

Mains

Grilled 10oz Irish Striploin Steak 1w, 6, 7 with crispy onion rings & grilled vine cherry tomatoes; house fries – choose brandy peppercorn sauce or garlic butter	32.95
Pan Fried Fillet of Salmon 4, 6 on baby potatoes, stem broccoli, roast vine tomato & pesto drizzle	21.95
Fish & Chips 1w, 2, 3, 4, 6, 7, 10 Beer battered fried crisp fillet of cod with mushy peas, tartar sauce & lemon wedge on house fries	18.95
Southern Fried Chicken Burger 1w, 1r, 3, 6, 7, 8, 9, 10 marinated in buttermilk & mild spices – crisp fried; with jalapeno relish in a brioche bun, a side of celeriac and sultana slaw – house fries	17.95
Beef Burger 1w, 1r, 3, 6, 7, 8, 10 8oz irish beef patty – streaky bacon, red cheddar, beef tomato, baby leaves & crisp onion rings – garlic mayo; all in a brioche bun – house fries	17.95
Thai Red Chicken Curry 6 (GF) succulent chicken fillet, blended roast vegetables, chickpea poppadom & basmati rice	17.50
Thai Red Curry 6 (GF) (VEG) (VEGAN) with blended roast vegetables, chickpea poppadom & basmati rice	16.50
Penne Pasta Carbonara 1w, 1o, 6, 7 with crispy bacon, grated parmesan cheese & freshly chopped parsley; all bound in a creamy carbonara sauce with crusty garlic bread	17.50

Pizza Si

Each base, made using durum wheat semolina flour & extra virgin olive oil, is stretched by hand. Cooked at 350° in our new bespoke pizza oven, a thin & crispy finish is guaranteed. Choose from any of our four.

Margherita 1w, 6, 7 (VEG) tomato sauce, mozzarella, fresh basil	14.95
Pepperoni 1w, 6, 7 tomato sauce, mozzarella, pepperoni, fresh basil	15.95
Vegetarian 1w, 6, 7 (VEG) tomato sauce, roast peppers & red onion, cherry tomato, mozzarella, fresh basil	15.95
Vegan 1w, 6 (VEG) (VEGAN) tomato sauce, roast peppers & red onion, cherry tomato, vegan cheese, fresh basil	15.95

Sides

house fries	6
freshly steam vegetables	7
creamed potatoes	7
crispy onion rings	1w



5.50

Bar Evening Menu: from 5pm

Starters

- Mediterranean Baby Goat's Cheese Salad** 7, (VEG) 13.50
with roast vegetables, baby leaves, mixed seeds, extra virgin olive oil & balsamic reduction
- Chowder** 2, 4, 6, 7 – 1o, 1w, 3, 7 10.95
creamy atlantic seafood & shellfish bisque with brown soda bread
- Deep Fried Breaded Brie** 1o, 1w, 6, 7, (VEG), 9.75
with baby leaf salad and mango chutney
- Fiery Chicken Wings** 6, 7, 10, 11 10.95
coated with frank's hot sauce; with carrot & celery sticks & blue cheese dip
Add house fries 15.95
- Homemade Soup of the Day** 6, 7 – 1o, 1w, 3, 7 6.95
with brown soda bread
- Crusty Mediterranean Ciabatta** 1w, 6, 7, (VEG) 9.95
served with melted mozzarella, beef tomato & a drizzle of green pesto
- Crispy Garlic Bread** 1w, 6, 7, (VEG) 7.50
topped with melted mozzarella

Dessert

7.50

- Lemon & Citrus Tart** 1w, 6, 8 (V) 7.50
tangy & refreshing – raspberry sorbet & berry compote
- Cheesecake** 1w, 3, 7, 12
new york style baked vanilla cheesecake
- Paganini Ice Cream** 1w, 5, 6, 7, 8
medley of paganini ice-cream
- Brownie** 1w, 3, 5, 6, 7, 8
warm milk chocolate brownie, vanilla ice-cream & chocolate sauce
- Chocolate & Coconut Tart** 6, 8, (GF), (VEG), (VEGAN)
super rich chocolate tart – suitable for vegans
- Sticky Toffee Pudding** 1w, 3, 5, 6, 7, 8, 12
warm pudd, caramel sauce & salted caramel ice cream

the Parkavon
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