

DAY TIME DINING

TO BEGIN

**Mixed Mediterranean
Olives & Pickles**
€6.00

**Chef's Freshly Made
Soup of the Day**
Skellig Bread (4,9)
€7.00

**Creamy Dingle Bay
Seafood Chowder**
Skellig Bread (1a, 4,5,6,8,9)
€10.00

Sticky BBQ Chicken Wings
Cashel Blue Cheese Dip (4,7,9,10,11)
€11.00

Dingle Bay Fishcake
Baby leaf Salad, Pickled Cucumber,
Tomato & Chilli Compôte (1a, 4, 8, 9, 10, 11)
€12.00

**Half Dozen Glenbeigh
Oysters au Naturelle**
Lemon & Shallot Dressing
3 Pieces €10.00

MAIN COURSES

Sauté of Chicken Korma
Basmati Rice, Almond, Mango Chutney, Naan Bread
(1a, 3,4,7,9,10,14)
€18.00

Grilled Prime 8 oz. Red Hereford Beef Burger
Crowes Farm Smoked Bacon, Applewood Cheddar
on a Brioche Bun, Hand Cut Fries (1a, 4,7,9,10)
€19.00

Stonebaked Pizza
Chorizo, Spicy Sausage, Ham & Pepperoni (1a, 4,5,6,9)
€18.00

Deep Fried Panko Goujons of Codling
Mushy Peas, Tartare Sauce, Hand Cut Fries (1a, 4,7,8,9)
€19.00

Harissa Carrots
Fennel, Lentils, Hazelnut Crumb (3)
€20.00

Sauté of Prawns, Scallops & Salmon
Rigatoni Pasta, Lemon Cream, Garlic Croute, Aged Parmesan
(1a, 4,5,6,7,9,14)
€24.00

Pan Fried Fillet of Hake
Chorizo, Spicy Crushed Potato, Garden Peas, Confit Lemon
(1a, 4,8,9,14)
€24.00

Grilled Prime Red Hereford Sirloin Steak
Crispy Onion Stack, Long Stem Broccoli,
Red Wine Jus, Hand Cut Fries (9,10)
€29.00

WINE, PROSECCO & CHAMPAGNE

White & Rosé Wine

	Glass	Bottle
Comte de Treillière Sauvignon Blanc, France	€8.00	€32.00
Saint Jacques Réserve Chardonnay, France	€8.00	€32.00
Terres Blanches Sancerre, Organic & Vegan, France	€12.50	€48.00
Domaine Laroche Chablis St. Martin, France	€15.00	€59.00
Parini Pinot Grigio, Italy	€8.00	€32.00
Pazo Cilleiro Albariño, Spain	€10.00	€40.00
Te Pā Sauvignon Blanc, New Zealand	€9.50	€38.00
Le Bijou Rosé, France	€8.50	€34.00

Red Wine

Saint Jacques Réserve Merlot, France	€8.00	€32.00
Santoline Cabernet Sauvignon, France	€8.00	€32.00
Les Jamelles Pinot Noir, France	€9.00	€36.00
Louis Max Fleurie, France	€12.50	€48.00
La Bernardine Châteauneuf-du-Pape, France	€16.00	€64.00
Club Privado Rioja, Spain	€8.50	€34.00
Masi Passo Doble Malbec/Corvina - Organic, Argentina	€8.50	€34.00

Prosecco & Champagne

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

SALADS & GOURMET SANDWICHES

Tossed Baby Leaves
Citrus Fruit, Dates, Cashew Nuts, Toasted Coconut,
Lime & Shallot Dressing, Pitta Bread (1a,3)
€12.00

Toasted Bacon, Baby Gem & Beef Tomato
on a Toasted Ciabatta, Homemade Piccalilli (1a, 4, 7, 10)
€12.00

Grilled Brie, Beetroot & Rocket
Toasted Sourdough, Red Onion Jam, Garden Salad (1a, 4, 7, 10)
€12.00

Baked Spicy Louisiana Chicken Fillet
Pimento, Lettuce, Beef Tomato,
Buffalo Sauce on a Warm Brioche (1a, 4,7,9,10)
€14.00

Ashes Annascaul Black Pudding Salad
Chorizo, Honey Roast Pear & Pimento, Pitta Bread (1a,10)
€14.00

**Duo of Locally Smoked Salmon
& Dingle Bay Crab**
On Skellig Soda Bread, Garden Salad, Caper Salsa
(1a, 4, 5, 7, 8, 10)
€16.00

ADD
A Cup of Soup (1a, 4,9) €3.00
A Cup of Chowder (1a,5, 6, 8, 9) €5.00
Hand Cut Fries €4.00
Chef's Baby Leaf Salad (10) €4.00
Savoury Coleslaw (4, 7, 10) €3.00

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 have an allergy which is not listed above.