

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

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LUNCH MENU

Allergens numbers listed in **bold**

SNACKS + CAKES

cheese scone, fermented butter (v) 1, 3, 7	3.25
chocolate + sugar kelp brownie (v) (gf) 2, 3, (7)	3.5
seaweed shortbread (v) 1, 2, 7	3.5
plum + spelt cake (v) 3, (7), 8	3.95
rhubarb + hazelnut crumble (v) 1, 7, 8	4.95
cake + coffee special (<i>ask your server for details</i>)	5

OMELETTE (Available 10am - 12pm)

8.95

- ham hock, hegarty's cheddar, wild garlic **1, 3, 8**
- durrus cheese, garlic scape, dillisk (v) **1, 2, 7**

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

6

potato, leek & dillisk soup (v) (gf) **2, 7, 14**

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

smoked salmon, garlic scape, sheep's yoghurt, sunflower seeds 1, 7, 12	11.5
halloumi, red onion, pumpkin seeds (v) 1, 7, 12	11.5
+ add gubbeen salami 1	1

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	7.5
corned beef, hegarty's cheddar, cabbage 1, 3, 7, 12	7.9
ham hock, smoked gubbeen cheese, red onion 1, 3, 7, 12	7.9
fried chicken, fennel slaw, leaves 1, 2, 3, 12	8.5

SMALL PLATES

oyster, sea lettuce, trout roe (gf) 2, 4, 12, 14	10.5
beef tartare, pickled onions, smoked egg 3, 12	10.5
beef cheek, smoked black pudding, potato 1, 7	12.5

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

16 / 22

irish charcuterie, pickles **1, 12**

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

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EVENING MENU

Allergens numbers listed in **bold**

SNACKS

sourdough bread, fermented butter 1, 7	2.5
roasted hazelnuts (v) 8	4.5
olives (v)	4.5
anchovies, parsley oil 4	5
soused herring, sour cream 4, 7	6.5
knockalara fresh sheep's cheese, honey, bee pollen (v) 7	6.5
potato crisp, seaweed, fermented cream (v) 2, 7	6
+ trout caviar 4	1.5

TARTARE (served with sourdough/gluten free)

beetroot tartare, dillisk, blackcurrant (vegan) 2, 12, 14	9
beef tartare, pickled onions, smoked egg 3, 12	10.5

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 oyster, cucumber, gin, wood sorrel 14	10.5

SMALL PLATES

purple potatoes, sea herb butter (v) 2, 7, 14	7
mushrooms, sage, garlic (v) 7	7.5
leeks, brown butter, hazelnuts (v) 5, 12	8.5
black garlic, lardo, ramson, sourdough 1, 12	8.5
ham hock, garlic scape, potato + buttermilk foam 7	11
goat's curd, fennel, elderflower (v) 7, 12	11.5
mussels, sea spaghetti, cider, sea herbs 14	12.5
crab, chervil mayonnaise, potato crisp 2, 3	13
lamb, wild garlic pesto, cavolo nero 8	13.5
beef cheek, mushroom, potato 7	13.5

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

irish charcuterie, pickles 1, 12	16 / 22
irish farmhouse cheese, compote (v) 1, 7	
irish charcuterie + farmhouse cheese, pickles, compote 1, 7, 12	

SWEET

buttermilk pannacotta, strawberries, hazelnut crumble 1, 7	7.5
fermented plum parfait, meringue, treacle crumb 1, 3, 7	7.5

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**

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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	3.25
chocolate + sugar kelp brownie (v) (gf) 2, 3, (7)	3.5
seaweed shortbread (v) 1, 7	3.5
plum + spelt cake (v) 3, 8, (7)	3.95
rhubarb + hazelnut crumble (v) 1, 3, 8	4.95

BRUNCH

poached eggs, chard, seaweed hollandaise (v) 3, 7	11.5
+ burren smoked salmon 4	2
gubbeen chorizo, purple potatoes, cavolo nero, fried egg 1, 3, 7	11.5
corned beef, fried egg, spinach, sourdough 1, 3, 7	12
beef cheek, black pudding, fried eggs, sourdough 1, 3, 7	13
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	7.5
fried chicken, fennel slaw, leaves 1, 2, 3, 12	8.5

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

halloumi, red onion, pumpkin seeds (v) 7, 12	11.5
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SMALL PLATES

dooncastle oyster, sea lettuce, trout roe 4, 12, 14	10.5
beef tartare, pickled onions, smoked egg 3, 12	10.5

1. GLUTEN

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(7) Side of whipped cream

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