



RANDLES HOTEL
KILLARNEY

NIBBLES

€6.00

PATATAS BRAVAS
tomato, parmesan

HOMEMADE HUMMUS
herb crostini

KALAMATA OLIVES
basil & pine nut pesto

BIRD CAGES FOR SHARING

€35.00

CHARCUTERIE
Irish artisan cheese, selection of cold cuts, oat cakes, ciabatta toast, pickles, chutney

MARITIME
Pommery crab taco, guacamole, pickled red onion, oak smoked salmon, brown soda, cured cucumber, tempura prawn, tentsuyu

TO BEGIN

POMMERY CRAB TACOS
guacamole, pickled red onion

€16.00

ITALIAN “SUSHI”
Parma ham, burrata, spinach, sundried tomato, balsamic

€13.00

KERRY COAST SEAFOOD CHOWDER
dill cream, brown soda

€12.00

DINGLE GOAT’S CHEESE CROSTINI
candied pecans, roast yellow beetroot, sundried tomato, raspberry balsamic

€12.00

PRAWN TEMPURA
wasabi, ginger, pak choi, tentsuyu

€13.00

TODAY’S SOUP
brown soda

€9.00

SALADS

RANGLES SUPERFOOD SALAD
quinoa, kale, blueberries, broccoli, toasted seeds, roast pickled beets, walnuts, crushed avocado

€17.00

add grilled chicken

€7.00

add goat’s cheese

€5.00

CRISPY DUCK SALAD
roast cashew toasted seeds, watermelon, fine beans, rocket, hoi sin & lime

€18.00

RED LENTIL CROQUETTES
coconut, panko, roast pepper, cashew, pickled red onion, sriracha

€16.00

PIZZAS

ITALIAN
pepperoni, jalapeños

€18.00

GOAT’S CHEESE
pickled red onion, walnut, basil pesto

€19.00

VEGETARIAN
roasted vegetables, spinach

€17.00

SIDES

€6.00

SKINNY FRIES

TEMPURA ONION RINGS

POTATO PURÉE

EVENING’S VEGETABLES

GREEN SALAD

Scan here for
allergens guide



FAVOURITES

CRUSTED SEABASS FILLETS <i>parmesan & herb crust, pepper, courgette, red onion, buckwheat, chive & dill velouté</i>	€25.00
CORN-FED CHICKEN ARRABIATA <i>spinach, roasted vegetable couscous, tarragon & tomato reduction</i>	€22.00
LOCALLY-SOURCED FILLET STEAK <i>wild mushroom fricassée, beetroot & red onion jam, mousseline potato, bearnaise</i>	€40.00
KILLARNEY BEER-BATTERED FISH & CHIPS <i>minted pea purée, foraged wild garlic tartare, skinny fries</i>	€23.00
CRAFT BUTCHER'S BEEF BURGER <i>country pork bacon, Hegarty's cheddar, tempura onions, brioche, tomato relish, skinny fries</i>	€22.00
CRISPY TOFU NOODLES <i>pak choi, chili, mint, carrot, kale, roast pepper</i>	€19.00
WILD MUSHROOM & SPINACH RIGATONI <i>parmesan, basil & pine nut oil</i>	€18.00
<i>add grilled chicken</i>	€7.00
<i>add bacon</i>	€5.00

TO FINISH

MUCKROSS GIN & TONIC CHEESECAKE <i>candied lime, mint powder, key lime sauce</i>	€9.00
SKELLIG WHITE CHOCOLATE PANNA COTTA <i>fresh raspberries, honeycomb</i>	€9.00
STICKY TOFFEE PUDDING <i>Killarney whiskey butterscotch, honeycomb ice cream</i>	€9.00
CLEMENTINE CAKE <i>Cointreau syrup, vanilla pod ice cream</i>	€9.00
SELECTION OF IRISH CHEESES <i>oatcakes, chutney, cinnamon-pickled grapes</i>	€12.00

TEA & BLUE BUTTERFLY COFFEE



IRISH BREAKFAST TEA	€4.00
RONNEFELDT SPECIALITY TEA	€4.50
AMERICANO	€4.00
CAPPUCCINO	€4.50
LATTE	€4.50
HOT CHOCOLATE	€4.50
MATCHA LATTE	€5.50
CHAI LATTE	€5.50
TODAY'S MINI DESSERT <i>Choose 2</i>	€3.00 €5.00

