

WHITE WINES & CHAMPAGNES

Herbe Sainte Sauvignon Blanc, Languedoc (France)

With an aroma of elderflower and honeysuckle and the crispness of a Granny Smith's apple, this is a perfect example of a fresh and juicy Sauvignon from the south of France.

€9.00 175ml | €11.50 250ml | €33.00 750ml

Villa Cerro Pinot Grigio (Italy)

Crisp and lean with a palate-refreshing cleanliness. It balances a creamy, nutty flavour with a lively zesty flavour.

€9.00 175ml | €11.50 250ml | €33.00 750ml

Siegel Reserva Handpicked Chardonnay (Chile) V

A delicious melon and lemon-scented wine with plenty of ripe, fruity flavour. Crisp and easy-drinking.

€9.00 175ml | €11.50 250ml | €33.00 750ml

Blanco Nieva Verdejo, Rueda (Spain)

Blanco Nieva's grapes come from the oldest Verdejo vineyards in Spain. Grown at altitude, they give delicate aromas of white flowers followed by flavours of white peach and a beautiful lightness and freshness.

€10.00 175ml | €13.00 250ml | €40.00 750ml

Te Pa Sauvignon Blanc, Marlborough (New Zealand) V

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

€10.00 175ml | €13.00 250ml | €40.00 750ml

Chablis (France)

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

€11.50 175ml | €15.00 250ml | €45.00 750ml

Sancerre (France)

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

€11.50 175ml | €15.00 250ml | €45.00 750ml

ROSÉ WINE

Fontareche Corbières Rosé, Languedoc (France)

This pale salmon rosé is in the style of the great Provence rosés which have always been much-prized in France. Elegant and fragrant.

€9.00 175ml | €11.00 250ml | €34.00 750ml

RED WINE

Herbe Sainte Merlot, Languedoc (France)

The estate-grown Merlot is ripe and fruity with the freshness of cherries and the richness of damsons and blackberries. On the finish is a delicious aromatic herbal quality.

€9.00 175ml | €11.50 250ml | €33.00 750ml

Siegel Reserva Cabernet Sauvignon (Chile) V

Blackcurrant and ripe fruits-of-the-forest flavours make this a rich and fruity wine with a subtle seasoning of vanilla.

€9.00 175ml | €11.50 250ml | €33.00 750ml

Los Andes Malbec, Mendoza (Argentina) V

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.

€10.00 175ml | €13.00 250ml | €44.00 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. On the palate it is full-bodied and soft with a lingering flavour.

€10.00 175ml | €13.00 250ml | €40.00 750ml

Terranoble Reserva Pinot Noir (Chile)

A rich and fruity pinot noir, beautifully balanced and fragrant with ripe flavours of raspberry and summer berries, toasty oak – and super length on the palate.

€10.00 175ml | €13.00 250ml | €40.00 750ml

Mileto Rioja Crianza (Spain)

Very intense dark cherry red colour. Good fruity intensity, with nuances of cherries, strawberries, licorice and woody notes perfectly integrated in the wine. Good entrance in the mouth, structured wine with balanced acidity and a long finish.

€11.50 175ml | €15.00 250ml | €45.00 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 from the oak ageing. It has surprisingly gentle tannins and a soft finish.

€12.50 175ml | €16.00 250ml | €48.00 750ml

PROSECCO & SPARKLING

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.

Snipe 75ml €15.00 750ml

Furlan Prosecco Frizzante (Italy) | €45.00

Frizzante is a lightly sparkling wine with more delicate bubbles than a spumante, this is a particularly fresh and aromatic example with a fine mousse and long – lasting flavour.

Castelnau Champagne Brut Réserve (France) | €85.00

40% of Chardonnay in the blend and far more ageing than your average Champagne gives Castelnau a surprising elegance and complexity. Aromas of hawthorn and elderflower lead on to flavours of white peach and apricot with subtle overtones of roasted almonds and hazelnuts.

Veuve Clicquot Champagne (France) | €100.00

Intense medium to full-bodied Champagne with acacia blossom and honey aromas, followed by those fruity, biscuity flavours you expect from a good Champagne.



