

STARTERS

Potted Goat's Bridge Smoked Trout
Pickled Kohlrabi and Charred Sourdough ^(1,4,7,12)
€14.50

**Crispy Croquettes of Dempsey's
Free Range Pork** ^(1, 3, 7, 12)
Celeriac and Apple Purée
€12.00

Prawns
Sea Salt, Hot Sauce and Aioli Sauce ^(2, 3)
€13.50

Beetroot Salad
Whipped Goats' Cheese, Salt Baked Beetroot,
Pickled Beetroot, Beetroot Purée, Walnuts,
Sunflower and Shallot Dressing ^(7,8,10,12)
€12.50

Watermelon Salad
Crumbled Feta Cheese, Balsamic Reduction,
Dressed Rocket Leaves, Sunflower Seeds
and Cranberries ^(7,10,12)
€12.50

Crab Cake
Caper Sauce, Dromquinna Salad Leaves ^(1,2,3,7)
€14.50

MAIN COURSES

Chargrilled 10oz Irish Hereford Rib Eye
Field Mushroom, Confit Shallot, Sauce Béarnaise
and French Fries ^(3,7,12)
€39.00

**Lemongrass and Thyme Marinated
Cornfed Chicken Supreme**
Gubeen Chorizo, Olives, Sundried Tomato,
Creamy Parmesan and Saffron Orzo ^(1,7)
€26.00

Skeaghanore Confit Duck Leg
Fondant Potato, Confit Baby Turnips, Rainbow Carrots,
Black Cherry and Red Currant Jus ^(7,9,12)
€28.00

Lobster Thermidor (Market Price)
French Fries and Salad ^(2,7,9,10,12)

Wild Atlantic Fish of the Day (Market Price)

Pan Seared Stone Bass
Confit Fennel, Beetroot Mousse, Sauce Beurre Blanc
and Creamed Potatoes ^(4,7,9,12)
€32.00

Côte de Boeuf
Roasted over Coals with Dromquinna Garden
Greens, French Fries and Bone Marrow Jus ^(7,9,12)
Minimum waiting time 40 minutes
Two people – €110.00

Grilled Marinated Romanesco
Roasted Red Pepper Hummus, Crispy Harden Kale,
Romesco, Cilantro Sauce ^(8,12)
€22.50

**Lightly Spiced Vegetables and
Couscous Fritters**
Ratatouille, Tzatziki ^(1, 6, 9)
€19.50

SIDES €4.50

Skewered Root Vegetables, Roasted over Coals ⁽⁷⁾
Dromquinna Garden Broccoli ⁽⁷⁾
Dromquinna Garden Salad ^(10,12)
Creamed Potatoes ^(7, 12)
French Fries

DESSERTS €8.50

Crème Brulée
Hazelnut Sable, Seasonal Berries ^(1,3,7,8)

Apple Tart Tatin
Vanilla Ice Cream ^(1,3,5,6,7,8)

Choc Chip Cookie
Vanilla Ice Cream ^(1,3,7)

Mango Meringues ^(3,7)

Chocolate Cake (V)
Raspberry Sorbet ⁽¹⁾

Selection of Knockatee Cheeses
Fig and Pear Chutney, Crackers and Fruits ^(1,7,12)
For one €12.50 | For two €17.50

ALLERGENS

1 Cereals (containing gluten), 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanut,
6 Soybeans, 7 Milk, 8 Nuts, 9 Celery, 10 Mustard, 11 Sesame seeds,
12 Sulphur dioxide and sulphites, 13 Lupins, 14 Molluscs

