



DINGLE SKELLIG

HOTEL

★★★★
PENINSULA SPA

EVENING MENU

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.

COCKTAILS

The Dingle Sour

Jameson Black Barrel,
Lemon Juice, Lemon Cordial,
Egg White
€12.00

Martini An Daingean

Dingle Vodka, Chambord
Raspberry Liqueur,
Pineapple Juice
€15.00

Skellig 75

Dingle Gin, Bortolotti
Prosecco, Sugar Syrup,
Lemon Juice
€15.00

Espressotini

Kahlúa, Absolut Vanilla Vodka, Espresso
€15.00

Frozen Margarita

Tequila, Cointreau,
Fresh Lime, Sugar Syrup
€15.00

Frozen Strawberry Daiquiri

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

Old Fashioned

Woodford Reserve Whiskey, Sugar,
Angostura Bitters, Soda Water
€12.00

Mojito

Havana Club, Soda Water,
Fresh Lime, Mint, Sugar Syrup
€12.00

Bloody Mary

Dingle Vodka, Tomato Juice,
Rosemary, Tabasco, Olives,
Worcestershire Sauce
€12.00

Free Spirited Elderflower Collins

Silk Tree Non-Alcoholic Irish
Spirit, Elderflower Cordial,
Soda Water, Lemon Juice,
Sugar Syrup
€12.00

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

Tossed Baby Leaves

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

Slow Roast Orange Glazed Pork Belly

Heritage Carrot, Annascaul Black
Pudding & Red Wine Jus (1a,4,9)
€12.00

Seared Bay Scallops

Celeriac Purée, Ham &
Apple Rissolé (1a,4,5,8,14)
€13.00

Half Dozen Glenbeigh Oysters au Naturelle

Lemon & Shallot Dressing (6)
€18.00
3 Pieces - €10.00

WINE, PROSECCO & CHAMPAGNE

White & Rosé Wine

	Glass	Bottle
Comte de Treilliére 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

MAIN COURSES

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

Deep Fried Panko Goujons of Codling

Mushy Peas, Tartare Sauce,
Hand Cut Fries (1a, 4,7,8,9)
€19.00

Sauté of Chicken Korma

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

Stonebaked Pizza

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

Harissa Carrots

Fennel, Lentils, Hazelnut Crumb (3)
€20.00

Butterbean, Tomato & Smoked Paprika Casserole

Mediterranean Vegetable Cous Cous (1b)
€22.00

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

Slow Braised Shank of West Kerry Lamb

Creamed Potato, Carrot, Parsnip,
Pancetta & Pearl Onions (9,14)
€26.00

Grilled Prime Red Hereford Sirloin Steak

Crispy Onion Stack, Long Stem
Broccoli, Red Wine Jus,
Hand Cut Fries (9,10)
€29.00

Grilled Whole Dover Sole on the Bone

Chef's Seasonal Vegetables,
Café de Paris Butter (4,8,9)
€38.00

ADD

Roast Root Vegetables €4.00
Chef's Baby Leaf Salad (10) €4.00
Hand Cut Fries €4.00
Creamed Potato (4) €4.00
Mixed Green Vegetables €4.00
Crispy French Fried
Onions (1a,4) €5.00