



SHEEN FALLS  
LODGE

## THE FALLS MENU

### Chef's Canapés

#### Starters

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##### Heirloom Tomato Salad

*Courgette, Basil, Smoked Labneh, Almonds,  
Aged Balsamic, Jim's Garden Herbs*  
1,3,6,14

##### Roast Quail

*Breast, Leg, Egg, Shallot, Grape,  
Hazelnut*  
1,3,6,8,14

##### Castletownbere Scallops

*Broccoli, Pink Grapefruit,  
Vadouvan*  
2,3,4,5,14

##### Coolea Cheese Ravioli

*Onion Broth, Girolles,  
Truffle*  
3,6,8,14

#### Lobster

*Stuffed Courgette Flower, Yuzu, Spiced Bisque, Oscietra Caviar*  
2,3,4,5,9,14

#### Main Courses

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##### Skeaghanore Duck Breast & Confit Leg

*Smoked Beetroot, Endive, Pickled  
Rhubarb, Spiced Duck Sauce*  
3,6,14

##### Tamworth Free-Range Pork

*Loin, Belly, Savoy Cabbage Choux-  
Farci, Carrot, Cider Sauce*  
2,3,12,14

##### Black Sole

*Tomato Tortellino, Prawns & White  
Wine Sabayon, Fennel Purée*  
1,3,4,6,8,9,14

##### Cod

*Mussels, Peas, Girolles,  
Lemon, Vin Blanc Sauce*  
3,5,6,9,10,14

##### Pat McLoughlins Beef Fillet

*Onion Purée, Cep Purée, Slow Braised Beef  
Cheek, Sweet Bread, Bordelaise Sauce*  
2,3,14

#### Desserts

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##### Raspberry Soufflé

*Pickled Ginger, White  
Chocolate, Raspberry Sorbet*  
3,8,11

##### Valrhona Chocolate Pavé

*Namelaka, Coffee, Salted  
Caramel, Vanilla Ice Cream*  
1,3,6,8,11

##### Strawberry

*Poached Meringue, Velvet Cloud  
Sheep's Milk, Yoghurt, Sorrel Granité*  
2,3,6,8

##### Whipped Frozen Coconut Marshmallow

*Compressed Pineapple, Passionfruit  
Curd, Lychee, Sorbet*  
3,8,11

#### A Selection of Irish Cheese

3,6,14

#### Premium Tea & Coffee with Petit Fours

### The Falls Menu €98.00

1. Nuts 2. Celery 3. Dairy 4. Crustacean 5. Mollusc 6. Gluten 7. Sesame 8. Eggs 9. Fish 10. Peanuts 11. Soybean 12. Mustard 13. Lupin 14. So2/Sulphates



RELAIS &  
CHATEAUX



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*We are committed to curating an experience where local suppliers are celebrated for producing world-class meat, fish, and dairy products. Our goal in The Falls Restaurant is to create an elegant and relaxing dining ambiance with carefully selected ingredients & with beautifully presented dishes. We are delighted to have you in our restaurant tonight and hope you will enjoy this culinary journey.*

**Head Chef Mark Treacy**