



The Blaskets Bar

TO BEGIN

Chef's Freshly made Soup of the Day

Skellig Breads (1(a),1(b),1(d),3,9,11,12)
€10.00

Creamy Seafood Chowder

Skellig Breads
(1(a),1(b),1(d),2,3,4,7,9,11,12,14)
€15.00

Sweet & Sticky Chicken Wings

Gochujang Dip (1(d), 3, 6, 7, 12)
€15.00

Poached Pear Candied Walnut Baby Gem Salad

(6,8 (Walnuts), 9,10)
€12.00

Add Cashel Blue Cheese (7)
€16.00

Warm Salad of Annascaul Black Pudding

Chorizo, Honey Roast Apple (1(a), 1(b), 6, 7, 10)
€16.00

GOURMET SANDWICHES

Oven Baked Vegan Bruschetta

Marinated Roasted Vegetables,
Basil & Sunblush Tomato Pesto (1(a),1(c),6,8,9,10)
€15.00

Add Dingle Dubh Goats Cheese (7)
€19.00

Crispy Louisiana Chicken Brioche

Baby Gem Leaves, Beef Tomato, Sriracha Dip
(1(a), 1(d),3,6,7,9,10)
€16.00

Artisan Sourdough Melt

Honey Roast Limerick Ham, Irish Farmhouse Cheddar,
Sourdough, Smokey Tomato Relish (1(a),1(c),6,7,9,10,12)
€16.00

Locally Smoked Salmon

Served on Skellig Soda Bread, Caper Salsa
(1(a), 2, 3, 4, 6, 7, 10, 12)
€18.00

ADD

A Cup of Soup (1(a), 3, 9, 11, 12) €5.00

A Cup of Chowder (1(a), 2, 3, 4, 7, 9, 11, 12, 14) €7.00

Hand Cut Fries (12) €5.00

Chef's Selection of Vegetables (7, 9) €5.00

Allergens: 1. Cereals (a) Wheat, (b) Oats (c) Rye (d) Barley
2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soya Beans
7. Milk 8. Nuts (Almonds, Hazelnuts, Walnuts, Cashews,
Pecan Nuts, Brazil Nuts) 9. Celery 10. Mustard
11. Sesame Seeds 12. Sulphites 13. Lupin 14. Molluscs.

Please let your server know if you have
an allergy which is not listed above.

MAIN COURSES

Caesar Salad

Baby Gem, Smoked Bacon Lardons, Garlic Croutons,
Parmesan, Caesar Dressing (1 (a), 3,6,7,10,12)
€16.00

Add Cajun Spiced Chicken €22.00

8oz Red Hereford Irish Beef Burger

Crispy Bacon, Aged Cheddar, Red Onion Marmalade, Truffle Mayo,
Sesame Brioche, Hand Cut Fries (1(a), 1(d),3,6,7,9,10,11,12)
€22.00

Sauté of Vegetable Korma

Savoury Rice, Almonds, Garlic & Coriander Naan Bread
(1(a),5,6,7,8 (almonds),9,10)
€18.00

Add Chicken €22.00

Golden Fried Fillets of Lemon Sole

Dick Mack's Beer Batter, Asian Slaw, Citrus Aioli, Hand Cut Fries
(1(a),1(d),3,4,6,9,10,11,12)
€24.00

Butterbean Tomato & Smoked Paprika Casserole

Mediterranean Vegetable Cous Cous (1(a),6,9,12)
€20.00

Pan Fried Fillet of Hake

Crushed Potato, Chorizo, Garden Peas, Confit Lemon (4,6,7,9,12)
€25.00

Stonebaked Meat Pizza

Parma Ham, Nduja Spicy Sausage, Chorizo (1(a), 7, 9)(GF available)
€20.00

White & Rosé Wine

Glass Bottle

Comte de Treillière Sauvignon
Blanc, France (12)
€9.50 €38.00

Saint Jacques Réserve
Chardonnay, France (12)
€9.50 €38.00

Parini Pinot Grigio, Italy (12)
€9.50 €38.00

Pazo Cilleiro Albarino, Spain (12)
€12.00 €46.00

Te Pā Sauvignon Blanc,
New Zealand (12)
€12.00 €46.00

Fontareche Corbières Rosé,
France (12)
€10.50 €40.00

Sancerre Domaine Chatelain,
France (12)
€15.00 €60.00

Red Wine

Glass Bottle

Saint Jacques Réserve Merlot,
France (12)
€9.50 €38.00

Santoline Cabernet Sauvignon,
France (12)
€9.50 €38.00

Mileto Rioja,
Spain (12)
€9.50 €38.00

Masi Passo Doble Malbec/
Corvina - Organic,
Argentina (12)
€11.00 €40.00

Tenuto Giglio, Montpulicano
d'Abruzzo, Italy (12)
€11.00 €40.00

Old Coach Road Pinot Noir,
New Zealand (12)
€15.00 €60.00

Bubbles

Snipe Bottle

Bortolotti Prosecco Valdobbiadene, Italy (12)
€15.00 €65.00

Möet & Chandon Brut Impérial Vintage, France (12)
€35.00 €130.00