



Randles Hotel

A vertical strip on the right side of the page features a classical painting. It depicts several figures, possibly deities or mythological characters, in a sky filled with soft, golden clouds. The figures are rendered in a realistic style with detailed drapery and anatomical features. One figure in the upper right is holding a trident. The overall color palette is warm, dominated by yellows, oranges, and browns.

Lounge
Menu



RED WINES & BUBBLES

Cuna del Sol Cabernet Sauvignon (Chile) Vibrant fruity aromas and ripe blackcurrant flavour make this Cabernet an easy-drinking crowd-pleaser. €6.00 175ml €8.00 250ml €24.00 750ml

Estivalia Merlot (Chile) Fruity, soft, smooth and mouth-filling, this wine ticks all the boxes. Fresh flavours of ripe Victoria plums and the more intense flavours of semi-dried fruit mix seamlessly. Classy and very tasty. €6.00 175ml €8.00 250ml €24.00 750ml

Montepulciano d'Abruzzo Tenuta Giglio (Italy) An intense ruby colour with hints of violet and a nose of ripe summer berries with a hint of spice. On the palate it is full-bodied and soft with a lingering flavour. €7.00 175ml €9.50 250ml €28.50 750ml

Chateau Fontareche Corbieres Cuveé Pierre Mignard (France) Made from 40-year-old vines, this is a blend of Syrah, Mourvedre, Carignan and Grenache aged for 12 months in old oak barrels so that the wood imparts delicate, complex aromas of cedar wood and spice but never dominates the fruit. Supple, rich and complex. €7.50 175ml €10.50 250ml €31.00 750ml

Baron de Ley Rioja Reserva (Spain) A modern style of fruit-driven Rioja with ripe strawberry flavours nicely seasoned with American oak. €8.00 175ml €11.00 250ml €32.50 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. €8.50 175ml €11.50 250ml €34.00 750ml

Furlan Prosecco Frizzante 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 a long-lasting flavour. €30.00 750ml

Bortolotti Prosecco Spumante (Italy) Prosecco Spumante is a fully-sparkling wine. It is a fresh, fruity, aromatic wine that has a floral fragrance and an aromatic aftertaste. €15.00 200ml €55.00 750ml



WHITE WINES

Cuna del Sol Sauvignon Blanc (Chile)

Aromas of summer hedgerows and freshly-cut grass lead
on to a palate of crisp red apple and lemon juice. €6.00 175ml €8.00 250ml €24.00 750ml

Estivalia Chardonnay (Chile)

Smooth, creamy peach and a delicate touch of honeydew melon flavour
make this an easy drinking crowd-pleaser. Lovely fresh finish. €6.00 175ml €8.00 250ml €24.00 750ml

Villa Cerro Pinot Grigio (Italy)

Crisp and lean with a palate-refreshing cleanliness.
It balances a creamy, nutty flavour with a lively zesty finish. €7.00 175ml €9.50 250ml €28.00 750ml

Domaine des Lauriers Picpoul de Pinet (France)

An attractive green-gold in colour, this wine is full-bodied and rich in
the mouth with a mouth-watering lemon zesty freshness and crispness. €7.50 175ml €10.50 250ml €31.00 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. A Sauvignon Blanc for Sauvignon Blanc lovers!
€8.00 175ml €11.00 250ml €32.50 750ml

J Lohr Riverstone Chardonnay (California)

An elegant Chardonnay with surprisingly subtle flavours of white peach
and honeydew melon, supported by a toasty, roast hazelnut character that comes from the oak barrels.
Very definitely Californian in style. €8.50 175ml €11.50 250ml €34.00 750ml

Chatelain Sancerre, Loire (France)

Super-crisp and super-tasty with a flavour of kiwi, gooseberry and green apple.
€31.50 750ml





SOUPS

Slow Roast Tomato Soup Crème Fraiche, Basil Oil, Brown Soda €4.95

Soup Always Fresh, Always Hot & Interesting, Brown Soda €4.95

Kerry Coast Seafood Chowder Brown Soda €6.50

SANDWICHES

The Club Chicken, bacon, lettuce, tomato, and mayonnaise €12.95

Lemon & Rosemary Marinated Chicken €10.95
with Roasted Vegetables, Grain Mustard Aioli, Assorted Leaves, Ciabatta

Dingle Bay Smoked Salmon on Brown & Pickled Cucumber €9.95

Tortilla Wrap Spicy Chicken, Roast Sweet Pepper, Guacamole & Salsa €9.95

GBT Melting Gubeen, Bacon, Tomato & Red Onion Ciabatta with Relish €10.95

Charred & Smoked Chicken Salad, Guacamole & Pesto, Crusty Baguette €9.95

Sandwiches & Wraps with a Choice of Fillings €9.95

All the above Sandwiches are served with Fries & Salad



NIBBLES

Hummus, Grilled Pitta Bread €3.00 Marinated Olives €2.00 Roast Chilli Almonds €2.00

