

TARTARE

— café + wine bar —

ALLERGENS MENU

Please inform your waiter if you have any allergens. The kitchen team and waiting staff are always on hand to discuss substitutions and options available to you. If you have any questions our staff are here to help.

1. GLUTEN
2. CRUSTACEANS
3. EGG
4. FISH
5. PEANUTS
6. SOYBEAN
7. MILK
8. NUTS
9. CELERY
10. MUSTARD
11. SESAME SEEDS
12. SULPHUR DIOXIDE
13. LUPIN
14. MOLLUSCS

TARTARE

café + wine bar

LUNCH MENU

Allergens numbers listed in **bold**

SNACKS + CAKES

| | |
|--|------|
| cheese scone, fermented butter (v) 1, 3, 7 | 3.35 |
| chocolate + sugar kelp brownie (v) (gf) 2, 3, (7) | 3.65 |
| seaweed shortbread (v) 1, 2, 7 | 3.5 |
| almond, spelt & parsnip cake (v) 3, (7), 8 | 3.95 |
| apple & woodruff hazelnut crumble 1, 7, 8 | 4.95 |
| cake + coffee special (<i>ask your server for details</i>) | 5.5 |

BREAKFAST BITES (Available 10am - 12pm)

| | |
|---|------|
| ham hock, hegarty's cheddar & wild garlic omelette 1, 3, 7 | 8.95 |
| durrus cheese, broccoli & dillisk omelette (v) 1, 2, 3, 7 | 8.95 |
| duck leg toasties, smoked gubben, pickled cabbage 1, 7 | 9.5 |

SOUP (served with soda bread **1, 3, 7**/gluten free bread **3, 7**)

| | |
|--|---|
| potato, leek & dillisk soup (v) (gf) 2, 7, 14 | 6 |
|--|---|

SALADS (served with soda bread **1, 3, 7**/gluten free bread **3, 7**)

| | |
|---|-------|
| smoked salmon, beetroot, sheep's yoghurt, sunflower seeds 1, 7, 12 | 12 |
| halloumi, squash red onion, pumpkin seeds (v) 1, 7, 12 | 11.5 |
| + add gubbeen salami 1 | 1.5 |
| fried chicken, broccoli, fennel slaw | 12.75 |

SANDWICHES (served on sourdough **1**/soda bread **1, 3, 7**/gluten free bread **3**)

| | |
|---|------|
| durrus cheese, pickled mushrooms, scallions (v) 1, 2, 3, 7, 12 | 7.8 |
| corned beef, hegarty's cheddar, cabbage 1, 3, 7, 12 | 8 |
| ham hock, smoked gubbeen cheese, red onion 1, 3, 7, 12 | 8 |
| fried chicken, fennel slaw, leaves 1, 2, 3, 12 | 8.75 |

SMALL PLATES

| | |
|--|-------|
| oyster, sea lettuce, trout roe (gf) 2, 4, 12, 14 | 10.65 |
| beef tartare, pickled onions, smoked egg 3, 12 | 10.65 |
| pork belly, smoked black pudding, new potatoes, seaweed 1 | 12.7 |

BOARDS (served with seaweed crackers **1**/gluten free bread **3, 7**)

| | |
|--|-------------|
| irish charcuterie, pickles 1, 12 | 16.5 / 22.5 |
| irish farmhouse cheese, compote (v) 1, 7 | |
| irish charcuterie & farmhouse cheese, pickles, compote 1, 7, 12 | |

1. GLUTEN

2. CRUSTACEANS

3. EGG

4. FISH

5. PEANUTS

6. SOYBEAN

7. MILK

(7) Side of whipped cream

8. NUTS

9. CELERY

10. MUSTARD

11. SESAME SEEDS

12. SULPHUR DIOXIDE

13. LUPIN

14. MOLLUSCS

TARTARE

— café + wine bar —

EVENING MENU

Allergens numbers listed in **bold**

SNACKS

| | |
|---|------|
| sourdough bread, fermented butter 1, 7 | 2.65 |
| roasted hazelnuts (v) 8 | 4.75 |
| olives (v) | 4.75 |
| anchovies, parsley oil 4 | 5.5 |
| soused herring, sour cream 4, 7 | 6.95 |
| knockalara fresh sheep's cheese, honey, bee pollen (v) 7 | 7 |
| potato crisps, fermented cream, trout caviar 2, 4, 7 | 7.75 |

TARTARE (served with sourdough/gluten free)

| | |
|--|-------|
| beetroot tartare, dillisk, blackcurrant (vegan) 2, 12, 14 | 9.25 |
| beef tartare, pickled onions, smoked egg 3, 12 | 10.75 |

OYSTERS (available individually or as a trio)

| | |
|--|-------|
| dooncastle oyster, sea lettuce, trout roe 2, 4, 12, 14 | 10.65 |
| flaggy shore oyster, buttermilk, wild garlic oil 2, 7, 14 | 10.65 |
| kelly's oyster, scurvy grass, gin 2, 12, 14 | 10.65 |

