

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

SNACKS

cheese scone & fermented butter (v) (1, 3, 7)	3
woodruff custard tart (v) (1, 3, 7)	3
chocolate & sugar kelp brownie (v) (gf) (3, 7)	3.5
carrot & walnut cake (v) (1, 3, 7, 8)	4.5
chocolate, hazelnut & salted caramel tart (v) (1, 7, 8)	5

SOUP (served with soda bread/gluten free)	5.5
potato, leek & dillisk soup (v) (gf) (7)	

SALADS (served with soda bread (1) /gluten free)	10.5
asparagus, goat's cheese, hazelnuts (v) (7, 8, 12, 14)	
smoked tuna, fennel, sheep's yoghurt (4, 7)	
corned beef, smoked gubbeen, pickled cucumber (7)	

SANDWICHES (served on sourdough (1) /soda bread (1) /gluten free)	6.95
corned beef, hegarty's cheddar, cabbage (3, 7, 10, 12)	
ham hock, smoked gubbeen cheese, red onion (3, 7, 10, 12)	
durrus cheese, tomato, scallions (v) (3, 7, 10)	
smoked chicken & pickled cucumber (3, 7, 10, 12)	
tomato, barley miso, grilled baby gem (vegan) (6, 12)	

SMALL PLATES	9.5
oyster, sea lettuce & trout roe (gf) (4, 12, 14)	
beef tartare & pickled onions, sourdough (1, 3, 12)	
chicken schnitzel, beetroot slaw, ramsons (1, 3, 7, 12)	

BOARDS (served with seaweed crackers/gluten free bread)	14.5
irish charcuterie, pickles (1, 12)	
irish farmhouse cheese, compote (v) (1, 7, 12)	

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

TARTARE

— café + wine bar —

EVENING MENU

SNACKS	4.5
roasted hazelnuts (v) (8)	
olives (v) (12)	
anchovies, parsley oil (4)	
rabbit fritter, charcoal mayonnaise (1, 3, 7)	
PICKLES	6
charred baby carrots, sheep's yoghurt (v) (7, 12)	
mussels, sea lettuce (12, 14)	
herring, sour cream (4, 7, 12)	
TARTARE (served with sourdough (1) /gluten free)	9.5
beef tartare, pickled onion, smoked egg (3, 12)	
salmon tartare, strawberry, pickled elderflower (4, 12)	
OYSTERS (available individually or as a trio)	9.5
dooncastle oyster, sea lettuce, trout roe (4, 12, 14)	
kelly's pacific oyster, wild rose vinegar, shallot, chervil (12, 14)	
flaggy shore oyster, buttermilk, parsley oil (7, 14)	
SMALL PLATES (served with sourdough (1) / gluten free)	
salt baked beetroot, watercress gel, hazelnut (vegan)	9.5
baby gem, goat's curd & whey, ramsons (v) (7, 12)	9.5
wild rabbit skewer, radish, rhubarb glaze (12)	10.5
monkfish, nori pesto, orache (3, 8, 12, 14)	11.5
asparagus, rye, sea beet (vegan) (12)	11.5
scallops, purple broccoli, nettle purée (7, 12, 14)	12.5
pork belly, pickled irish cherries, wild rose vinegar, burnt kale (12)	12.5
beef cheek, smoked black pudding, potato (1, 7, 9)	13.5
BOARDS (served with seaweed crackers (1) / gluten free bread)	14.5 / 18.5
irish charcuterie, pickles (1, 12)	
irish farmhouse cheese, compote (v) (1, 7, 12)	
irish charcuterie & farmhouse cheese, pickles & compote (1, 7, 12)	
SWEET	
buttermilk pannacotta, strawberries & woodruff meringue (3, 7)	7.5
chocolate, hazelnut & salted caramel tart, crème fraîche (1, 7, 8)	6.5

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

TARTARE

— café + wine bar —

BRUNCH MENU

TO DRINK

cava mimosa	6.5
dingle gin & elderflower mojito	8.5
dingle vodka, beetroot, cucumber	8.5
connemara whiskey, apple & seaweed sour (2, 14)	9

SNACKS

cheese scone & fermented butter (1, 3, 7)	3
woodruff custard tart (1, 3, 7)	3
doughnut & meadowsweet custard (1, 3, 7)	5.5

BRUNCH

oat granola, sheep's yoghurt, rhubarb compote (v) (1, 5, 8)	6.5
asparagus, poached eggs, seaweed hollandaise (v) (1, 3, 12, 14)	10.5
- add cured meat	1.5
buttermilk pancakes, local honey, crème fraîche (v) (1, 3, 7)	9.5
pork belly, rye, egg, black pudding (1, 3, 7, 12)	11
fish fingers, scrambled egg, dill (1, 3, 4, 7)	11.5
beef cheek, fried egg, watercress, sourdough (3, 12)	11.5

SMALL PLATES

dooncastle oyster, sea lettuce & trout roe (4, 12, 14)	9.5
beef tartare & pickled onions, sourdough (3, 12)	

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