



Head Chef - Seamus Commons

Classically trained, Mayo born chef has been with us
for the last 16 years

Renowned for his meticulous attention to detail, Seamus is a fervent advocate for using the highest quality ingredients. Here, he celebrates the best of the local area, ensuring each dish is crafted with precision and care.

One highlight is the Irish dry-aged Black Angus beef, cooked to perfection on a Jospier Basque charcoal grill enhancing the natural flavours and resulting in a great dining experience.

Choose from our comprehensive menu or let our team guide you through the Taste of Knockranny, our 5-course tasting menu which offers a sample of Seamus' culinary skills. Take your experience further, by availing of our carefully selected wine pairings (80ml) to compliment each dish.

Our resident guests with a dinner inclusive with their stay can either choose to dine from the **Taste of Knockranny** or avail of the full menu (Some dishes will incur a supplement).

We hope that you enjoy dining at The Fern Grill.

Cocktails

Old Fashioned Woodford Reserve, Angostura Bitters, Sugar Syrup	€13.50
Loch Measc Negroni Loch Measc Gin, Martini Rosso, Campari	€14.50
Grand Margarita Tequila, Grand Marnier, Lime Juice, Sugar Syrup	€13.50
Passionfruit Martini Istill Vanilla Vodka, Passionfruit Purée, Pineapple Juice, Lime Juice, Prosecco	€12.50
Espresso Martini Tito's Vodka, Kahlua, Espresso, Honey Syrup	€13.50
Mojito Bacardi, Lime Juice, Sugar, Mint Leaves, Soda Water	€13.50

Wine Selection

Please ask you waiter for our full wine list

White

	Bottle	Glass
Chile Los Andes - Sauvignon Blanc	€29.50	€8.50
Italy Gregoris - Pinot Grigio	€38.00	€10.50
Spain Silandeiro - Albarino	€43.00	€11.00
Australia 16 Stops - Chardonnay	€35.00	€8.90
France Domaine David - Muscadet	€37.00	€9.20
Austria Waltner - Gruner Veltliner	€40.00	€8.90

Red

	Bottle	Glass
Chile Los Andes - Cabernet Sauvignon	€29.50	€8.50
France La Ferme du Mont - Cote du Rhone	€40.50	€10.00
Germany Fritz Becker - Pinot Noir	€45.00	€11.50
Argentina Kaiken - Malbec	€38.00	€10.50
Slovenia Roka - Blaufrankish	€45.00	€12.00
France Grauzan - Merlot	€32.00	€8.90

A TASTE OF KNOCKRANNY

Crafted with Passion & Precision

5-course menu €55.00
Sample cocktail & wine pairing €25.00

Discover "A Taste of Knockranny," a carefully curated five-course dining experience showcasing the essence of Seamus Commons culinary skills. Each dish is prepared to highlight the rich flavours and quality ingredients used in their preparation.

Optional 80ml wine pairings have been chosen for each dish to complement the flavours of the meal.

Amuse Bouche
Loch Measc Negroni

Goats Cheese Parfait ^{1,3,6,7,10,12}
Silandeiro - Albarino - Spain

Prawn Cocktail ^{2,3,6,9,12}
Domaine David - Muscadet - France

Soup ^{1,6,7}
Gregoris - Pinot Grigio - Italy

Grilled Fish of the Day ^{1,2,3,6,7,10,12}
Waltner - Gruner Veltliner - Austria

Silver Hill Duck Breast ^{6,7,9,12}
La Ferme du Mont - Cote du Rhone - France

Supreme of Chicken ^{6,7,9,10,12}
Fritz Becker - Pinot Noir - Germany

6oz Hereford Sirloin steak ^{6,7,10,12}
€5 supplement
Kaiken - Malbec - Argentina

