



# THE BAY *Bistro*

at the  
KENMARE BAY HOTEL



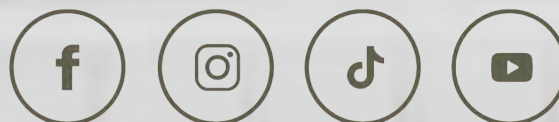
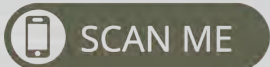
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At The Bay Bistro, we embrace a philosophy of seasonality & sustainability, crafting a menu that reflects the best of what each season has to offer. From Irish farm-fresh produce to ethically sourced Bord Bia meats & seafood, our commitment to excellence is unwavering. Each dish is a harmonious blend of tradition & innovation, designed to celebrate the rich culinary heritage while pushing the boundaries of contemporary cuisine.

We invite you to embark on a culinary journey with us, where every meal is an exploration of taste, texture, & creativity. Join us at The Bay Bistro & discover why dining with us is not just a meal, but an unforgettable experience.

**Bobby O'Donoghue**  
Executive Head Chef





# Beginning

## CHEFS SOUP OF THE DAY (V) <sup>7</sup>

**€8.50**

## WILD ATLANTIC WAY SEAFOOD CHOWDER <sup>2, 4, 7, 9, 10, 12, 14</sup>

A Selection of the Freshest Fish & Prawns from our own doorstep, served in a Creamy White Wine & Fish Velouté. Drizzled with Herb Oil.

**€11.50**

## WINGING IT YOUR WAY <sup>3, 6, 7, 8, 9, 11, 12, 13, 14</sup>

Crispy, Meaty Chicken Wings coated in your own choice of our Homemade Sauces - BBQ, Buffalo Hot Sauce or Garlic Parmesan. Topped with Sesame Seeds, Green Onion & served with Creamy Ranch Dressing & Crunchy Celery Sticks.

**€11.95**

## BLUEBELL FALLS GOATS CHEESE SALAD (V) <sup>1, 3, 7, 12</sup>

Golden Fried Breaded Goats Cheese, served on a bed of Salad, Pearl Couscous, Roast Asparagus Tips, Sundried Tomatoes, Chickpeas & Citrus Dressing.

**€12.95**

## KENMARE BAY SEAFOOD CROQUETTE <sup>1, 2, 3, 4, 7, 10, 14</sup>

Panko Crusted Croquette stuffed with Salmon, Cod, Prawns, Crab Meat, Smoked Haddock, Potato & Dill. In a sea of Champagne, Lemon & Chive Beurre Blanc, with slivers of Smoked Salmon.

**€13.95**

## FOUR SEASONS FLATBREAD <sup>1, 3, 7</sup>

Garlic & Coriander Naan topped with Tomato & Basil Sauce, Chorizo, Salami, Roasted Cherry Tomatoes, Caramelised Onion & Scamorza Cheese.

**€11.95**

## NOT SO CAESAR SALAD (V) <sup>1, 3, 4, 6, 7, 9, 11, 14</sup>

Crispy Baby Gem Lettuce, Homemade House Dressing, Garlic & Herb Croutons, Roasted Butternut Squash, Honey Roasted Cherry Tomatoes & Parmesan Shavings.

**Starter €11.95 / Main Course €13.95**

**Add Buttermilk Chicken €4.50**

## FALAFEL (VG)

Homemade Falafel served on a bed of Red Cabbage Slaw & Pickled Cucumber. Drizzled with Homemade Cashew Nut Tzatziki.

**€11.95**



## Middle

### CHARGRILLED BEEF BURGER <sup>1, 3, 7, 11, 14</sup>

Prime Irish Beef, Garlic Mayo, Baby Gem Lettuce, Beef Tomato, Bacon, Smoked Cheddar Cheese, Tomato Relish, Crispy Fried Onion in a Toasted Sourdough & Rye Burger Bun. Served with Coleslaw & Fries.

**€19.95**

### THE BAY BISTRO BEEF CIABATTA <sup>1, 3, 7, 14</sup>

Braised 18-hour Beef Feather blade, Caramelised Onion, Garlic Ciabatta, Red Wine Jus (for dipping) Served with Coleslaw & Fries.

**€17.95**

### INDIAN BUTTERED CHICKEN <sup>1, 7, 12, 13, 14</sup>

Succulent pieces of Chicken, marinated in our own Indian Spice Blend. Smothered in Creamy, Rich Curry Sauce & Vegetables. Served with Basmati Rice & Homemade Garlic & Coriander Naan.

