

## WHITE WINES & CHAMPAGNES

### **Semblante Sauvignon Blanc (Chile)**

Fragrant floral springtime aromas together with crisp, bright kiwi and pineapple fruit flavours and a zingy finish.

€7.00 175ml €9.00 250ml €26.00 750ml

### **Lucci Pinot Grigio (Italy)**

A bright and clean wine with a green apple freshness, nicely balanced by a smoothness of body and some crisp citrus flavours.

€7.50 175ml €9.50 250ml €27.00 750ml

### **Estivalia Chardonnay (Chile)**

Smooth, creamy peach and a delicate touch of honeydew melon flavour make this an easy-drinking crowd-pleaser. Lovely fresh finish.

€7.00 175ml €9.00 250ml €26.00 750ml

### **Baron de Ley White Rioja (Spain)**

This is a clean-tasting, fresh and appealing white wine with flavours of lemon, red apples and even a touch of melon.

€8.50 175ml €10.50 250ml €30.00 750ml

### **Te Pa Sauvignon Blanc, Marlborough, (New Zealand)**

Intense aromas of hawthorn and kiwi are followed by layer upon layer of flavours; nectarine, mango and papaya, each more concentrated than the last.

€9.50 175ml €12.00 250ml €34.00 750ml

### **Chablis, Domaine Charly Nicolle (France)**

A pale yellow with a perfume of summer flowers and a crisp minerality.

€10.50 175ml €13.00 250ml €37.00 750ml

### **Chatelain Sancerre, Loire, (France)**

Super-crisp and super-tasty with a flavour of kiwi, gooseberry and green apple, this is a wine of power, elegance and balance.

€10.50 175ml €13.00 250ml €37.00 750ml

### **Bortolotti Prosecco Spumante (Italy)**

Prosecco Spumante is a fully-sparkling wine. It is fresh, fruity and aromatic with a floral fragrance and an aromatic aftertaste.

€17.00 200ml €55.00 750ml

### **Furlan Prosecco Frizzante**

Frizzante, more delicate bubbles than a spumante, fresh and aromatic.

€45.00 750ml

### **Castelnau Champagne Brut Réserve (France)**

Aromas of hawthorn and elderflower lead to flavours of white peach and apricot with subtle overtones of roasted almonds and hazelnuts.

€70.00 750ml

### **Veuve Clicquot Champagne Brut Réserve (France)**

The Grand Dame of all Champagnes  
Aromatic, Intense & Fresh

€95.00 750ml

### **Domaine de la Ferrandiere Grenache Gris (France)**

*Light Rosé with a delicate strawberry flavour, great with seafood or chicken.*

€7.00 175ml €9.00 250ml €26.00 750ml

## RED WINES

### **Semblante Cabernet Sauvignon (Chile)**

A summer fruit compote of raspberry, blackberry and blackcurrant flavours balanced with just a touch of oaky vanilla.

€7.00 175ml €9.00 250ml €26.00 750ml

### **Estivalia Merlot (Chile)**

Fruity, soft, smooth and mouth-filling, this wine ticks all the boxes. Fresh flavours of ripe Victoria plums and the more intense flavours of semi-dried fruit combine seamlessly.

€7.00 175ml €9.00 250ml €26.00 750ml

### **Los Andes Malbec (Argentina)**

Hand-harvested Malbec grapes from old vines give dense, fruity flavours of blackberries and black cherries, while ageing in oak barrels gives overtones of woodsmoke and vanilla.

€8.50 175ml €10.50 250ml €30.00 750ml

### **Montepulciano d'Abruzzo Tenuta Giglio (Italy)**

An intense ruby colour with hints of violet and a nose of ripe summer berries with a touch of spice.

€8.50 175ml €10.50 250ml €30.00 750ml

### **Baron de Ley Rioja Reserva (Spain)**

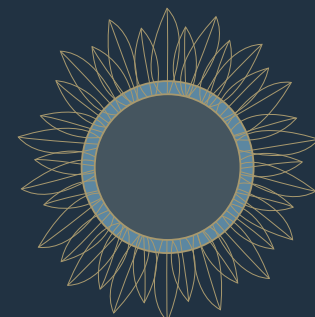
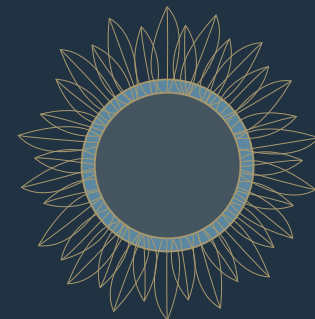
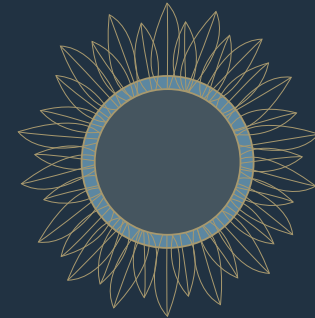
Fruit-driven Rioja with ripe strawberry flavours, seasoned with American oak.

€10.00 175ml €12.50 250ml €35.00 750ml

### **J Lohr Seven Oaks Cabernet Sauvignon, (California)**

A deep red-purple in colour, it has rich, ripe aromas of blackcurrant, blueberry and cherry overlaid with toasty notes and a touch of vanilla.

