

BARISTA Maher's Freshly Ground Coffee

Americano	€ 4.20
Macchiato	€ 4.20
Flat White (19g)	€ 4.50
Latte (19g) - flavoured (vanilla / caramel) extra 75c	€ 4.50
Freshly Brewed Pot of Tea	€ 3.70
Cortado	€ 4.50
Espresso	€ 4.00
Double Espresso	€ 4.50
Cappuccino	€ 4.50
Herbal Tea - Green, Green with Lemon, Camomile Refreshing Berry Burst and Peppermint	€ 3.70
Gourmet Hot Chocolate	€ 4.70

Minerals, Juices & Mineral Waters

Coke, Diet Coke, Sprite, Fanta Orange/Lemon, Sprite Zero	€ 3.70
Orange, Apple, Cranberry, Tomato, Pineapple	€ 3.60
Poachers – lemon tonic, tonic light, gingerale, elderflower, soda	€ 3.90
Iced Tea	€ 3.50
Pink Lemonade / Cloudy lemonade (330ml)	€ 4.50
Sparkling / Still (250ml)	€ 3.60
Large Sparkling / Still (750ml)	€ 7.00



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www.redboxbranding.com



EVENING MENU



STARTERS

Homemade Soup of the Day (gf-optional) 1, 7	€ 8.20
Creamy Dingle Bay Seafood Chowder 1, 2, 3, 5, 7, 8, 14	€12.50
Half Dozen freshly Shucked Oysters (gf) 8  Try with a chilled glass of our Better Half New Zealand Sauvignon Blanc	€18.80
Freshly Steamed Cromane Mussels (gf-optional) 2, 7, 8, 14 steamed in White Wine, Shallots, Herb Cream and Garlic. Served with Brown Bread	€13.50
Pan Seared Scallops (gf-optional) 2, 7, 8, 9, 14 Annascaul White Pudding, flambéed in Cognac and Salsa Verde	€18.90
Tender Calamari Rings 2, 5, 9 In a Salt and Pepper Panko with Tangy Lemon Sherbet Mayo	€12.00
Warm Goats Cheese Salad (gf) 7, 9, 10, 12, 14 Candied Walnuts & Poached Pears  Wonderful, to accompany with a glass of the Organic Terre dei Butth Pinot Grigio	€14.00
Hot & Spicy Crispy chicken Wings 2, 4, 5, 9, 12 Sesame Seeds, Cashel Blue Cheese Dip	€12.50

The following main courses come with the option of Chips or Salad

 **Add half lobster to any dish for €24 (approx 250g)** 2,3,7,14

MAINS

10oz Prime Irish Ribeye Steak (gf) 2, 5, 7, 9, 14 with black Garlic, Vine Tomatoes, Onion Rings and Bearnaise Sauce served with Fries.  Treat yourself and order a bottle of the Mosquita Muerta 'Cordero con Piel de Lobo' Malbec, PERFECT!!	€39.00
Freshly Steamed Cromane Mussels (gf-optional) 2, 7, 8, 14 Steamed in White Wine, Shallots, Garlic and Herb Cream served with Homemade Brown Bread	€22.50
Beer Battered Fish ‘n’ Chips (gf-optional) 2, 5, 14 With Homemade Tartare Sauce Try the Stag Bán Pale Ale Gluten Free 50cl, 5% Alcohol	€22.50
Fisherman’s Pie 1, 2, 3, 5, 7, 8, 9, 14 A selection of Dingles fish and shellfish cooked in a Creamy Leek Sauce with Potato and Smoked Cheese Crust	€26.00
Locally caught Lobster 2, 3, 7, 14 (Min 550g) with Thermidor Cream or Garlic Butter  Is truly elevated by a bottle to share of the Villa Noria Organic Picpoul de Pinet	Per 100g €11.00
Pan Seared Fillet of Hake (gf) 5, 7, 10, 14 With Golden Raisins, Capers, Toasted Almonds and Parmesan Cream	€29.00
Darne of Organic Salmon 2, 4, 5, 7, 14 Pea Purée, Potato Rosti, Truffle Hollandaise	€29.00

Gratuities not included all gratuities go to kitchen and restaurant staff

VEGETARIAN

Open Lasagne 1, 2, 4, 7, 14 Beef Tomato, Buffallo Mozzarella, Seasonal Vegetables, Basil Cream	€20.50
Wild Mushroom and Dingle Gin Risotto 1, 7, 10, 14 With Hazelnuts, Parmesan and Salsa Verde	€20.50

Check board for daily fresh seafood specials




Taste of Dingle Bay Crab
1, 2, 3, 4, 5, 7, 14
€36.50
Dingle Crab Claws and Garlic Butter, Crab and Prawn Quiche, Crab Gratin

 Crab is a treat that deserves something special, the Alphonse Dolly Sancerre is a Special Treat



Wild Atlantic Seafood Platter
1, 2, 3, 5, 7, 8, 14
€38.50
Our famous Signature Dish of Dingle Bay Seafood Chowder, Crab Claws, Tender Calamari, Freshly steamed Cromane Mussels, Beer Battered Fish, all served on a large platter with Homemade Brown Bread and chips
Add half Lobster (approx. 250g) **€24.00 extra**

 Indulge with a bottle of the Balthasar Ress Von Unserm Riesling, from us to you, this is next level.

Please see our blackboard for our daily specials

SIDES

Garlic Bread 2, 7	€ 7.30	Garlic Bread with Cheese 2, 7	€ 8.30
Tossed Leaf Salad (gf) 1, 4, 9, 12, 14	€ 4.20	Homemade Onion Rings 2	€ 6.30
Creamed Mash Potato 7	€ 4.20	Portion of Bread 2, 7	€ 4.20
Chips/Fries (gf)	€ 4.20	Side of Vegetables 7	€ 4.20

DESSERTS

Sticky Toffee Pudding with Butterscotch Sauce 2, 4, 7	€ 8.80
Warm Chocolate Brownie and Hot Fudge Sauce 2, 4, 7	€ 8.80
Apple Crumble with freshly Whipped Cream 2, 4, 7	€ 8.80
Boatyard Crunchie Munchie 2, 4, 7, 13 Ice Cream with crushed Maltesers & Crunchie with Chocolate Fudge Sauce	€ 8.80

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

6. lupin

11. peanuts
2. gluten

7. milk

12. sesame seeds
3. crustaceans

8. mollusc

13. soya
4. eggs

9. mustard

14. sulphur dioxide
5. fish

10. nuts

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

