



The Blaskets Bar

TO BEGIN

Mediterranean Olives & Pickles (12)
€7.00

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

Bay Prawns & Lemongrass Risotto
Basil Oil (2,6,7,9,12)
€19.00

**Poached Pear, Candied Walnut
Baby Gem Salad**
(6,8(Walnuts),9,10)
€12.00

Add Cashel Blue Cheese (7)
€18.00

Warm Salad of Annascaul Black Pudding
Chorizo, Honey Roast Apple (1(a), 1(b), 6, 7, 10)
€16.00

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

Seafood Rigatoni
Scallops, Prawns & Smoked Salmon,
Garlic & Dill Cream, Garlic Croute
(1(a),1(b),1(d),2,4,6,7,9,12,14)
€32.00

**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)
€26.00

**Sauté of Chicken
& Vegetable Korma**
Savoury Rice, Almonds,
Garlic & Coriander Naan Bread
(1(a),5,6,7,8 (almonds),9,10)
€25.00

**Grilled 10oz Red Hereford
Sirloin Steak**
Beer Batter Onions, Long stem Broccoli,
Hand Cut Fries. Choice of Pepper Sauce
(1(a),1(d),3,6,7,9,12) or Café de Paris
(1(d),7,9,10,12)
€39.00

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)
€29.00

**Butterbean Tomato &
Smoked Paprika Casserole**
Mediterranean Vegetable Cous Cous
(1(a),6,9,12)
€22.00

Pan Fried Fillet of Hake
Crushed Potato, Chorizo, Garden Peas,
Confit Lemon (4,6,7,9,12)
€29.00

Stonebaked Meat Pizza
Parma Ham, Nduja Spicy Sausage,
Chorizo (1(a), 7, 9)(GF available)
€24.00

Cocktails

The Dingle Sour*
Dingle Whiskey, Lemon Juice,
Lemon Cordial, Egg White (3)
€16.00

Martini an Daingean
Dingle Vodka, Chambord Raspberry
Liqueur, Pineapple Juice
€16.00

Paloma*
Casamigos Tequila, Poachers
Pink Grapefruit, Lime Juice
€16.00

**Vanilla & Strawberry
Cosmopolitan***
Absolut Vanilla, Strawberry Liqueur,
Cranberry Juice, Fresh Lime
€16.00

Spicy Margarita
Jalapeño Infused Tequila,
Cointreau, Sugar Syrup, Lime Juice,
Jalapenos, Chilli Salt
€16.00

Auld Fashioned*
Skellig Six18 Small Batch,
Sugar, Bitters, Water (1(c))
€16.00

Espressotini
Dingle Vodka, Kahlua, Espresso
€16.00

Mojito*
Havana Club, Soda Water,
Fresh Lime, Mint, Sugar Syrup
€16.00

Negroni
Dingle Gin, Campari,
Valentia Island Vermouth
€16.00

Aperol Spritz
Aperol, Bartolotti Prosecco,
Soda (12)
€16.00

*can be made alcohol free

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, Montpuciano
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

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.