

to start

SOUP OF THE DAY €8

served with our in-house baker's Dingle Peninsula
'Carraig Dhubh' Stout & black treacle soda bread
(1 wheat/loats 4,9,14)

WILD ATLANTIC SEAFOOD CHOWDER €10

served with our in-house baker's Dingle Peninsula
'Carraig Dhubh' Stout & black treacle soda bread
(1 wheat/loats 4,5,6,8,9,14)

CRISPY CHICKEN WINGS (REG €12 / LRG €17)

with a choice of
Korean sesame glazed BBQ sauce, buttermilk ranch dip
(4,7,9,11,12,14) OR
spicy hot sauce, 'Cashel' blue cheese dip
(4,7,9,11)

'JOSPER' CHARCOAL FIRED KING PRAWNS €15
chorizo, smoky garlic & lime butter, with sourdough bread
to soak up the butter sauce
(1 wheat, 4,5,8,14)

'JOSPER' SLOW COOKED WEST CORK RIBS €13
sticky BBQ glaze, buttermilk ranch dip
(4,7,9,11)

'BLUEBELL FALLS' GOAT'S CHEESE €13
crispy fried 'Bluebell Falls' goat's cheese, beetroot aioli,
walnuts, sweet pickled beetroot, baby leaves, balsamic
(1,3,walnuts, 4,7,11,14)

salad

CAESAR SALAD (STARTER €10 / MAIN €14)
crisp baby gem, parmesan, sourdough croutes, crispy
smoked pancetta
(1 wheat,4,7,8,11,14)
add charcoal roasted lemon & thyme chicken €5

sides

Ardfert rooster mash €5.50
(4,14)
Triple cooked Ardfert chunky chips Dingle sea salt €5.50
(14)
Triple cooked Ardfert chips with truffle aioli & shaved
Parmesan €7.50
(4,7,9,11,14)
Confit garlic focaccia bread, garlic aioli €5
(1 wheat 4,13,14)
Mini Caesar salad €7
(1 wheat 4,7,8,11,14)
Rainbow slaw €5
(7,11,14)
Panfried local greens €5
(4,14)



Allergen guide

1.Gluten 2.Peanuts 3.Nuts 4.Milk 5.Crustaceans
6.Mollusc 7.Eggs 8.Fish 9.Celery 10.Lupin 11.Mustard
12.Sesame Seeds 13.Soya 14.Sulphur Dioxide

main dishes

from the sea

PAN ROASTED CRISPY SKINNED SEABASS €25

Ardfert champ potatoes, Jospers blistered cherry tomato compote, basil oil
(4,8,9,14)

ATLANTIC PAN-FRIED PRAWN LINGUINE €23

spinach, dill & lemon velouté, parmesan garlic bread crumb
(1 wheat, 4,5,8,9,13)

TRADITIONAL COD & CHIPS €21

local Dingle ale beer batter, Ardfert chips, mushy peas
(1wheat/barley, 7,8,11,13,14)

from the land

CRISPY BREADED IRISH CHICKEN ESCALOPE €21

Creamy mushroom & smoked pancetta sauce & skinny fries
(1 wheat, 4,7,9,14)

10 HOUR SLOW BRAISED HEREFORD KERRY BEEF €25

local Dingle Ale, smoked pancetta, baby onions, charcoal grilled Castlegregory root vegetables, Ardfert potato mash
(1 wheat, oats, barley 9,11,13,14)

AUTHENTIC CHARCOAL FIRED CHICKEN CURRY €19

Chef's blend of spices with creamy cashew & coconut sauce, fluffy basmati rice & crispy poppadom
(3 cashew 9,11,14) (vegan option available)

vegetarian

BUTTERNUT RICOTTA TORTELLINI €19

Butternut squash, wilted spinach, toasted pine nuts, sage crisps, melted Cashel cheese
(1 wheat, 3 pinenuts, 4,9,13)



flamed on our 'Jospers' grill

Spanish in origin & heated up to 500 degrees our 'Jospers' grill adds a smoky edge, charcoal flavour & delicious charring from the finest embers while retaining the natural juicy succulence of the meat, tender, full of flavour & grilled to perfection. Our steaks are also sourced as locally as possible

DRY AGED PRIME CENTRE CUT 10 OZ STRIPLOIN STEAK €36

DOUBLE KERRY BEEF BURGER €22

gherkin relish, smoky onions, Hegarty's of Cork cheddar, butter toasted brioche served with skinny fries
(1 wheat, 4,7,9,11,13,14)

