kerry**

Crafted using wild botanicals from the Killarney National Park, Muckross Gin is inspired by the beauty of the lakes, forests and rugged landscape that surround us. A true taste of Killarney in every glass.

[www.muckrossgin.com](http://www.muckrossgin.com)

#### **Killarney Brewing & Distilling Co. – Fossa, Co. Kerry**

Known for their bold craft beers and rich storytelling, Killarney Brewing Co. has fast become a local favourite. Their IPA is fresh, hoppy, and brewed using mountain spring water from Mangerton Mountain.

[www.killarneybrewing.com](http://www.killarneybrewing.com)

We take great pride in sourcing from our trusted local producers and suppliers wherever possible. However, due to seasonal and supply chain availability, substitutions may occasionally be necessary. In such cases, we remain committed to maintaining the highest quality and standards in every dish we serve.

# APPETISERS



## TIM JONES' STICKY HOT SAUCE CHICKEN WINGS

SUCCULENT CHICKEN WINGS FROM TIM JONES, A FAMILY BUTCHER BASED IN KILLARNEY, GLAZED IN A HOUSE-MADE STICKY HOT SAUCE. SERVED WITH A RICH CASHEL BLUE CHEESE DIP AND CRUNCHY CELERY STICKS.

IW | 3 | 7 | 9 | 12

€14.00 |

✓ *Guest favourite!*

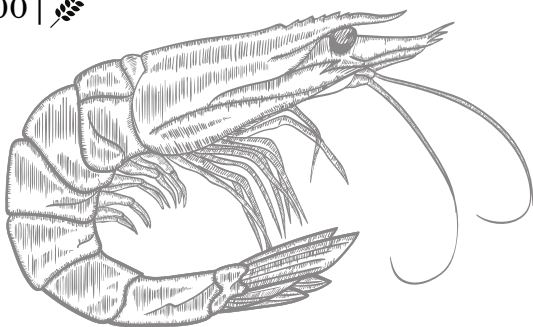
## BREHON SOUP OF THE DAY

SERVED WITH A SLICE OF TRADITIONAL BROWN BREAD FROM O'SULLIVAN'S BAKERY —

A FAMILY-RUN BUSINESS IN KILLORGLIN, CO. KERRY.

IW | 7 | 9

€8.00 |



## BREHON ATLANTIC PRAWN COCKTAIL

PLUMP ATLANTIC PRAWNS SERVED ON A BED OF BABY GEM LETTUCE WITH PICKLED FENNEL AND GUINNESS CROUTONS FRESHLY MADE IN-HOUSE BY OUR HEAD CHEF, NIALL. FINISHED WITH A GENEROUS DRIZZLE OF BRANDY COCKTAIL SAUCE.

IW | 2 | 3 | 10 | 12

€14.00 |

## BABA GHANOUSH

SMOKY AUBERGINE, CHARRED AND FRIED WITH WARMING SPICES OF CUMIN AND CARDAMOM. TOPPED WITH RED ONION AND A VIBRANT FINE HERB SALAD.

IW | 11 | 12

€13.50 |

*Chefs favourite!* ✓

## SPILLANE'S SEAFOOD CHOWDER

A CREAMY, COMFORTING BLEND OF ATLANTIC COD AND SMOKED HADDOCK FROM SPILLANE'S SEAFOOD IN KILLARNEY, SIMMERED WITH THYME, LEEK, POTATO AND CELERY.

IW | 2 | 4 | 6 | 7 | 9 | 12

€13.00 |

# BREHON FAVOURITES

## WOK FRIED CHICKEN

TENDER CHICKEN WOK-TOSSED WITH PINEAPPLE, BROCCOLI, BAMBOO SHOOTS AND LEMONGRASS, FINISHED WITH TOASTED CASHEWS. SERVED WITH COCONUT RICE AND CRISPY PRAWN CRACKERS.

IW | 2 | 6 | 8C | 11 | 12

€23.00 |

## GARGANELLI PASTA

GARGANELLI PASTA SERVED IN A VIBRANT PESTO SAUCE, TOPPED WITH CHERRY TOMATOES, MOZZARELLA, AND TOASTED HAZELNUTS.

IW | 3 | 7 | 8H | 9 | 12

€19.50 |

## CRISPY HALF ROAST DUCK

CRISPY HALF ROAST DUCK, SERVED WITH A SWEET SESAME HOISIN SAUCE, FRESH SHREDDED VEGGIES, AND TENDER NOODLES.

IW | 2 | 6 | 8C | 11 | 12

€28.00

## SUBASH'S BUTTER CHICKEN MASALA

A RICH, CREAMY BUTTER CHICKEN MASALA CRAFTED BY SUBASH, OUR TALENTED CHEF FROM BHUTAN. SERVED WITH SESAME HOISIN, CASHEWS, SHREDDED VEGGIES, AND NOODLES.