As part of our commitment to sustainability we now offer fully sustainable wine options:

FRESCO DI MASI, BIANCO (Italy)
Made from grapes harvested at the coolest time of day and immediately vinified, Fresco di Masi Bianco has an attractive nose of fresh fruit, with pineapple and citrus notes and delicate wildflower aromas
€40.00 750ml

FRESCO DI MASI, ROSSO (Italy)
A beautiful fragrance and attractive aromas of fresh fruit on the nose: from pomegranates to blackcurrants to the typical hints of cherries that make the wine so identifiably Veronese in origin
€40.00 750ml

WHITE WINES

LES FOLIES COUDRAIES SAUVIGNON BLANC, LOIRE (France)

A fresh, crisp, light and refreshing Sauvignon with aromas of hawthorn and a tongue-tingling kiwi and lime flavour.

€9.50 175ml | €12.50 250ml | €36.00 750ml

FORTE ALTO PINOT GRIGIO, TRENTINO (Italy)

Coming from the Trentino-Alto Adige region in the foothills of the Dolomites, this is a rare Pinot Grigio of style, delicacy and finesse with flavours of white peach and roasted almonds.

€9.50 175ml | €12.50 250ml | €36.00 750ml

VAN LOVEREN CALCRETE CHARDONNAY (South Africa)

An elegant example of unwooded Chardonnay with minerality reminiscent of oyster shell, a vibrant taste of fresh saltiness, and a squeeze of lime, finishing with an elegantly coated texture on the palate.

€9.50 175ml | €12.50 250ml | €36.00 750ml

ARDORS MARIS ALBARIÑO, GALICIA (Spain)

This Spanish favourite has a medium-high intensity. Very fruity, fresh, and fragrant offering very elegant notes of green apple.

€11.00 175ml | €14.50 250ml | €42.00 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.

€11.00 175ml | €14.50 250ml | €42.00 750ml

DOMAINE CHARLY NICOLLE CHABLIS, BURGUNDY (France)

A pale yellow with a perfume of summer flowers and a crisp minerality. A true, classic, authentic Chablis at its best.

€13.50 175ml | €18.50 250ml | €55.00 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.

€13.50 175ml | €18.50 250ml | €55.00 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.

€9.50 175ml | €12.00 250ml | €37.00 750ml

RED WINE

PATRIARCHE MERLOT, LANGUEDOC (France)

Juicy autumnal fruit flavours of blackberry and damson with a smooth and mellow mouth-feel.

€9.50 175ml | €12.50 250ml | €36.00 750ml

SIEGEL RESERVA CABERNET SAUVIGNON (Chile)

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

€9.50 175ml | €12.50 250ml | €36.00 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.

€11.00 175ml | €14.50 250ml | €42.00 750ml

TENUTA GIGLIO MONTEPULCIANO D'ABRUZZO (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.

€11.00 175ml | €14.50 250ml | €42.00 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.

€11.00 175ml | €14.50 250ml | €42.00 750ml

BARON DE LEY RIOJA RESERVA (Spain)

Aged in American oak barrels for 20 months, this is a complex and elegant wine with dark fruit flavours, aromas of coffee and cream and a nice winter-warming spiciness.

€13.00 175ml | €17.00 250ml | €50.00 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.

€13.50 175ml | €18.50 250ml | €55.00 750ml

CHAMPAGNE & PROSECCO

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 €16.00 750ml €65.00

FURLAN PROSECCO FRIZZANTE (Italy) | €50.00

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) | €95.00

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) | €125.00

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

VEUVE CLICQUOT NV ROSÉ (France) | €125.00

This dry Rosé from Veuve Clicquot is frsh light and makes a superb aperitif. To the base of the Brut Yellow Label, winemaker Jacques Péters added a blend of still red wine from specially cultivated Pinot Noir, Pinot Meunier and Chardonnay grapes to the blend. After three years of aging, flavours of dried fruit and Viennese pastries develop.

DOM PERIGNON VINTAGE 1998 CHAMPAGNE (France) | €300.00

Chardonnay and Pinot Noir blend presents initially as elegant and restrained but develops on the nose and palate to show complex layers of citrus fruit, brioche and stone fruit, the finish is sappy and crisp with a long refreshing aftertaste.