WHITE WINES

	Glass Bottle
101 Vignerons De Valençay Sauvignon Blanc France	€8.00 €32.00
102 Villa Wolf Pinot Gris, Germany	€8.50 €32.00
103 Buissonnier Mâcon Villages hardonnay, France	€9.50 €36.00
104 Al Galera 'Mistico' Verdelho Portugal	€30.00
105 Duquesa de Valladolid Verdejo Spain	€34.00
106 Giustunuana Terre Antiche 'Gavi' Cortese Italy	€43.00
107 Terras Gauda, Rias Baixas, Albarino Spain	€46.00
108 Dressiagacker Riesling Germany	€47.00
109 San Leonardo di Vette, Sauvignon Blanc Italy	€48.00
110 Loimer, Kamotal Grüner Veltliner Austria	€49.00
111 Quinta Soalheiro Reserva Alvarinho, Portugal	€50.00
112 Andre Dezat & Fils 'Pouilly-Fumé' Sauvignon Blanc France	€55.00
114 Les Terres Blanches 'Sancerre' Sauvignon Blanc France	€58.00
115 Boeckel Zotzenberg Grand Cru Riesling, France	€65.00
116 David Moret, Saint-Romain Chardonnay, France	€95.00
117 Louise Michael & Fils 'Chablis 1er Cru' Chardonnay, France	€110.00
118 Ridge Vineyard Estate Chardonnay, USA	€150.00

RED WINES

	Glass Bottle
201 Agegame Lisboa Valley Selection Touriga Nacioanal Portugal	€8.00 €30.00
202 Château Des Antonins Cabernet Sauvignon Merlot, France	€9.00 €36.00
203 Villa Wolf Pinot Noir, Germany	€9.50 €38.00
204 Château Fontarèche Shiraz Grenache, France	€36.00
205 Alpha Zeta, Ripasso Surperiore Corvina, Italy	€38.00
206 Terrescure Bernardeschi Governo Sangiovese Tuscany, Italy	€40.00
207 Masseria Del Feudo Nero d'Avola. Italy	€42.00
208 Santalba Rioja Reserva Tepranillo, Spain	€44.00
209 Vignerons De Buxy Bourgogne Côte Chalonnaise Pinot Noir, France	€45.00
210 Casa Ferreirinha Touriga Franca, Portugal	€45.00
211 Famille Perrin Côtes-du-Rhône Reserve Grenache, Shiraz, France	€47.00
212 Pico Maccario D'Asti Lavignone Barbera, Italy	€50.00
214 Fattoria I Veroni 'I Domi' Chinati Rufin Sangiovese, Italy	€52.00
215 Domaine Jamet Syrah, France	€60.00
216 Château Lacombe Noillac Cru Bourgeois Cabernet Sauvignon/ Merlot, France	€62.00
217 Pira Luigi Barolo Serralunga Nebbiolo, Italy.	€85.00
218 Château Léoville Barton Cabernet Sauvignon/ Merlot, France	€95.00
219 Château Lescalle Piche-Leibre Cabernet Sauvignon France	€104.00
220 Privilège de Maucoil, Châteauneuf-du-Pape Shiraz, Grenache, France	€140.00
221 Guy & Yvan Dufouler 1er Cru Clos Des Perrieres Pinot Noir, France	€175.00
222 Château Cantelauze Pomerol Cabernet Sauvignon/ Merlot,	180.00

ROSÉ WINES

300 Mirval Studio
Grenache, France

Glass | Bottle
€12.50 | €50.00

DIGESTIF

400 Cauhape Symphonie De Novembre
Petit Manseng, France

Glass
€13.00

401 Quinta De La Rosa, 10 year Tawny Port
Touriga Nacional, Portugal

€9.00

SPARKLING WINES

500 Savian Organic Prosecco
Glera, Italy.

Glass | Bottle
€12.00 | €48.00

CHAMPAGNE

600 Taittinger Brut Reserve
Pinot Noir, Chardonnay, France

Glass | Bottle
€18.50 | €90.00

APERITIF COCKTAILS

LK Special €14

Dingle Vodka, lemon juice, rhubarb purée, prosecco

Classic Martini €15

Gin/vodka, dry Vermouth, twist, olive

Fabiola €12

Hennessy brandy, Valentia Island Vermouth,
Grand Marnier

Negroni €12

Dingle Gin, Campari, Valentia Island Vermouth

AFTER DINNER COCKTAILS

Ferrero Roche €12

Frangelico, Five Farms, Briottete Cacao Brown

Amaretto Sour €10

Disaronno, egg white, lemon juice, simple syrup

Porn Star Martini €14

Istill vanilla vodka, Passao liqueur, passion fruit purée,
lime juice, prosecco

Espresso Martini €14

Dingle vodka, espresso, Kahlua, simple syrup

Manhattan €14

Jameson Black Barrel, Valentia Island Vermouth,
Angostura Bitters