

# 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



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## LUNCH MENU

### SNACKS

cheese scone & fermented butter (v) (1, 3, 7)	3.25
chocolate & sugar kelp brownie (v) (gf) (3, 7)	3.5
woodruff custard tart (v) (1, 3, 7)	3.75
carrot & walnut cake (v) (1, 3, 7, 8)	3.95
lemon tart (v) (1, 3)	4.5
rhubarb & hazelnut crumble (v) (1, 3, 7, 8)	4.5
cake + coffee special ( <i>ask your server for details</i> )	5

**OMELETTE** (Available 10am - 12pm) 8.95

- hamhock, hegarty's cheddar, wild garlic (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
halloumi, red onion, pumpkin seeds (v) (1, 7, 8)	11.5
gubbeen salami, pink fir, walnuts, scallions (7, 8)	12

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

durrus cheese, pickled mushrooms, scallions (v) (3, 7, 10, 12)	7.5
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
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

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## 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, wild garlic oil (14)	10.5
kelly's native oyster, wild rose vinegar, sea purslane (14)	11

### SMALL PLATES

charred carrots, sheep's yoghurt, sea lettuce (v) (7, 12)	5.5
sprouting broccoli, honey, sea radish (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, kohlrabi, sea vegetables (4, 10)	12.5
crab, smoked apple, pepper dulse (2)	13
lamb, wild garlic pesto, kale (7, 8)	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
warm chocolate mousse, coffee custard, treacle, hazelnuts (1, 3, 7, 8)	7.5

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## 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
chocolate & sugar kelp brownie (v) (gf) (3, 7)	3.5
woodruff custard tart (v) (1, 3, 7)	3.75
carrot & walnut cake (v) (1, 3, 7, 8)	3.95
lemon tart (v) (1, 3)	4.5
rhubarb & hazelnut crumble (v) (1, 3, 7, 8)	4.5

### BRUNCH

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
beef cheek, black pudding, fried eggs, sourdough (1, 3)	12

<b>SOUP</b> 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)

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

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

halloumi, red onion, pumpkin seeds (v) (1, 7, 8)	11.5
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### **SMALL PLATES**

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

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