IW | 2 | 6 | 8C | 11 | 12

€24.00 |

# SALADS

## MACROOM BUFFALO MOZZARELLA SALAD

CREAMY MACROOM BUFFALO MOZZARELLA, MADE FROM THE MILK OF FREE-ROAMING BUFFALOES ON LUSH WEST CORK FARMLAND. WITH PLUM TOMATOES, TOASTED PINE NUTS, AND A HERB LEAF MIX, FINISHED WITH A DRIZZLE OF AGED BALSAMIC VINEGAR.

7 | 12

€16.00

ADD CHICKEN €6.00

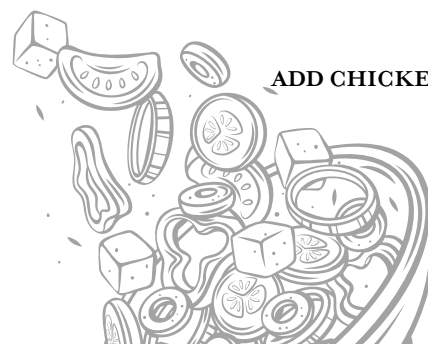
## HOUSE SALAD

ROAST SWEET POTATO, CUCUMBER, TOMATO, AVOCADO, PICKLED RED ONION, FENNEL, AND BABY GEM, TOPPED WITH MIXED SEEDS AND CRISPY CRACKER SHARDS.

IW | 7 | 9 | 10 | 11

€16.00

ADD CHICKEN €6.00




# BURGERS

## 5OZ WAGYU BEEF BURGER

A JUICY 5OZ WAGYU BEEF PATTY, SERVED IN A SOFT AMISH BREAD BUN WITH PINK SAUCE, BACON CRISPS, SWEET CARAMELISED ONIONS, AND CREAMY COOLEA CHEESE, HANDMADE BY THE WILLEMS FAMILY IN COOLEA, CO. CORK. SERVED WITH BEEF DRIPPING CHIPS.

1W | 3 | 6 | 7 | 10 | 12

€28.00 | 




Staff favourite!



## TIM HICKEY DOUBLE BEEF BURGER

MADE WITH TWO JUICY BEEF PATTIES FROM FLESK MEATS, A FAMILY-RUN BUSINESS IN KILLARNEY. SERVED IN A SOFT AMISH BREAD BUN WITH PINK SAUCE, BACON CRISPS, SWEET CARAMELISED ONIONS, CREAMY COOLEA CHEESE AND BEEF DRIPPING CHIPS.


1W | 3 | 6 | 7 | 10 | 12

€22.50 | 

## CHICKEN KATSU BURGER

CRISPY BREADED CHICKEN FILLET, SERVED IN A SOFT AMISH BREAD BUN WITH BACON CRISPS, SWEET CARAMELISED ONIONS, CREAMY COOLEA CHEESE, PINK SAUCE AND BEEF DRIPPING CHIPS.

1W | 3 | 6 | 7 | 10 | 12

€21.50 | 




## FROM THE SEA



### BEER BATTERED FISH AND CHIPS

CRISPY BEER-BATTERED FISH, SERVED WITH GOLDEN CHIPS, TRADITIONAL MUSHY PEAS, AND TARTAR SAUCE.


1W | 7 | 9 | 10 | 12

€24.00 | 

### BAKED CLARE ISLAND ORGANIC SALMON

DELICATE CLARE ISLAND ORGANIC SALMON, SERVED WITH GRILLED BROCCOLI, CREAMY MASHED POTATOES, AND A RICH TOMATO AND CHIVE BEURRE BLANC.

4 | 7 | 9 | 10 | 12

€24.00 | 

### ORGANIC SMOKED SALMON

DELICATE ORGANIC SMOKED SALMON, SERVED WITH FRESHLY BAKED SODA BREAD, CRISP CRACKERS, SWEET APPLE, CUCUMBER, AND A CREAMY BEETROOT DRESSING.

1W | 3 | 4 | 7 | 9 | 10

€17.00

## SIDES

### CHIPS

1W

€5.00

### POTATOS

€5.00

### GARLIC BREAD

1W | 7

€5.00

### SIDE SALAD

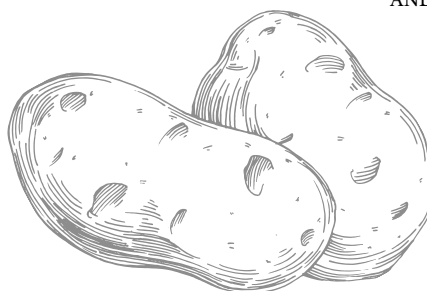
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€5.00

