

EVENING MENU

WINE, PROSECCO & CHAMPAGNE

White & Rosé Wine

	Glass	Bottle
Comte de Treillière Sauvignon Blanc, France	€8.50	€34.00
Saint Jacques Réserve Chardonnay, France	€8.50	€34.00
Domaine Chatelain Sancerre, France	€14.00	€54.00
Parini Pinot Grigio, Italy	€8.50	€34.00
Pazo Cilleiro Albarino, Spain	€11.00	€42.00
Te Pā Sauvignon Blanc, New Zealand	€10.50	€40.00
Le Bijou Rosé, France	€8.50	€36.00

Red Wine

Saint Jacques Réserve Merlot, France	€8.50	€34.00
Santoline Cabernet Sauvignon, France	€8.50	€34.00
Trenel Fleurie, France	€14.00	€54.00
Club Privado Rioja, Spain	€9.50	€36.00
Masi Passo Doble Malbec/Corvina - Organic, Argentina	€9.50	€36.00
Tenuto Giglio, Montpulicano d'Abruzzo, Italy	€9.50	€36.00

Prosecco & Champagne

	Snipe	Bottle
Bortolotti Prosecco Valdobbiadene, Italy	€14.00	€55.00
Möet & Chandon Brut Impérial Vintage, France	€28.00	€110.00

TO BEGIN

Mixed Mediterranean Olives & Pickles

(14)
€7.00

Chef's Freshly Made Soup of the Day

Skellig Breads (1a,4,9)
€8.00

Creamy Seafood Chowder

Skellig Breads (1a, 4,5,6,8,9,14)
€12.00

Roast Beets, Fennel & Orange Salad

Walnut Crumb (3,4)
€10.00

Sticky BBQ Wings

Sour Cream, Celery, Hickory BBQ Dip
(4,7,9,10,11)
€12.00

Shallow Fried Fishcakes

Baby Leaves, Pickled Cucumber, Spicy Tomato,
Ginger & Chilli Compôte (1a,4,8,9,10,11)
€14.00

Seared Bay Scallops

Celeriac Purée, Ham and
Apple Rissolle (1a,4,6,10,14)
€16.00

COCKTAILS

The Dingle Sour*

Dingle Whiskey,
Lemon juice, Lemon
Cordial and egg white (7)
€14.00

Old Fashioned*

Powers Rye Whiskey,
Sugar, Bitters, Soda Water.
€14.00

Frozen Margarita*

Tequila, Cointreau,
Fresh Lime, Sugar Syrup
€15.00

Espressotini*

Dingle Vodka, Kahlua,
Espresso
€15.00

Mojito *

Havana Club Rum, Soda
Water, Fresh Lime, Mint,
Sugar Syrup
€14.00

Bloody Mary*

Dingle Vodka, Tomato Juice,
Rosemary, Tabasco, Olives,
Worcester Sauce
€14.00

Frozen Strawberry

Daiquiri*

Havana Rum,
Strawberry Liqueur,
Strawberries, Lime Juice
€15.00

Martini an Daingean*

Dingle Vodka, Chambord
Raspberry Liqueur,
Pineapple Juice
€15.00

*Also available as an alcohol free option.

ALLERGENS

1. Gluten (a) Wheat (b) Semolina 2. Peanut 3. Nuts 4. Dairy 5. Crustacean 6. Mollusc
7. Eggs 8. Fish 9. Celery 10. Mustard 11. Sesame 12. Soya 13. Lupin 14. Sulphate
Please let your server know if you havean allergy which is not listed above.

MAIN COURSES

Stonebaked Pizza

Chorizo, Pepperoni,
Honey Roast Ham (1a,4,5,6,9)
€20.00

Sauté of Chicken

Tikka Masala

Basmati Rice, Flatbread
(1a,3)
€22.00

Grilled 8oz Red

Hereford Beef Burger

Applewood Cheddar, Red Onion
Jam, Gherkins, Crispy French
Fried Onion Rings, on a Brioche
Bun, Hand Cut Fries (1a,4,9,10,14)
€22.00

Deep Fried Panko Goujons of Codling

Mushy Peas, Tartare Sauce,
Hand Cut Fries
(1a,4,5,7,8,9,14)
€22.00

Butterbean, Tomato & Smoked Paprika Casserole

Mediterranean Vegetable
Cous Cous (1b,9)
€22.00

Pan Fried Fillet of Hake

Chorizo, Spicy Crushed Potato,
Garden Peas, Confit Lemon
(1a,4,8,9,14)
€26.00

Slow Braised Shank of West Kerry Lamb

Creamed Potato, Carrot, Parsnip,
Pancetta & Pearl Onions (4,9,14)
€28.00

Grilled Prime Red Hereford Sirloin Steak

Crispy Onion Stack, Long Stem Broccoli,
Red Wine Jus, Hand Cut Fries
(1a,9,10,14)
€36.00

ADD

Roast Root Vegetables (9) €5.00
Chef's Garden Salad (10) €5.00
Hand Cut Fries (14) €5.00

Creamed Potato (4,14) €4.00
Seasonal Vegetables (4,9) €5.00

Crispy French Fried
Onions (1a,4,7) €5.00