

To Start



Chefs Soup of the Day €7.00

Served with soda bread

+ Wheat Dairy Celery Sulphites

Valentia Harbour Seafood Chowder €10.00

Mixed smoked fish and white fish with vegetables in a velouté sauce served with soda bread

+ Fish Wheat Dairy Celery Sulphites

Goats Cheese Bruschetta with Red Currant Jelly €10.50

Topped with onion chutney & served with fresh mixed salad

+ Wheat Dairy Mustard

Smokey BBQ Chicken Wings €11.00

Served with side salad

+ Wheat Sulphites Celery

Homemade Chicken Liver Pâté €11.00

Served with grilled ciabatta bread

+ Wheat Milk Sulphites Dairy

Crispy Breaded Prawns €12.50

Served with side salad, sweet chilli sauce and marie rose sauce

+ Wheat Crustaceans Egg Sulphites

The Royal Smokies €12.50

Smoked haddock, coley and salmon cooked in smoked cheese sauce with mixed vegetables & topped with herb crumbs. Served with brown soda bread

+ Fish Milk Wheat Celery

MISSION STATEMENT: TO PROVIDE QUALITY & VALUE 30 PACES FROM THE ATLANTIC

Main Course

- The Royal Wild Fish & Chips €19.50
In crispy homemade beer batter, served with homemade potato wedges, mushy peas & tartar sauce
+ Wheat Fish Milk Sulphites
- Pan Seared Salmon Supreme €22.50
Served with potato gratin, seasonal vegetables & creamy lemon butter sauce.
+ Fish Dairy Sulphites
- The Royal Smokies €19.90
Smoked haddock, coley and salmon cooked in cheese sauce with mixed vegetables & topped with herb crumbs. Served with side salad and brown soda bread
+ Fish Milk Wheat Celery
- Pan Seared Wild Atlantic Fish of the Day €22.50
Served with creamy mash potato, seasonal vegetables & creamy lemon butter sauce
+ Fish Dairy Sulphites
- Crispy Battered Scampi €19.50
Prawns in homemade beer batter, served with homemade potato wedges with side salad and tartar sauce
+ Wheat Fish Dairy Sulphites
- Beef Burger with Bacon & Cheese €18.50
Hereford Irish ground beef patty in a toasted brioche bun - dressed with marie rose sauce, lettuce, tomato, onions, melted cheddar cheese & bacon. Served with homemade potato wedges, homemade onion rings & relish
+ Wheat Dairy Mustard Sulphites
- Pasta of the Day €16.50
Served with garlic bread
+ (Please ask your server for allergen information)
- Risotto of the Day €17.50
+ (Please ask your server for allergen information)

Vegetable Yellow Thai Curry €14.50
Mixed vegetables & pineapple chunks in a mild yellow thai curry sauce. Served with boiled basmati rice. *ADD CHICKEN €4.00, ADD PRAWN €5.00*
+ Wheat Sulphites Fish Crustaceans

Chicken Caesar Salad €15.50
Mixed lettuce with chicken, bacon lardons, parmesan cheese, creamy caesar dressing & garlic croutons - served with garlic bread
+ Wheat Eggs Dairy Fish Sulphites

Pizza

Pizza Margarita €13.00
Homemade tomato sauce & mozzarella cheese
+ Wheat Dairy

Pepperoni Pizza €15.00
Homemade tomato sauce, mozzarella cheese & pepperoni
+ Wheat Dairy

Hawaiian Pizza €15.00
Homemade tomato sauce, mozzarella cheese, ham & pineapple pieces
+ Wheat Dairy

Vegetarian Pizza €15.00
Homemade tomato sauce, mozzarella cheese, red onion, mixed peppers, sweetcorn & mushrooms
+ Wheat Dairy

Sides

Bread Basket & Dips €5.00
With homemade pesto dip & tomato basil dip
+ Wheat Sulphites

Skinny Chips €4.00
+ Wheat Sulphites

Homemade Potato Wedges €5.00
+ Wheat Dairy

Fresh Mixed Salad €5.00
+ Mustard Sulphites

Fresh Mixed Vegetables €4.50
+ Dairy Sulphites

Dessert

Cheesecake of the Day	€7.00
+ Wheat Milk	
Sticky Toffee Pudding	€7.00
+ Wheat Dairy	
Apple Pie	€7.00
+ Wheat Milk	
Carrot Cake	€7.00
+ Egg Dairy Nuts Wheat	
Ice Cream Sundae	€7.00
Vanilla ice cream, chocolate sauce, whipped cream and topped with a flake	
+ Dairy	

Teas & Coffees

Tea	€3.00
Herbal Tea	€3.20
Green/ Peppermint/ Camomile/ Earl Grey	
Americano	€3.40
Hot Chocolate	€3.50
Cappuccino	€3.70
Latte	€3.70
Espresso / Double Espresso	€3.00 / €3.40
Irish Coffee	€7.80
Calypso Coffee	€7.80
Bailey's Coffee	€7.80
French Coffee	€8.50
Hot Whiskey / Hot Port	€5.70
Hot Brandy	€6.00

