

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



Also available as alcohol free using CleanCo spirits.

TO BEGIN

Mixed Mediterranean Olives & Pickles

€7.00

Chef's Freshly Made Soup of the Day

Skellig Breads (1a,4,9)
€7.00

Creamy Seafood Chowder

Skellig Breads (1a, 4,5,6,8,9)
€10.00

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

Slow Roast Orange Glazed Pork Belly

Heritage Carrot, Annascaul Black Pudding & Red Wine Jus (1a,4,9)
€14.00

Seared Scallops & Prawns

Lime, Coriander & Red Chilli Butter, Rocket Leaves (4,5,6)
€18.00

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
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
Louis Max Fleurie, France	€12.50	€48.00
Poderi Bellovile Toscana, Italy	€11.00	€42.00
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

Stonebaked Pizza

Chorizo, Pepperoni,
Honey Roast Ham (1a,4,5,6,9)
€19.00

Sauté of Chicken Korma

Basmati Rice, Almond, Mango Chutney,
Naan Bread (1a, 3,4,7,9,10,14)
€20.00

Grilled Prime 8 oz.

Red Hereford Beef Burger
Applewood Cheddar, Red Onion Jam,
on a Brioche Bun, Hand Cut Fries
(1a,4,9,10,14)
€20.00

Deep Fried Panko

Goujons of Codling
Mushy Peas, Tartare Sauce,
Hand Cut Fries (1a,4,5,7,8,9,14)
€20.00

Harissa Carrots

Braised Fennel, Lentils,
Hazelnut Crumb (3)
€20.00

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)
€25.00

Sauté of Prawns, Scallops & Salmon

Rigatoni Pasta, Lemon Cream, Garlic
Crouté, Aged Parmesan (1a,4,5,6,7,8,9,14)
€26.00

Slow Braised Shank of West Kerry Lamb

Creamed Potato, Carrot, Parsnip,
Pancetta & Pearl Onions (4,9,14)
€26.00

Grilled Prime Red Hereford Sirloin Steak

Crispy Onion Stack, Long Stem Broccoli,
Red Wine Jus, Hand Cut Fries (1a,9,10,14)
€32.00

ADD

Roast Root Vegetables €4.00
Chef's Garden Salad (10) €5.00
Hand Cut Fries (14) €4.00
Creamed Potato (4) €4.00
Seasonal Vegetables €4.00
Crispy French Fried Onions (1a,4) €5.00
Pepper Sauce (4,14) €2.00
Garlic Butter (4) €2.00