**€19.95**

### BUTTERMILK CHICKEN BURGER <sup>1, 3, 7, 8, 11, 12, 14</sup>

Golden Fried Buttermilk Chicken Fillet, Smoked Cheddar Cheese, Chipotle Mayo, Crisp Baby Gem Lettuce, Beef Tomato & Pickles in a Toasted Sourdough & Rye Burger Bun. Served with Coleslaw & Fries.

**€17.95**

### SPICED BLACK BEAN BURGER (V) <sup>1, 3, 6, 7, 11, 14</sup>

Black Bean Patty, Spicy Cheese, Guacamole, Homemade Relish, Caramelised Onions, Lettuce & Tomato in a Beetroot Burger Bun. Served with Coleslaw & Fries.

**€16.95**

### NOT SO MEATY (VG)

Oven Roasted Marinated Cauliflower Steak, Romesco Sauce, Pistachios, Pomegranate, Roasted Chickpeas & Chilli Honey Dressing.

**€24.95**

### WILD ATLANTIC WAY SALMON <sup>2, 7, 9, 14</sup>

Pan-Seared Salmon, served on a bed of Creamy Leeks, Roasted Vine Cherry Tomatoes, Crispy Fondant Potato & Green Herb Oil.

**€28.95**

## Available after 6pm

### The Charcoal Grill

PRIME HEREFORD FLAMED 10OZ SIRLOIN <sup>7, 9, 11, 12, 14</sup> **€29.95**

PRIME HEREFORD FLAMED 10OZ RIB EYE <sup>7, 9, 11, 12, 14</sup> **€29.95**

Our Steaks are cooked to your liking & served with Garlic Mashed Potato, Grilled Flat Cap Mushroom & Spinach & Roasted Vine Cherry Tomatoes. Served with your choice of Brandy & Black Pepper Sauce, Garlic Butter, or Red Wine Jus.

### CHICKEN BALLOTINE <sup>1, 7, 8, 9, 14</sup>

Organic Chicken, stuffed with Pork Sausage, Sage, Pistachio & Apricots. Served with Garlic Mashed Potato, Sneem Black Pudding Bon Bons, Turned Vegetables & Red Wine Jus.

**€27.95**

### SLANEY VALLEY LAMB <sup>7, 9, 14</sup>

Braised 12 hr Slaney Valley Lamb, served on a bed of Rosemary Mashed Potato, Sweet Seasonal Market Vegetables, Roast Lamb Jus & Parsnip Crisps.

**€27.95**

### OCEAN FRESH HAKE <sup>2, 4, 12, 8, 14</sup>

Oven Baked Fillet of Hake, served on a bed of Lentils, Smoked Aubergine Puree, Grilled Tender Stem Broccoli, Romesco Sauce & Bacon Vinaigrette.

**€28.95**



## End

### HONEY CAKE WITH CHOCOLATE CRUMB <sup>1, 3, 7</sup>

Our Pastry Chefs Signature Dessert, with layers & layers of Honey & Cream. Topped with Chocolate Comb & Vanilla Ice Cream.

**€8.95**

### APPLE CRUMBLE TARTLET <sup>1, 3, 7, 8, 14</sup>

Homemade Apple Crumble topped with Toasted Meringue.  
Served with Vanilla Ice Cream & Mini Toffee Apple.

**€8.95**

### SEMI FREDDO <sup>3, 5, 7, 8</sup>

Frozen dessert, with Crunchy Meringue, Chocolate Mousse,  
Toasted Peanuts on a bed of Creamy Meringue. Drizzled with  
Salted Caramel & Chocolate Sauce.

**€8.50**

### CHOCOLATE MARSHMALLOW CAKE (GF) <sup>3, 7, 14</sup>

Chocolate Mousse, covered in a Crispy Crumb, topped with Gooley,  
Toasted Marshmallow. Served with Cookie Dough Ice Cream.

**€8.50**

### CLASSIC TIRAMISU <sup>1, 3, 7, 14</sup>

Our very own deconstruction of the Classic Italian Dessert, with  
Boudoir Fingers, Mascarpone & Amaretto Cream & Vivaldi Espresso.

**€8.50**

### PINEAPPLE & COCONUT TRIFLE (VG)

Coconut Cream, infused with Fresh Pineapple & Mango Chips.  
Topped with Cotton Candy.