Kids Menu

To Start

1/2 Soup of the Day €4.00

Served with soda bread

+ Wheat Dairy

Plain or Cheesy Garlic Bread €6.00

+ Wheat Dairy

Main Courses

Baby Bowl €4.00

Made with soup or gravy

+ Dairy

Fried Chicken Breast Tenders €7.00

Served with Chips or Mash

+ Wheat Eggs Dairy

Sausages €7.00

Served with Chips or Mash

+ Wheat Dairy

Fish Fingers €7.00

Served with Chips or Mash

+ Fish Wheat Dairy

Kids Pasta €6.50

A choice of plain pasta, cheesy pasta or with a homemade tomato sauce, served with garlic bread

+ Wheat Dairy

Kids Chicken thai curry €10.00

Served with rice or chips

+ Wheat Celery

Cocktail Menu

Valentia Island Vermouth & Tonic €9.00
- Garnished with a orange slice

Mojito €10.00
- Bacardi, lime juice, mint leaves & topped with white lemonade

The Island Breeze €10.00
- Vodka, cranberry juice & orange juice

The Island Sunrise €10.00
Tequila, grenadine, orange juice

Espresso Martini €10.00
Smirnoff vodka, freshly brewed espresso & coffee liqueur

White Wine

Glass / Bottle

House Pouring Wines

Le Chapeau Noir Sauvignon Blanc €7.50 / €28.00

Attractively aromatic with pronounced gooseberry and citrus notes.

+ France

Le Chapeau Noir Chardonnay €7.50 / €28.00

Soft buttery chardonnay, smooth mouth feel, rich tropical fruits.

+ France

Marchesi Pinot Grigio €7.50 / €28.00

Light and refreshing with aromas of green apple and melon.

+ Italy

Marchesi Pinot Grigio Rose €7.50 / €28.00

A mix of strawberry and wild flower flavours with a hint of vanilla.

+ Italy

Premium Wines

Picpoul De Pinet €26.00

Bright & lively, this wine delivers floral aromas with prevailing citrus

+ France

Campo Nuevo Blanco €28.00

Bright straw colour, smooth, fresh, dry and well balanced. Elegant nose with clear delicate fruity notes.

+ Spain

Tempus Two Sauvignon Blanc €30.00

A fresh, clean, crisp wine with natural fruit sweetness and a zesty acidity

+ Australia

La Linda Unoaked Chardonnay €32.00

A bright yellow wine with golden and green reflections, intense fruity aromas

+ Argentina

- Reserve De L'Herre Rose €32.00
 This wine grows in a unique microclimate and terroir at the foot of the Pyrenes, which makes it exceptionally delicate and fruity.
 + France
- Casa Silva Sauvignon Blanc €32.00
 Aromas of fresh apricot and mango, subtle honey on the palate
 + Chile
- Marieta Albarino €34.00
 Gorgeous aromas of ripe white fruits, baked apples and peaches with hints of citrus which bring a nice freshness to this wine.
 + Spain
- Vidal Reserve Sauvignon Blanc €36.00
 Tropical fruit flavours with sweet passionfruit aromas as well as some herbal notes apparent in the background.
 + New Zealand
- Chablis Recolte €44.00
 Rounded with a touch of minerality, soft with good length of finish
 + France

Sparkling Wine & Champagne

- Botter Prosecco €32.00
 An Italian sparkler with small bubbles ideal for that special occasion
 + Italy
- Kylie Minogue Sparkling Rose €34.00
 Lightly sparkling rose, blend with notes of fresh summer berries and blossom.
 + Italy
- Pol Roger Champagne €85.00
 Juicy pear and golden grape texture, finish narrows to citrus and grapefruit
 + France

Red Wine

House Pouring Wines

Glass / Bottle

- Jean Balmont Merlot Pays D'oc €7.50 / €28.00
Smooth and powerful with slightly spicy notes of red fruit
+ France
- Coldridge Estate Shiraz €7.50 / €28.00
Full bodied with blackberry and white pepper notes - leaving a pleasant lingering after taste
+ Australia
- Montgras Cabernet Sauvignon €7.50 / €28.00
Full bodied, beautiful dark red colours with dominate flavours
+ Chile
- Tosco Alto Malbec €7.50/€30.00
Rich and fruity, well balanced wine. Wirth flavours of mixed red and black berries.
+ France

Premium Wines

- Henri de Richeimer Marselen €30.00
Fine aromas, fruit and vibrant
+ France
- Campo Nuevo Tempranillo €28.00
Deep bright red and aromas of berries
+ Spain
- Tempas Two Silver Series Shiraz €30.00
Rich, spicy plum, cherries and blackberries intertwined with black pepper and oak nuances
+ Australia
- Casa Silva Cabernet Sauvignon €32.00
Intense berries/cassis with spiced black pepper notes and excellent acidity
+ Chile
- La Casada Sangiovese €32.00
Quality Sangiovese prized for high acidity, firm tannins and balance
+ Italy
- La Linda Malbec €32.00
Intense violet shades with distinct aromas of cherries and spices
+ Argentina

Chianti Classico €32.00

Bright red with violet scents and intense fruity notes

+ Italy

Ventoux Domaine De Boissan €34.00

Lively, slightly spicy bouquet with aromas of wild berries & red currants

+ France

Chateau Tour Grand Mayne €36.00

This wine pairs perfectly with red meat, poultry, cheese and chocolate.

+ France