RANDLES HOTEL
KILLARNEY

SOUPS

Slow roast tomato soup | €5.95
Crème Fraiche, Basil & Pine Nut Oil, Sourdough

Soup always fresh | €5.95
Always Hot & Interesting, Sourdough

Kerry Coast seafood chowder | €7.50
Brown Soda

NIBBLES

Tomato & coriander salsa, Mexican chips 6,9 | €6.50

Hummus, grilled pita bread 6,8 | €6.50

Kalamata olives, basil pesto 7 | €6.50

Choose two | €12

Choose three | €17

STARTERS

Prawns pil pil tempura | €11.50
light batter, paprika & chilli aioli
1,2,6,9,11

Kerry coast seafood chowder | €10.50
dill scented cream, brown soda
1,2,3,6,7,11,12

Filo basil goats cheese | €10.50
crispy pancetta, roast moon coin beets, sun dried tomato, rocket,
balsamic
5,6,7,9,13

Spiced tomato soup | €7.50
grilled ciabatta
GF Ve V 6,12

West Cork Skeaghanore duck liver parfait | €9.50
chilli jam, pickled vegetables, ciabatta toast
6,9

Evening soup | €7.50
with garlic croutons, herb cream, brown soda
6 7,11,12

Smoked salmon | €11.50
Celeriac & horseradish remoulade, cured red onion, brown soda
6,7,9,11

SALADS

Crispy Duck | €19.50
roast cashew, toasted seeds, watermelon, fine beans, rocket, hoi sin & lime

Superfood Salad | €16.50
quinoa, kale, blueberries, broccoli, grapes, toasted seeds, roast pickled beets, cashew, walnut, crushed avocado

Add grilled chicken | €3.00

Add grilled goats cheese | €3.00

SIDES €6.00

Sweet potato fries jalapeño mayo (9,11)

Tempura onion rings (6,7)

Skinny fries (9)

Green salad parmesan, balsamic (7,9,13)

Potato puree (7)

Steamed butter glazed vegetables, braised red cabbage

MAINS

Locally sourced burger | €19.95
grilled bacon, gubeen smoke house cheese, tempura onion, brioche, tomato relish, skinny fries, salad (6,7,9,11 GF bun available)

Days catch fish & chips | €19.95
Killarney beer batter, pea puree, national park foraged wild garlic (seasonal) tartare, skinny fries (6,9,11)

Quinoa plant based burger | €19.95
cauliflower, vegan brioche, roast Mediterranean vegetables, aioli, skinny fries, salad (6,8, 9,10,12 GF Ve V)

Panko crumbed best end pork tonkatsu | €19.95
enzymatic cured cabbage, tonkatsu sauce, brioche, skinny fries & salad (6,7,8,9,11,13)

Linguini arribiata | €19.95
bacon lardons, nduja sausage, tomato basil pesto aged parmesan (6,7,9)

Citrus baked seabass fillets | €25.50
gubeen chorizo & parmesan crust, spinach, bitter sweet fennel, caper and herb verge (3,7)

Locally sourced beef fillet | €34.50
pan roasted, glazed Mediterranean vegetables, Hennessy peppercorn sauce, or pommery mustard cream, or garlic herb butter (7)

Sweet chicken grilled breast | €15.95
glazed brie, roast red pepper, marinated tomatoes, rocket, basil pesto, ciabatta (5,6,7,9)

PIZZA

Pancetta, rocket, pesto, Macroom mozzarella | €20.50 (6,7,9)

Goats cheese, red onion, walnut | €18.50 (6,7,9)

Italian Style Tomato Sauce & Melting Mozzarella Pepperoni, With A Kick of Jalapenos | €18.50 (6,7,9)

Authentic Margarita | €16.50 (6,7,9)

Ham & Mushroom | €17.50 (6,7,9)

BIRD CAGES | €30

Charcuterie - Artisan Irish cheese and continental charcuterie board. Cashel blue gubeen, durras, west Cork chorizo, pancetta, salami, oat cakes ciabatta toast, cinnamon pickled grapes, kalamata tapenade, plum chutney (6,7,9)

Hotcutterie - Shakshuka, chorizo, buttermilk rolled oat chicken, panko pork, chilli jam, paprika aioli, guacamole

Seacutterie - Pommery crab taco, guacamole, pickled red onion, oak smoked salmon, brown soda, cured cucumber, tempura prawn pill pill

DESSERTS

Muckross gin & tonic cheesecake | €8.50
vanilla ice cream, key lime sauce, candied lime, mint powder (6,7,11)

Chocolate & pecan brownie | €8.50
walnut praline, vanilla ice-cream, chocolate sauce (VE,V,DF)

Clementine cake | €8.50
Cointreau syrup, chocolate sauce, vanilla ice-cream (GF 5,11)

Cuinneog buttermilk pannacotta | €8.50
Currow strawberries (seasonal), lemon shortbread (6,7)

Irish Artisan cheese board | €10
plum chutney, oatcakes, cinnamon pickled grapes (6,7,9)

Scan here for
allergens guide



**Original
Irish
Hotels**