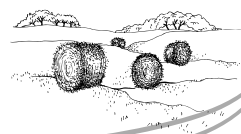
### MIXED VEGETABLES

7

€5.00




## FROM THE LAND



### IRISH SLANEY VALLEY LAMB STEW

TENDER IRISH LAMB FROM SLANEY VALLEY, SLOW-COOKED WITH FENIT POTATOES, CARROT, LEEK, CELERY, ONION, PEARL BARLEY, THYME AND PARSLEY. SERVED WITH A WEDGE OF CRUSTY CRISTOL BREAD


1W | 1B | 9

€23.00 | 

### CHARGRILLED BACON CHOP

CHARGRILLED THICK-CUT BACON CHOP, SERVED WITH CREAMY MASHED POTATO, SAUTÉED SEASONAL GREENS, AND A SMOOTH CLOVE AND PARSLEY WHITE SAUCE.


7 | 9 | 12

€22.00 | 

### IRISH CHICKEN SUPREME

PAN-ROASTED IRISH CHICKEN SUPREME SERVED WITH CREAMY MASH, A RICH BACON, MUSHROOM AND LEEK SAUCE, AND A GOLDEN PUFF PASTRY CRISP.

1W | 3 | 7 | 9 | 12

€24.00 | 

Allergen coding  
1W Wheat | 1B Barley | 1O Oats | 1R Rye | 2 Crustaceans | 3 Eggs | 4 Fish | 5 Peanuts  
6 Soy Beans | 7 Milk | 8A Almonds | 8B Brazils | 8C Cashews | 8H Hazelnuts  
8M Macadamia | 8PE Pecans | 8PI Pistachios | 8W Walnuts | 9 Celery | 10 Mustard  
11 Sesame Seeds | 12 Sulphites | 13 Lupin | 14 Molluscs

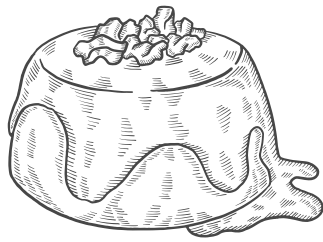


Vegan Adaptable | Ask Server





Gluten Adaptable | Ask Server

# DESSERTS



## WARM STICKY TOFFEE PUDDING

RICH SPICED SPONGE SOAKED IN BUTTERSCOTCH SAUCE SERVED  
WITH A CREAMY VANILLA BOURBON ICE-CREAM AND A CRUNCHY  
PISTACHIO CRUMB  
3 | 6 | 7 | 8H | 8PE | 8PI

€10.00 |  

 *Guest favourite!*


## WARM ALMOND & RHUBARB CRUMBLE CAKE

VANILLA CUSTARD, CINNAMON APPLE COMPOTE, VANILLA  
ICE-CREAM  
1W | 3 | 7 | 8A | 12

€10.00


## CALLEBAUT CHOCOLATE MOUSSE YUZU

DARK CHOCOLATE MOUSSE LAYERED WITH TANGY YUZU  
GEL, A JAPANESE FRUIT, CROWNED WITH COCONUT  
CHANTILLY YOGHURT  
1W | 3 | 7 | 12

€10.00 | 


## SELECTION OF ICE-CREAM

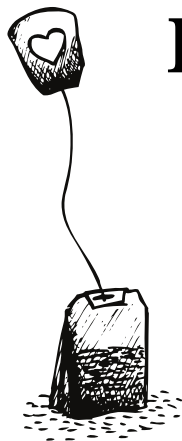
A TRIO OF ARTISAN ICE-CREAMS SERVED WITH SEASONAL  
FRUIT JELLY, FRESH BERRIES AND A PISTACHIO CRUMB  
1W | 3 | 7 | 8PI | 12

€10.00 | 

## BAKED PEACH CLAFOUTIS

JUICY SLICED PEACHES BAKED IN A FLAN-LIKE CUSTARD, FINISHED  
WITH A BRÛLÉD CRUST SERVED WITH CREAMY VANILLA ICE-CREAM  
3 | 7 | 8PI | 12

€10.00 | 



# HOT BEVERAGES

TEA | HERBAL €3.50

ESPRESSO €3.00

AMERICANO €3.80

DOUBLE ESPRESSO €4.30

LATTE €4.30

CAPPUCCINO €4.30

Allergen coding  
1W Wheat | 1B Barley | 1O Oats | 1R Rye | 2 Crustaceans | 3 Eggs | 4 Fish | 5 Peanuts  
6 Soy Beans | 7 Milk | 8A Almonds | 8B Brazils | 8C Cashews | 8H Hazelnuts  
8M Macadamia | 8PE Pecans | 8PI Pistachios | 8W Walnuts | 9 Celery | 10 Mustard  
11 Sesame Seeds | 12 Sulphites | 13 Lupin | 14 Molluscs

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