



## STARTERS

<b>Homemade Soup of the Day</b> (g) 1, 7	€ 6.50
<b>Creamy Dingle Bay Seafood Chowder</b> 1, 2, 5, 7, 14	€ 8.95
<b>Freshly Steamed Cromane Mussels</b> (g) 2, 7, 8 <i>Steamed in white wine shallots, herb cream and Garlic. Served with stout bread</i>	€11.95
<b>Tender Calamari Rings</b> 2, 5, 9 <i>In a salt and pepper panko with a lime and fennel dip</i>	€ 10.50
<b>Dingle Goats Cheese</b> 7, 9, 10, 14 <i>Candied Walnuts &amp; Poached Pears</i>	€12.95
<b>Warm Chicken Caesar Salad</b> 2, 4, 5, 7, 14 <i>Served on cos lettuce with Parmesan shavings, our Boatyard Caesar dressing, crispy bacon and croutons</i>	€12.50
<b>Warm Crispy Duck Confit</b> 4, 14 <i>Apple Parsnip Remoulade with Balsamic Reduction</i>	€14.50

## MEAT DISHES

<b>Prime Irish Homemade Beef Burger</b> (please allow 20 mins) 2, 4, 7, 9, 14 <i>Served on a Brioche Bun with melted smoked cheddar, crispy bacon, onion rings and tomato relish with a side order of chips</i>	€18.95
<b>10oz Rib Eye Steak with Crispy Onion Rings</b> 2, 7, 14 <i>Choice of Cognac and Green Peppercorn Sauce or Garlic Butter. Served with side order of chips</i>	€28.95

## VEGETARIAN

<b>Citrus fennel and Dingle Gin Risotto</b> 1, 7, 14 <i>Pickled fennel, Charred fennel Petals</i>	€17.50
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## FROM THE SEA

<b>Freshly Steamed Cromane Mussels</b> (gf) 2, 7, 8 <i>Steamed in White Wine, Shallots, Herb Cream and Garlic. Served with Homemade Stout Bread and Fries</i>	€19.50
<b>Tender Calamari Rings</b> 2, 5, 9 <i>with a salt and pepper Panko with Tangy Lemon Sherbet Mayo, House Salad and Fries</i>	€17.95
<b>Beer Battered Fish 'n' Chips</b> (gf-optional) 2, 5 <i>with mushy peas (optional) and homemade Tartare Sauce</i> <b>Try the Stag Bán Pale Ale</b> Gluten Free 50cl, 5% Alcohol	€18.95
<b>Fisherman's Pie</b> (allow 15 mins) 1, 2, 3, 5, 7, 8, 9, 14 <i>A selection of Dingles fish and shellfish cooked in a creamy leek sauce with a potato and cheese crust and Salad</i>	€22.95
<b>Pan Seared Fillet of Hake</b> (gf) 5, 7, 10 <i>with Sweet Potato pureé Toasted Almonds, Truffle Hollandaise</i>	€24.95

# WINTER MENU 2021



## Wild Atlantic Seafood Platter

1, 2, 3, 5, 7, 8, 14

€31.95

*Our famous Signature Dish of Dingle Bay Seafood Chowder, Crab Claws, Tender Calamari, Freshly steamed Cromane Mussels, Scallop, Beer Battered Fish, all served on a large platter with Homemade Stout Bread and chips*

*Add half Lobster (approx. 250g) €18.00 extra*

Please see our  
blackboard for our  
**Meat, Poultry  
& Fish Specials**

## SIDES

Garlic Bread 2, 7	€ 4.50	Garlic Bread with Cheese 2, 7	€ 4.50
Tossed Leaf Salad (gf) 1, 4, 9	€ 4.00	Homemade Onion Rings 2	€ 4.00
Spring Onion Mash 7	€ 4.00	Portion of Bread 2, 7	€ 4.00
Chips/Fries (gf)	€ 4.00	Side of vegetables 7	€ 4.00

## DESSERTS

Sticky Toffee Pudding with Butterscotch Sauce 2, 4, 7	€ 7.00
Warm Chocolate Brownie and Hot Fudge Sauce 2, 4, 7	€ 7.00
Lemon Posset with Homemade Short Bread Biscuit 2, 7	€ 7.00
Apple Pie with freshly Whipped Cream 2, 4, 7	€ 7.00
Boatyard Crunchie Munchie 2, 4, 7, 13 Ice Cream with crushed Maltesers & Crunchie with Chocolate Fudge Sauce	€ 7.00

## BARISTA Maher's Freshly Ground Coffee

Americano	€ 3.30	Espresso	€ 3.30
Double Espresso	€ 3.60	Macchiato	€ 3.30
Cappuccino	€ 3.70	Flat White	€ 3.90
Latte - flavoured (vanilla / caramel) extra 75c	€ 3.70	Herbal Tea - Green, Green with Lemon, Camomile	€ 3.20
Freshly Brewed Pot of Tea	€ 3.20	<i>Refreshing Berry Burst and Peppermint</i>	
Gourmet Hot Chocolate	€ 4.20		

*A Food Allergy Information Booklet is available for all our dishes. Please ask your server for details.*

*(gf) denotes meals can be served gluten free (v) vegetarian*

1. celery	2. gluten	3. crustaceans	4. eggs	5. fish
6. lupin	7. milk	8. mollusc	9. mustard	10. nuts
11. peanuts	12. sesame seeds	13. soya	14. sulphur dioxide	

*Our Beef is 100% Irish and is sourced locally where possible. Some of our products may contain nut extracts.*