BREAD BITES

Ciabatta, Extra Virgin Olive Oil & Balsamic €3.00

Ciabatta, Pesto & Sun Blushed Tomato Tapenade €3.50

Bruschetta, Parma Ham & Vine Tomato €4.00

Bruschetta, Creamed Goats Cheese & Honey, Vine Tomato €4.50

LIGHT BITES

Our light Bites can be served as a starter or choose more than 1 if feeling peckish or for sharing

Sticky Chicken Lolli's Spicy Peanut Sauce, Pineapple, Chilli & Coriander, Pistachio Dust

BBQ Sirloin Beef Slider Toasted Bun, Hegarty's Cheddar, Relish

Maritime Fish Slider Topped with Dingle Smokehouse Salmon, Toasted Bun & Pickled Cucumber

Crispy Confit of Pork Belly Pickled Beetroots, Apple & Vanilla Puree, Chorizo & Grapefruit Salad

Fish Cakes Crisp Parma Ham, Pea Puree, Saffron Mayo

Chicken Liver Pate Onion Jam & Grilled Bread

Chicken 2 Ways - Smoked & Charred, Parma Ham, Angelhair Salad, Sun Blushed Tomatoes, Guacamole & Pesto

Prawns in a Coconut Scented Batter Sweet Chilli & Pineapple Dip

Choose 1 = €7.00 Choose 3 = €19.00 Choose 6 = €29.00





SHARING PLATTERS

Cheese & Orchard €9.50

Fruit, Smoked Gubeen, Durrus, Hegarty's Cheddar, Crozier Blue, Grilled Bread, Oatcakes, Sliced Pear, Apples & Grapes, Relish

Maritime €9.50

Dingle Smokehouse Salmon, Smoked Mackerel, Trout, Pickled Cucumber, Brown Soda

CLASSICS

Caesar Salad

Warm Garlic Ciabatta, Baby Gem Lettuce, 63 Degree Egg,
Bacon Lardons, Aged Parmigiano Reggiano
Starter €6.95 Main €10.95

Add Grilled Chicken with Rosemary & Garlic Starter €9.50 Main €13.95

Add Coconut Scented Prawns Starter €10.50 Main €16.95

Maison Vegetable Salad

Grain Mustard Dressing, Broad Beans, Radish, Garden Herbs & Grilled Ciabatta
Starter €5.95 Main €10.95



ENTRÉES

Fish n Chips

Fresh Catch, Crisp Beer Batter, Shoestring Fries, Tartar, Pea Puree €16.95

Farmyard Chicken

Goat's Cheese, Sweet Pepper Puree, Basil Oil €15.95

House Made Beef Burger €14.95

Cheddar & Bacon, Onion rings, Relish & Shoestring Fries - Takes time but is worth it

Fresh Pasta Glazed Vegetables, Tomato & Basil, Aged Parmesan €13.95

Add Grilled Chicken €16.95

Add Coconut Scented Prawns €17.95

Roasted Cod in Lemon, Vine Tomato, Extra Virgin Olive, Garden Herbs €14.95

Char Grilled 8 oz Fillet Steak €22.95

Char Grilled 10 oz Sirloin Steak €20.95

Our Steaks are sourced Locally from Cronin's Butchers. They are served with a Knockanore Smoked Cheese, Onion & Mushroom Tart, Garlic & Rosemary infused Tomato, Pommery Mustard Cream.

SIDES

Patatas Bravas in a Spicy Tomato Sauce

Shoestring Fries

Sweet Potato Fries with Aioli

Whipped Potato

Rosemary & Garlic Roast Baby Potatoes

Braised Red Cabbage

Honey Glazed Roast Vegetables

Kitchen Sink Side Salad

All €3.00





DESSERTS

Selection of Daily Desserts from our pastry Kitchen €4.95

Artisan Irish Cheeses with Oatcakes & Fruit Relish €6.95

COFFEE & TEAS

Americano €3.00

Tea €3.00

Speciality Coffee €3.50

Speciality Tea €3.50

Hot Chocolate €3.50

Hot Chocolate & Marshmallows €4.00

TRADITIONAL AFTERNOON TEA

Served by the Fire with a selection of Loose Teas, Finger Sandwiches,
Scones with Cream and Jam and a Dessert Selection
from our Pastry Kitchen. €14.95

