

TARTARE

— café + wine bar —

ALLERGENS MENU

Please inform your waiter if you have any allergies. 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.

Please note, our milled seaweed occasionally contains minute fragments of crustacean shell. Please inform your waiter if you are allergic to crustaceans.

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

Allergens numbers listed in **bold**

SNACKS + CAKES

cheese scone, fermented butter (v) 1, 3, 7	3.35
chocolate + sugar kelp brownie (v) (gf) 2, 3, (7)	3.65
oat & dillisk cookie (v) 1, 3, 7	2.95
teeling tiramisu (v) 1, 3, 7	4.5
carrot, woodruff, walnut cake (v) 1, 3, 7, 8	4.5
cake + coffee special (<i>ask your server for details</i>)	5.5

BREAKFAST BITES (Available 10am - 12pm)

ham hock, hegarty's cheddar & scallions omelette 1, 3, 7	8.95
durrus cheese, aubergine & dillisk omelette (v) 1, 3, 7	8.95

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

potato, leek & dillisk soup (v) (gf) 2, 7, 14	6
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SALADS (served with soda bread **1, 3, 7**/gluten free bread **3, 7**)

smoked salmon, beetroot, sheep's yoghurt, sunflower seeds 1, 7, 12	13.5
halloumi, courgette, red onion, pumpkin seeds (v) 1, 7, 12	11.5
+ add gubbeen salami 12	1.5
fried chicken, grains, fennel slaw 1, 2, 3, 12	12.75

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	7.8
corned beef, hegarty's cheddar, cabbage 1, 3, 7, 12	8.5
ham hock, smoked gubbeen cheese, red onion 1, 3, 7, 12	8.5
fried chicken, fennel slaw, leaves 1, 2, 3, 12	8.75
pork belly bao bun, black garlic mayo, sauerkraut 1, 3	11.5

SMALL PLATES

oyster, sea lettuce, trout roe (gf) 2, 4, 12, 14	10.7
beef tartare, pickled onions, smoked egg 3, 12	10.75
pork belly, smoked black pudding, new potatoes, seaweed 1	13.5

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

irish charcuterie, pickles 1, 12	16.5 / 22.5
irish farmhouse cheese, compote (v) 1, 7	
irish charcuterie & farmhouse cheese, pickles, compote 1, 7, 12	

1. GLUTEN

2. CRUSTACEANS

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4. FISH

5. PEANUTS

6. SOYBEAN

7. MILK

(7) Side of whipped cream

8. NUTS

9. CELERY

10. MUSTARD

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EVENING MENU

Allergens numbers listed in **bold**

SNACKS

sourdough bread, fermented butter 1, 7	2.65
roasted hazelnuts (v) 8	4.75
olives (v)	4.75
anchovies, parsley oil 4	5.5
soused herring, sour cream 4, 7	6.95
potato crisps, fermented cream, trout caviar 2, 4, 7	7.75
pork belly bao bun, black garlic mayo, sauerkraut 1, 3	8.5

TARTARE (served with sourdough/gluten free)

beetroot tartare, dillisk, blackcurrant (vegan) 2, 12, 14	9.25
beef tartare, pickled onions, smoked egg 3, 12	10.75

OYSTERS (available individually or as a trio)

dooncastle oyster, sea lettuce, trout roe 2, 4, 12, 14	10.7
flaggy shore oyster, buttermilk, wild garlic oil 2, 7, 14	10.7
kelly's oyster, pickled wild roses 2, 14	10.7

SMALL PLATES

beechlawn potatoes, seaweed butter, sea vegetables (v) 7, 14	6.65
cured trout, wasabi mayo, charred pickled cucumber, oyster & sea lettuce cracker 3, 7, 12, 14	12.5
black garlic, lardo, sourdough, ramsons, fermented slaw 1, 12	9.5
friendly farmer chicken, spelt noodles, ham broth, peas, egg 1, 3, 12	14.5
mussels, sea spaghetti, fennel, cider sauce, soda bread 1, 3, 7, 12, 14	13
whipped ricotta, pickled beetroot, salted cherries, hazelnut (v) 7, 8	11.5
grilled aubergines, pumpkin seed miso, sprouted grains, toasted seeds, pickled elderberry (vegan) 1, 12	11.5
connemara mountain lamb, wild garlic & kale pesto, chard 7	14.5

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

irish charcuterie, pickles 1, 12	16.5 / 22.5
irish farmhouse cheese, compote (v) 1, 7	
irish charcuterie + farmhouse cheese, pickles, compote 1, 7, 12	

SWEET

woodroof crème brûlée, strawberry, dillisk shortbread 1, 3, 7	8
meadosweet madeleines, fermented cream, gooseberries 1, 3, 7	7.5

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