SMALL PLATES

| | |
|--|-------|
| new season potatoes, seaweed butter, sea vegetables (v) 2, 7, 14 | 6.65 |
| roasted cauliflower, smoked gubben, pickled ramson (v) 7, 12 | 7.75 |
| brussel sprouts, hazelnut, nasturtium (v) 8 | 8.85 |
| black garlic, lardo, ramson, sourdough (v, option) 1, 12 | 8.65 |
| braised leeks, potato & buttermilk foam, chicken skin (v, option) 7 | 9.25 |
| roasted celeriac, spelt, mushroom broth, pickled seaweed (v) | 11.25 |
| mussels, seaweed, cider sauce 14 | 12.9 |
| crab, buttermilk & horseradish foam, watercress, crisps 7, 14 | 13.5 |
| confit duck leg, broccoli mole, cavolo nero, jus 11 | 13.9 |
| pork belly bao buns, black garlic mayo, sauerkraut 1, 3 | 13.9 |

BOARDS (served with seaweed crackers **1** /gluten free bread **3, 7**)

| | |
|--|-------------|
| irish charcuterie, pickles 1, 12 | 16.5 / 22.5 |
| irish farmhouse cheese, compote (v) 1, 7 | |
| irish charcuterie + farmhouse cheese, pickles, compote 1, 7, 12 | |

SWEET

| | |
|---|------|
| yoghurt mousse, woodroof & apple compote, treacle crumb 1, 7 | 7.75 |
| chocolate and dillisk fondant, pine whiskey cream 3, (7) | 7.9 |

1. GLUTEN

2. CRUSTACEANS

3. EGG

4. FISH

5. PEANUTS

6. SOYBEAN

7. MILK

(7) Side of whipped cream

8. NUTS

9. CELERY

10. MUSTARD

11. SESAME SEEDS

12. SULPHUR DIOXIDE

13. LUPIN

14. MOLLUSCS

LUNCH & BRUNCH MENU

Allergens numbers listed in **bold**

TO DRINK

| | |
|--|-----|
| cava mimosa | 6.5 |
| dingle gin + elderflower mojito | 8.5 |
| dingle vodka espresso martini | 9 |
| connemara whiskey, apple + seaweed sour 3 | 9 |

SNACKS + CAKES

| | |
|--|------|
| cheese scone, fermented butter (v) 1, 3, 7 | 3.35 |
| chocolate + sugar kelp brownie (v) (gf) 2, 3, (7) | 3.65 |
| seaweed shortbread (v) 1, 2, 7 | 3.5 |
| almond, spelt & parsnip cake (v) 3, (7), 8 | 3.95 |
| apple & woodruff hazelnut crumble 1, 7, 8 | 4.95 |
| cake + coffee special (<i>ask your server for details</i>) | 5.5 |

BRUNCH

| | |
|---|--------------|
| pork belly bao buns, black garlic mayo, sauerkraut 1, 3 | 13.9 |
| poached eggs, potatoes, chard, seaweed hollandaise (v) 3, 7 + burren smoked salmon 4 | 11.95 2.5 |
| <i>boar breakfast</i> : black & white pudding, bacon, potato terrine, egg, mushrooms, sourdough 1, 3, 7 | 13.95 |
| <i>vegan breakfast</i> : roast cauliflower, mushrooms, potatoes, cavolo nero, sourdough 1 | 12.75 |
| SOUP (served with soda bread 1, 3, 7 /gluten free 3, 7) | 6 |
| potato, leek + dillisk soup (v) (gf) 2, 7, 14 | |

SANDWICHES (served on sourdough **1**/ soda bread **1, 3, 7**/gluten free bread **3, 7**)

| | |
|---|------|
| durrus cheese, pickled mushrooms, scallions (v) 1, 2, 3, 7, 12 | 7.8 |
| fried chicken, fennel slaw, leaves 1, 2, 3, 12 | 8.75 |
| duck leg toasties, smoked gubben, pickled cabbage 1, 3 | 9.5 |

SALADS (served on sourdough **1**/ soda bread **1, 3, 7**/gluten free bread **3, 7**)

| | |
|---|-------|
| halloumi, red onion, pumpkin seeds (v) 7, 12 | 12.75 |
| fried chicken, broccoli, fennel slaw 1, 2, 3, 12 | 12.5 |

SMALL PLATES

| | |
|---|-------|
| dooncastle oyster, sea lettuce, trout roe 2, 4, 12, 14 | 10.65 |
| beef tartare, pickled onions, smoked egg 3, 12 | 10.65 |

1. GLUTEN

2. CRUSTACEANS

3. EGG

4. FISH

5. PEANUTS

6. SOYBEAN

7. MILK

(7) Side of whipped cream

8. NUTS

9. CELERY

10. MUSTARD

11. SESAME SEEDS

12. SULPHUR DIOXIDE

13. LUPIN

14. MOLLUSCS