**€8.50**

### CHEESE BOARD <sup>1, 3, 7, 8, 12, 14</sup>

A variety of Farmhouse Cheeses, Candied Walnuts , Dried Fruit, Grapes,  
Spiced Plum Chutney, Savoury Biscuits & Aged Port.

**For one €10.95, for two €18.95**

#### ALLERGENS

1. Cereals - Gluten - Wheat/Barley 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soya & Soy Beans 7. Milk, Dairy containing Lactose  
8. Nuts - Hazelnuts 9. Celery 10. Molluscs 11. Mustard 12. Lupine 13. Sesame Seeds 14. Sulphites, Alcohol

GF: Gluten Free • VG: Vegetarian • V: Vegan



## White Wines

CHILENSIS SAUVIGNON BLANC,  
MAULE VALLEY, CHILE

Fresh with balanced acidity & aromas of sweet tropical & citrus fruits.

**Bottle €29 / Glass €8**

RHYTHM & RHYME, CHARDONNAY,  
SOUTH AUSTRALIA

Aromas of ripe stone fruit, melon & peach. The palate has good weight,  
with peach & a hint of citrus. Clean & delicate finish.

**Bottle €34 / Glass €9**

GABRIELLA DOC DELLE VENEZIE, PINOT GRIGIO,  
FRIULI, ITALY

Well-balanced & dry. Fruity, with hints of almonds & toast.

**Bottle €29 / Glass €8**

RABBIT ISLAND, SAUVIGNON BLANC, NELSON, NZ

Fresh & vibrant with crisp, mineral acidity. Gooseberry flavours  
linger with a mineral thread.

**Bottle €40 / Glass €9**

DOMAINE DEL SOL, PICPOUL BLANC,  
PINET LANGUEDOC, FRANCE

Fruity & floral nose with hawthorn & lime tree fragrances. Lively  
& fresh mouth equilibrating harmoniously acidity & roundness.

**Bottle €35**

PAZO CILLEIRO, ALBARINO, RÍAS BAIXAS, SPAIN

Predominant on the palate a pleasant acidity that carries a fresh  
liveliness, typical of a young Albariño.

**Bottle €40**

VILLA HUESGEN SCHIEFER, RIESLING, MOSEL, GERMANY

Elegant nose with defined fruity aromas, fresh acidity  
& notes of citrus & apricot.

**Bottle €55**

EDOUARD DELAUNAY SEPTEMBRE, CHARDONNAY,  
BOURGOGNE, FRANCE

Fresh & crisp, notes of melted butter & hazelnut. A nose of ripe  
citrus & orange blossom with a hint of barley sugar & spice.

**Bottle €60**

## Rosé

DOMAINE MONTROSE ROSE

Light pink, red berries & peach, spicy overtones.

**Bottle €34 / Glass €9**

JAS DE VIGNES POVENCE TOSE

Light & refreshing, with delicate notes of strawberry, citrus & herbs.

**Bottle €44**

## Sparkling

MASSOTINA PROSECCO FRIZZANTE

Harmonic & fruity, a pronounced note of wisteria & acacia flowers.

**Bottle €33**

COLLE DE PRINCIPE FRIZZANTE

A fresh & fruity sparkling wine.

**Snipe Bottle €11**

MOET & CHANDON

Elegant & effervescent, with vibrant notes of green apple,  
citrus & a hint of brioche.

**Bottle €95**



## Red Wines

CHILENSIS CABERNET SAUVIGNON,  
MAULE VALLEY, CHILE

The well-balanced palate shows good structure, volume & harmony between the fruitiness & smoky flavours. Aromas of ripe red fruit such as strawberries accompanied by notes of chocolate.

**Bottle €29 / Glass €8**

SAINT MARC RESERVE, MERLOT,  
PAY'S D'OC, FRANCE

Generous & supple wine with silky tannins & intense aromas of red fruits & spices.

**Bottle €29 / Glass €8**

EQUINO MALBEC,  
MENDOZA, ARGENTINA

Shows an intense purple red colour with ruby hues. Aromas of black fruits, jam & vanilla, with a subtle liquorice touch. Sweet attack & full-bodied tannins. Long & pleasant finish.

**Bottle €34 / Glass €9**

MURIEL RIOJA CRIANZA, TEMPRANILLO,  
RIOJA, SPAIN

Wide & elegant with a clean aftertaste, notes of vanilla, coconut & roasted coffee.

