

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)	3.25
woodruff custard tart (v) (1, 3, 7)	3.75
chocolate & sugar kelp brownie (v) (gf) (3, 7)	3.75
carrot & walnut cake (v) (1, 3, 7, 8)	4.75
lemon tart (v) (1, 3)	5
rhubarb & hazelnut crumble (v) (1, 3, 7, 8)	5

OMELETTE (Available 10am - 12pm) 8.95

- hamhock, hegarty's cheddar, scallions (3, 7)
- durrus cheese, mushrooms, dillisk (v) (3, 7, 12)

SOUP served with soda bread (1,7)/gluten free (3,7) 6

potato, leek & dillisk soup (v) (gf) (7)

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

smoked salmon, beetroot, sheep's yoghurt, sunflower seeds (7, 8)	11.5
gubbeen salami, pink fir, walnuts, scallions (7, 8)	12
halloumi, red onion, pumpkin seeds (v) (1, 7, 8)	11.5

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

corned beef, hegarty's cheddar, cabbage (3, 7, 10, 12)	7.9
ham hock, smoked gubbeen cheese, red onion (3, 7, 10, 12)	7.9
durrus cheese, pickled mushrooms, scallions (v) (3, 7, 10, 12)	7.5
fried chicken, fennel slaw, leaves (1, 3, 9)	8.5

SMALL PLATES

oyster, sea lettuce & trout roe (gf) (4, 12, 14)	10.5
beef tartare & pickled onions, sourdough (1, 3, 12)	10.5
venison & barley stew, soda bread (1, 7)	11.5
smoked salmon, celeriac, trout roe, soda bread (4)	11.5

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

irish charcuterie, pickles (1, 7)	16
irish farmhouse cheese, compote (v) (1, 7, 12)	16

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

EVENING MENU

SNACKS

sourdough bread, fermented butter (1, 7)	2.5
roasted hazelnuts (v) (8)	4.5
olives (v) (12)	4.5
anchovies, parsley oil (4)	5
pickled mussels, dillisk (12, 14)	6
soused herring, sour cream (4, 7, 12)	6.5
potato crisps with seaweed, fermented cream, trout roe (4, 7)	6.5

TARTARE served with sourdough (1)/gluten free (3,7)

beef tartare, pickled onion, smoked egg (3, 12)	10.5
beetroot tartare, dillisk, blackcurrant (vegan) (4, 12)	9

OYSTERS (available individually or as a trio)

dooncastle oyster, sea lettuce, trout roe (4, 12, 14)	10.5
flaggy shore oyster, buttermilk, parsley oil (12, 14)	10.5
kelly's native oyster, wild rose vinegar, sea purslane (4, 14)	11

SMALL PLATES

charred carrots, sheep's yoghurt, sea lettuce (v) (7, 12)	5.5
brussel sprouts, honey, nasturtium (v)	6
pink fir potatoes, sea herb butter (v) (7)	6.5
mushrooms, sage, garlic (v) (7)	6.5
celeriac, mushroom, pickled seaweed (v) (12)	9.5
leeks, brown butter, hazelnuts (v) (7, 8)	9.5
ham hock, cabbage, smoked potato foam (7)	11
burren smoked salmon, mustard seeds, sea beet (4, 10)	11.5
crab, smoked apple, pepper dulse (2)	13
baby beets, blackcurrant, kale (12)	12.5
beef cheek, smoked black pudding, potato (1, 7, 9)	13.5

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

irish charcuterie, pickles (12)	15 / 19
irish farmhouse cheese, compote (v) (7, 12)	
irish charcuterie & farmhouse cheese, pickles & compote (7, 12)	

SWEET

rhubarb & buttermilk pannacotta, hazelnut crumble (1, 7, 8)	7.5
poached apple, shortbread, sheep's yoghurt (1, 3)	6.5

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 & BRUNCH MENU

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)	3.25
woodruff custard tart (v) (1, 3, 7)	3.75
chocolate & sugar kelp brownie (v) (gf) (3, 7)	3.75
carrot & walnut cake (v) (1, 3, 7, 8)	4.75
lemon tart (v) (1, 3)	5
rhubarb & hazelnut crumble (v) (1, 3, 7, 8)	5

BRUNCH

beef cheek, black pudding, fried eggs, sourdough (1, 3)	12
poached eggs, mushrooms, seaweed hollandaise (v) (3)	11.5
gubbeen chorizo, pink fir potatoes, kale, fried egg (1, 3)	11.5
bacon, fried eggs, hegarty's cheese, sourdough (1, 3, 7)	11.5

SOUP served with soda bread (1, 7)/gluten free (3,7)	6
potato, leek & dillisk soup (v) (gf) (7)	

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

fried chicken, fennel slaw, leaves (1, 3, 9)	8.5
durrus cheese, pickled mushrooms, scallions (v) (1, 3, 10, 12)	7.5

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

halloumi, red onion, pumpkin seeds (v) (1, 7, 8)	11.5
--	------

SMALL PLATES

dooncastle oyster, sea lettuce & trout roe (4, 12, 14)	10.5
beef tartare & pickled onions, sourdough (1, 3, 12)	10.5

- | | | |
|----------------|-------------|---------------------|
| 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 | |