Rhubarb ^{1,3,7,8,12}
Degani - Reccioto della Valpolicella - Italy

Cheesecake ^{1,3,6,7,8,12}
La Riva Dei Frati - Prosecco - Italy

Tasting Plate ^{1,3,6,7,8,12}
Miro - Funga Mundi - Slovenia

Tea & Coffee

STARTERS

		Dinner Inclusive Supplement
Pan Seared Clew Bay Scallops Pickled mushroom, hazelnut, crispy wing 1,3,6,7,9,10,12	€19.50	€7.50
Prawn Cocktail Bloody Mary Sauce 2,3,6,9,12	€14.50	€5.00
Clew Bay Seafood Chowder Served with Knockranny's brown soda bread 1,2,4,6,7,9,12	€13.10	
Killary Fjord Mussels Mescan beer & baby spinach cream served with Knockranny's brown soda bread 1,6,7,12	€11.50	
Goats Cheese Parfait Beetroot, orchard beets, basil, Fruit Salsa 1,3,6,7,10,12	€13.50	
Black Pudding Boudin Thyme Mousseline, Crispy Pancetta, Poached Egg 1,3,6,7,9,10,12	€15.50	
Soup Served with Knockranny's brown soda bread 1,6,7	€9.90	
Breaded Pressed Chicken Sage & onion crumb, chicken gravy 1,3,6,7,10,12	€11.50	
Heirloom Tomatoes Macroom Mozzarella, black olives, rocket 6,7,12	€12.50	
Knockranny's Salad Blue cheese, pears, candied walnut 3,6,7,8,12	€10.95	
Slow Boneless Rib Apple Stick, Apple Purée 6,7,12	€12.50	
Golden Fried Brie Fig chutney & Organic Leaves 1,3,6,7,10,12	€11.90	

List of Allergens

1-cereal, 2-crustacean, 3-eggs, 4-fish, 5-peanuts, 6-soybeans, 7-milk, 8-nuts,
9-celery, 10-mustard, 11-sesame, 12-sulphites, 13-lupin, 14-molluscs

Dinner
Inclusive
Supplement

€15.00

Beef Wellington €45.00

Dry aged fillet of Black Angus beef,
mushroom duxelle, foie gras,
puff pastry, mushroom & Madeira

1,6,7,12,12

CHARCOAL GRILLED STEAKS

Cooked on our Jospes Basque Grill

All our beef is sourced from Black Angus cattle, a breed known for its superior meat quality. The dry-aging process further enhances the beef's taste and texture resulting in a rich, nutty flavour profile with hints of umami and a buttery texture that melts in your mouth. The marbling, creates a juicy and succulent meat.

Black Angus Sirloin Steak

6,7,10,12

6oz €25.50 €5.00

10oz €39.00 €10.00

Tomahawk for 2 people *Carved at your table* €75.00 €20.00

Premium cut of beef known for its impressive size, tenderness, and flavour. Thick, bone-in ribeye steak with the rib bone left attached, resembling the shape of a tomahawk axe.

6,7,10,12

Served with Sautéed Potatoes,
Confit Onions & Flat Cap Mushrooms

Choice of Sauce Pepper Garlic Butter Béarnaise Whiskey & Mushroom

3,6,7,10,12

MAIN COURSES

Rump of Mayo Mountain Lamb

€31.50

Pea, lovage, wild garlic,
Potato fondant

6,7,9,10,12

Smash Burger

€22.50

Two 4oz beef patties, made fresh in our kitchen daily
and cooked over charcoal for even more flavour!
With Maple & Hickory streaky bacon, crispy onion,
baby gem lettuce, smoked cheese,
and our secret house sauce, served with triple
cooked fries.

1,3,6,7,10,12

Supreme of Irish Chicken

€29.00

Mushroom ragout, tarragon,
pancetta, smoked bacon jus

6,7,9,10,12

Chargrilled Chicken Focaccia

€20.50

Red house slaw, rocket,
sirracha mayonnaise

1,3,6,7,9,10,12

	Dinner Inclusive Supplement
Bouillabaisse Kaitafi prawn, seabass, fennel, scallop, bisque 2,4,6,7,12,14	€32.00 €8.00
Silverhill Duck Breast Roast carrot, carrot & thyme, organic rhubarb, fondant 6,7,9,12	€31.00
Grilled Fish of the Day Herb, gnocchi, caper & citrus, shrimp, tenderstem broccoli 1,2,3,6,7,10,12	€29.50
Cauliflower Steak Chickpea curry, basil oil, tofu, hazelnut, greens 6,7,8,9,12	€20.40
Fried Crispy Buttermilk Chicken Spicy honey mayo, house slaw & fries 1,6,7,9,10,12	€21.00
Seafood Linguini Natural smoked haddock, clams, cockles, mussels, leeks, fish cream 1,2,3,4,6,7,9,12,14	€21.00
Chicken & Chorizo Rigatoni Creamy tomato & basil sauce 1,3,6,7,9,10,12	€21.00
Summer Salad Mixed leaves, beetroot, sweet potato, avocado, peppers, cucumber, seeds & French dressing 6,7,9,10,12	€24.00
Top up	
Mozzarella 7	€1.00
Chicken 6	€2.50
Prawns 2,6	€3.50

S I D E S

Sautéed Potatoes 6,7	€5.00
House Slaw 3,6	€5.00
Mash 7	€5.00
Rocket & Parmesan 6,7	€5.50
Tenderstem Broccoli 6,7	€5.50
Chips 6	€5.00
Mixed Salad 6,7,9,10,12	€5.00