

EVENING MENU

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
Parini Pinot Grigio, Italy	€8.00	€32.00
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
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

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 Bay Scallops

Celeriac Purée, Ham and Apple Rissolé (1a,6,14)
€16.00

COCKTAILS

<p>The Dingle Sour Jameson Black Barrel, Lemon Juice, Lemon Cordial, Egg White €12.00</p>	<p>Espressotini Kahlúa, Absolut Vanilla Vodka, Espresso €15.00</p>	<p>Old Fashioned Woodford Reserve Whiskey, Sugar, Angostura Bitters, Soda Water €12.00</p>
<p>🍷 Martini An Daingean Dingle Vodka, Chambord Raspberry Liqueur, Pineapple Juice €15.00</p>	<p>🍷 Frozen Margarita Tequila, Cointreau, Fresh Lime, Sugar Syrup €15.00</p>	<p>🍷 Mojito Havana Club, Soda Water, Fresh Lime, Mint, Sugar Syrup €12.00</p>
<p>Skellig 75 Dingle Gin, Bortolotti Prosecco, Sugar Syrup, Lemon Juice €15.00</p>	<p>🍷 Frozen Strawberry Daiquiri Havana Club, Strawberry Liqueur, Strawberries, Lime Juice €15.00</p>	<p>🍷 Bloody Mary Dingle Vodka, Tomato Juice, Rosemary, Tabasco, Olives, Worcestershire Sauce €12.00</p>

🍷 Also available as alcohol free using CleanCo spirits.

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.

MAIN COURSES

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

Sauté of Chicken Korma
Basmati Rice, Almond, Mango Chutney,
Naan Bread (1a, 3,4,7,9,10,14)
€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)
€25.00

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 €4.00
Chef's Garden Salad (10) €5.00
Hand Cut Fries (14) €5.00
Creamed Potato (4) €4.00
Seasonal Vegetables €4.00
Crispy French Fried
Onions (1a,4) €5.00