**Bottle €36 / Glass €9**

OLD COACH ROAD, PINOT NOIR,  
NELSON, NEW ZEALAND

Fine grained spicy oak tannins complement the plum, thyme & cinnamon notes on the palate.

**Bottle €42**

POST HOUSE BLUEISH BLACK, SHIRAZ,  
PINOTAGE, MERLOT,  
STELLENBOSCH, SOUTH AFRICA

Full-bodied, rich wine with supple soft tannins & aromas of mulberries, red currant, strawberries & a hint of pepper & spice.

**Bottle €38**

FRESCOBALDI CASTIGLIONI CHIANTI  
DOCG SANGIOVESE, MERLOT,  
TUSCANY, ITALY

Lively, soft & enveloping. Notes of cherry, blackcurrant & raspberry. The finish is persistent & long, with the fruity aftertaste.

**Bottle €44**

CHÂTEAU PUYNARD THE STEPS MERLOT,  
CABERNET SAUVIGNON,  
CÔTES DE BLAYE, BORDEAUX

Round & well-balanced, it develops a chewy texture supported by fine tannins & a long finish. It opens with ripe black fruits & woody notes.

**Bottle €55**

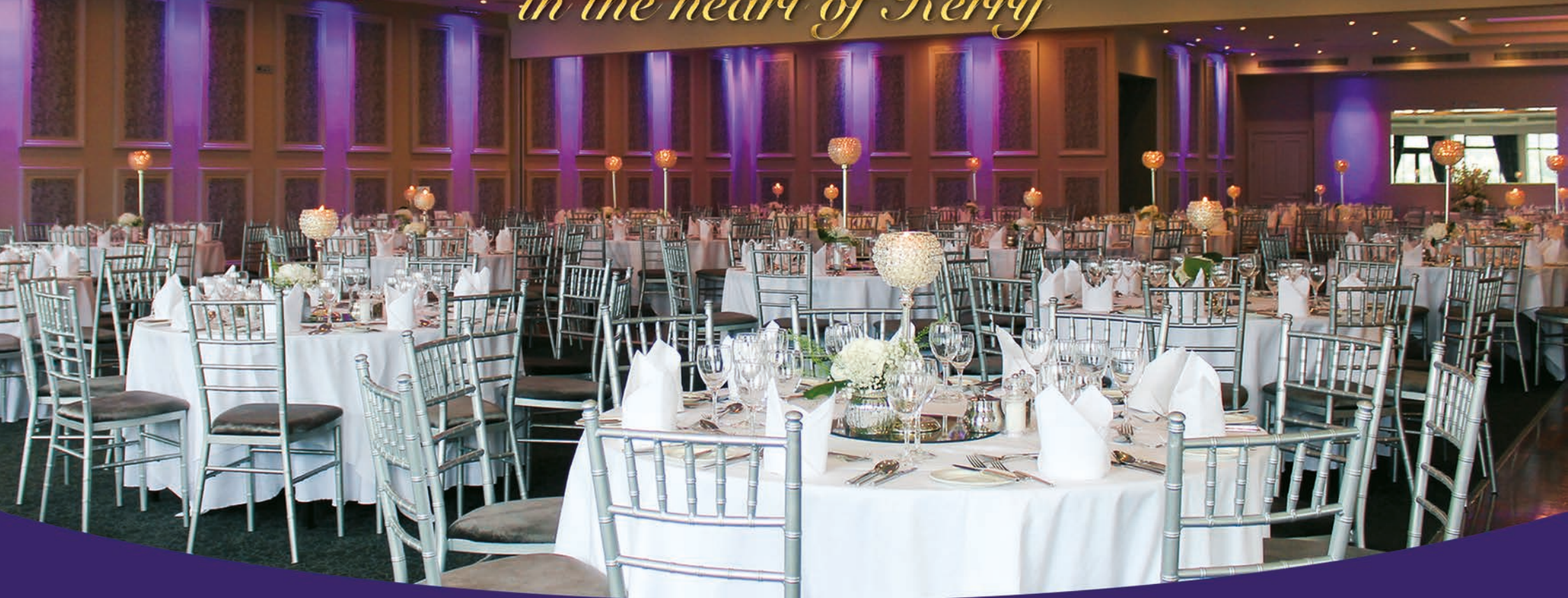




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