

TARTARE

café + wine bar

BRUNCH MENU

TO DRINK

cava mimosa	6.5
dingle gin & elderflower mojito	8.5
dingle vodka espresso martini	9
connemara whiskey, apple & seaweed sour	9

SNACKS + CAKES

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

BRUNCH

squash, pumpkin seed, fried egg, cratloe hills sheep's cheese (v)	10.5
- add gubbeen chorizo	1.5
corned beef, pink fir potatoes, buttermilk	11
poached eggs, jerusalem artichokes, seaweed hollandaise (v)	11.5
venison sausages, red cabbage, kale, buckwheat, fermented cream	11.5
beef cheek, fried egg, watercress, sourdough	11.5
wild omelette	
• hamhock, cheddar, scallions	9
• durrus cheese, oyster mushrooms, dillisk (v)	9
• brown crab, sea lettuce, sea vegetables	10.5

SMALL PLATES

dooncastle oyster, sea lettuce & trout roe	9.95
beef tartare & pickled onions, sourdough	9.95