€9.50 175ml €12.00 250ml €34.00 750ml



Randles Hotel  
KILLARNEY

Original  
Irish  
Hotels

## SOUPS

### Slow Roast Tomato Soup

Crème Fraiche, Basil & Pine Nut Oil, Sourdough €5.95

**Soup Always Fresh** Always Hot & Interesting, Sourdough €5.95

**Kerry Coast Seafood Chowder** Brown Soda €7.50

## NIBBLES

**Hummus, Grilled Pitta Bread** €3.00

**Marinated Olives** €2.00

**Roast Chilli Almonds** €2.00

**Fresh Herb & Feta Tzatziki, Mexican Chips** €3.00

## BREAD BITES

**Ciabatta Extra Virgin Olive Oil & Balsamic** €3.00

**Ciabatta Pesto & Sun Blushed Tomato Tapenade** €3.50

**Bruschetta Parma Ham & Marinated Tomatoes** €4.00

**Bruschetta, Creamed Goats Cheese & Honey, Marinated Tomatoes** €4.50

## OUR 12" PIZZA

**Handmade & Freshly Stone Baked**

**Authentic Margherita** €13.95

**Italian Style** Tomato Sauce, Melting Mozzarella, Pepperoni, and a kick of Jalapenos €15.95

**Ham & Mushroom** €14.95

**Burrata Cheese, Rocket & Pancetta** €16.95

**Smoked & Charred Chicken** Spinach, Pesto €15.95

## GRAZING

**Artisan Cheese & Charcuterie** €18.95

Smoked Gubeen Durrus, Cordal Goats, Cashel Blue, Salami, West Cork Chorizo, Parma Ham, Pickles, Plum Chutney, Black Olive Tapenade, Grilled Sourdough, Oat Cakes

**Maritime** €19.95

Portmagee Crab, Tiger Prawn, Dingle Bay Smoked Salmon, Marie Rose, Cucumber, Dill & Pommery Mayonnaise, Red Onion Pickle, Brown Soda

**Tapas Board** €19.95

Smoked Paprika Chicken & Chorizo in Red Wine, Patatas Bravas, Meatballs Escalivada, Battered Prawns, Horse Radish Aioli, Grilled Sourdough

## SALADS

**Rocket Salad & Smoked Bacon** Starter €6.95 Main €10.95

Parmesan, Toasted Pine Nuts, Sunflower & Pumpkin Seeds, Marinated Tomatoes, Croutons, Aged Balsamic & Virgin Oil Dressing

**Add Grilled Chicken with Rosemary & Garlic** Starter €9.50 Main €13.95

**Add Tempura Prawns** Starter €10.50 Main €16.95

## GRILL

**Kerry Lamb Burger**

Feta Tzatziki, Pickled Red Onion, Spinach, Brioche, Shoestring Fries, Salad @15.95

**Randles 6 Oz Wagyu Beef Burger – Jim Good's Herd**

Brioche Bun, Relish, Onion Rings & Shoestring Fries €15.95  
Gubeen Cheese, Bacon & Onion Rings €16.95

**Cordal Goats Cheese, Fig & Carmelized Onion Jam** €17.95

**28 Day Dry Aged Irish Angus Beef Fillet**

8 oz, Pan Roasted, Spinach, Celeriac, Beet Puree, Fig & Carmelized Onion, Cafe de Paris Butter or Grain Mustard sauce €28.95

## ENTRÉES

**Fish n Chips Fresh Catch,**

Crisp Beer Batter, Shoestring Fries, Tartar, Pea Puree €16.95

**Duck Confit**

Slow Roasted Skeghanore Artisan Duck, Spiced Red Cabbage, Plum Chutney, Wonton Crisp, Juniper Jus. €21.50

**Curry**

Galangal, Lemon Grass, Chilli Infused Coconut Cream (V)  
Asian Greens Basil, Lime, Steamed Rice €12.95

**Add Chic Peas (V)** €14.95 **Add Marinated Chicken** €16.95

**Tiger Prawns** €17.95

**Linguini Pasta Arrabiata, Pancetta & Aged Parmesan** €15.95

**Add Chicken** €18.95

**Atlantic Cod Darne**

Citrus Baked, Spinach, Sweet Pepper Puree, Crisp Panchetta, Pea Shoots, Salsa Verde €16.95

**Scampi & Wild Garlic**

Killarney Ale Tempura, Foraged Wild Garlic Tartar, Shoe string Fries & Salad €16.95

## SIDES

| Spiced Red Cabbage | Patatas Bravas in a Spicy Tomato Sauce

| Shoe string Fries | Whipped Potato

| Rosemary & Garlic Roast Baby Potatoes

| Steamed Vegetables, Butter Glazed

| Rocket, Parmesan & Balsamic Salad

| Tempura Onion Rings **All €3.95 each**

## PUDDING & CHEESE

Selection of Daily Desserts from our pastry Kitchen €6.95

Artisan Irish cheeses with Oatcakes & Fruit Relish €7.95

## SWEET SLICES OF HEAVEN

**Handmade Belgian Chocolate Tiffin Slice**

**Handmade Crunchy Granola Slice**

**Gorgeously Gluten Free Exotic Fruit & Nut Bar** All €2.95

## COFFEE & TEAS

| Americano €3.50 | Tea €3.50 | Speciality Coffee €3.95

| Speciality Tea €3.50 | Hot Chocolate €3.50

| Hot Chocolate & Marshmallows €4.00

Our Speciality Teas are sourced from Prince & Sons Tea Company who have blended The finest ingredients from all over the world.

Our guests like it so much we sell it by the Box with special Fuso Silk teabags - €9.95

Earl Grey/ Chamomile/Blood Orange/ Mint/ Caramel, Vanilla & Rooibos/Lemongrass, Lime & Root Ginger/Berries & Cherries

## TRADITIONAL AFTERNOON TEA

Served by The Fire with a Selection of Prince & Sons Loose Teas, Finger Sandwiches, Scones with Cream and Jam and a Dessert Selection from our Pastry Kitchen €17.50 per person

PRINCE & SONS  
— TEA Co —



Please Ask For Allergen Menu