



Special Set Menu

Smoked Salmon Pancakes Delight

*Achill smoked salmon with a sour cream dip
and herbal infused mini pancakes.*

Or

Cameroon Suya

*Angus beef striploin with spices and herbs,
served on a bed of tomatoes and radishes.*



Lamb Fillets Cerisye

*This medieval influenced dish comes as a surprise of Serrano ham, garlic,
cinnamon and mustard. Served with a delicious cherry mousse.*

„A Real Knights Tale.“

Or

Azteca - The Fish Paradise

*John Dory, lots of fruits and sweet arrangements. Montezuma must have
been proud to serve this authentic dish to his guests as we are.*



Needful sweet Things

Choose one of our delightful desserts from the a la carte menu.

2 Course Menu € 35.00

3 Course Menu € 40.00






Delicious Appetizers

Fjord Chowder

A creamy flavoured fish only chowder with delicious vegetables and textures only to be found in the wide pacific ocean.

€ 8.00



Shrimps and Scallops Philoxenos

Delicious honey and herbs glazed scallops-shrimp-starter with kiwi dip. A south american influenced dish with amazing twists.

€ 11.00.



Kuftat Mischwiye

Lamb minced meatballs, arabian spices and sour cream dip.

This kuftats are a delight for lovers of delicate flavours.

€ 9.00



Chicken Sate Tandoori Ferndale

Secret spices, secret herbs, a secret finish and a touch of luxury.

Our starter creation is a hit with all our loyal guests.

€ 10.00





Delicious Appetizers

I fly away oh glory

Woodpigeon and quail fillets grilled.

Served on a fruity salad with pomegranate seeds.

€ 11.00



Mushrooms Odessa Style

Mushrooms baked in a sour cream and cheese dip.

€ 9.00.



Goat Cheese Ayers Rock

*Four different ways coated goat cheeses served
with fruity salad and Cumberland sauce.*

€ 9.00



Swiss style Spaetzli Kiruna

Swiss style pasta with saffron crème fraiche and Swiss cheese.

€ 8.00





Main Dishes

New Horizon

Mongolian Barbeque

A mouthwatering experience to say the least. 3some of fillets (pork/lamb/beef), differently marinated on skewer and grilled. Voted best dish.

€ 30.00



Elixum Apicius

Ostrich and kangaroo, bison and crocodile. The best cuts with succulent wild mushrooms, blue cheese cream and walnuts sauce.

„Ceasars Palace Is Here.“

€ 33.00.



EarthSea on the Wings of Fire

Prime medallions of venison accompanied by quail breast.



Delicious fresh, seared tuna accompanied by king prawns, flavoured and carefully prepared. Served with a cranberry and date dip with pink peppercorn.

”A Fantasy Of Flavours.”

€ 30.00

All our Pork, Lamb and Beef Dishes are 100% irish produced

*All our dishes are served with a selection of potatoes
and seasonal stir fried vegetables with stunning exotic flavours.
(changes may apply)*






Main Dishes

New Horizon

Pork Fillets „Ginger Snap“

Tender pan fried pork fillets, served with apple slices, ginger and berry delight. An enjoyable taste, a real delicate flavour.


€ 22.00



Beef Fillet Steak Cordillera

Prime cut fillet of beef, uniquely marinated and served with creamy sauce. Topped with chilli flavoured sautéed onions. The call of the Pampas.

€ 33.00.



Rack of Lamb Chilli'n Lime

Slaney Valley Lamb pan fried and surrounded by south american rhythm. Chilli and lime dip and hasta luego.

€ 32.00

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Atlantica
The deep Sea Adventure

Requiem for the Sea Bream

*Sea Bream, a tasty buttery fish, simply grilled and served with herb and garlic butter.
Wonderful flavours, simple aromas. A touch of dream.*

€ 27.00



Fish Barbeque Jamaica

*Tuna and swordfish seared and marinated with mild chillies and citrus aromas.
Delicious mango and tomato salsa. Mui bonito.*

€ 26.00.



Rapa Nui Island of Gods

*This seafood creation is Ferndale's flagship. It is a delight in fusion cooking.
Baked scallops and cheese, honey glazed jumbo Prawns and monkfish tails
served with an asian fusion dip.*

€ 33.00

*All our dishes are served with a selection of potatoes and seasonal stir fried vegetables with stunning
exotic flavours (changes may apply).*



*All our Fish Dishes are, where possible, locally sourced
and fresh depending on weather and seasonal conditions.*



Atlantica
The deep Sea Adventure

Monkfish „The Reef“

Deliciously prepared oven baked monkfish with creamy herbal and tomato infusion. Topped with delicious cheese, wonderful flavours and aromas

“A Real Atlantic Adventure”

€ 29.00



Platonic Roughy Koresh

Orange roughy served with amazing flavours of pomegranate and lemony delicate balanced spices.

€ 25.00.



Breton Sound of the Sea

Sizzling rainbow trout, bacon and herbs, brandy and lemon.

Fit for Arthurs round table. Fit for a queen.

€ 24.00

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Needful Sweet Things

Beghrir Crêpes Arabia

Arabian nights with arabian pancakes, date jam and honey.

€ 8.00

Irish Baileys Cheesecake (Luxury Version)

Traditional stylish and all time favour.

€ 8.00

Crème Brulee Iguazu

For our guests who requested this delicious dessert everyone knows.

€ 8.00

The Amazing Chocolate Mousse Adventure

Finest toblerone and creamy finishing delights.

€ 8.00

Banana Twister Split

Delicious soft plain ice cream, lots of chocolate sauce and almond.

Grilled and caramelised bananas.

€ 8.00

Chestnut Pudding „Romanum Exxploria“

We tried it, we approved it and it conquered us.

€ 8.00

