



THE  
DROPPING WELL  
1847



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*Est. 1847*



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DAY  
MENU

ALL DAY  
MENU

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**Allergen Note:** Our restaurant prepares and serves products that contain peanuts, tree nuts, wheat, soy, milk, eggs and fish. To ensure our guests' safety, we cannot guarantee any of our products are free of these allergens. If you suffer from an intolerance or allergy, please ask your server for a full list of allergens used.

## STARTERS

### SEASONAL SOUP OF THE DAY

Served with Homemade Guinness & Black Treacle Bread (1(A&C), 7, 9, 12) **7.50**

### SEAFOOD CHOWDER

Daily Fresh & Natural Smoked Fish, Lissadell Bay Cockles, Roaring Bay Mussels & Prawns, Dill & Scallions. Served with Homemade Guinness & Black Treacle Bread (1(A&C),2,4,7,9,12,14) **15.50**

### GLIN VALLEY CRISPY CHICKEN WINGS

Choose from a Honey & Hot Sauce or Smokey BBQ Sauce. Served with Celery & Cashel Blue and Mint Aioli. (3,6,7,9,10,11) **16.00**

### THE WELL'S FRIED CALAMARI

Served with Mixed Leaves, Tartar Sauce & Garlic Aioli. (1,3,7,14) **16.00**

### BURRATA & BEETS

Beetroot Puree, Honey Roasted Pecans, Heirloom Tomatoes & White Balsamic. (7,8(E),12) **13.00**

### CONFIT BELLY OF PORK

Clonakilty Black Pudding, Apple & Celeriac Puree, & a Cider Jus. (1(A,C&D),6,7,12) **14.50**

## SALADS



### THE WELL'S CAESAR SALAD

Garlic & Herb Sourdough Croutons, Crisp Pancetta, Baby Gem, Aged Parmesan, and a Creamy Caesar Dressing. (1(A),3,4,7,10,12) **14.00**

### GREEN AVOCADO SALAD

Avocado, Sundried Tomatoes, Croutons, Pine Kernal, Parmesan Cheese, Mixed Leaves & Pesto Dressing. (1(A),7,8(C),12) **14.00**

### ADD PROTEIN:

Lemon & Thyme Roasted Chicken **4.00**

Chargrilled Chilli & Garlic Prawns (2) **6.00**

Mediterranean Falafel (VE) **4.00**

## MAINS

### PRIME ROAST DRY-AGED, GRASS FED HEREFORD BEEF

Served with Irish Butter Mash, Duck Fat Roast Potato, Savoury Stuffing, Honey Roast Vegetables, Creamy Cheesy Cauliflower & Roasting Juices (1(A),7,9,12) **23.50**

### THE SECOND TRADITIONAL JOINT OF THE DAY

Served with Irish Butter Mash, Duck Fat Roast Potato, Savoury Stuffing, Honey Roast Vegetables, Creamy Cheesy Cauliflower & Roasting Juices. Please ask Your Server for Todays Second Joint (1(A),7,9,12) **23.50**

### HIMALAYAN SALT RUBBED 10oz RIB-EYE STEAK

JJ Young & Sons Rib-Eye Steak, Shoestring Onions, Vine Cherry Tomatoes, Chunky Fries, and a Choice of Creamy Peppercorn Sauce or Cafe de Paris Butter. (1(A),7,9,10,12) **37.00.**

Add Chargrilled & Garlic Prawns (2) **6.00**

### THE WELL'S HALF POUND HEREFORD BEEF BURGER

Grilled Double Dry-Aged Patti, Melted Smoked Applewood Cheddar, Streaky Rasher, Crisp Lettuce, Sliced Tomato, Caramelised Red Onion & Pickles, on a Toasted Brioche Bun and Served with Fries. (1(A),3,7,10,12) **19.50**

### FRAGRANT THAI SPICED LENTIL & CHICKPEA CURRY

With Coconut, Lime, Peanut & Fresh Coriander. Served with a Crispy Poppadum, Basmati Rice, & Naan Bread.

Add Chicken 4.00, Add Prawns(2) 6.00

(1(A),2,5,6,11,12,V&VE) **18.50**

### TRUFFLE MAFALDINE PASTA

Served with Seasonal Fresh Truffle, Wild Forrest Mushrooms, and Tossed with Truffle and Mascarpone Cream. (7,9,12) **24.00**

### PAN FRIED SOLE MEUNIERE

Lemon Sole off the Bone, Cooked in Parsley, Lemon & Caper Butter, and Served with Chorizo Baby Potatoes, Samphire, and Roasted Vine Cherry Tomatoes.

(4,7,12) **32.50**



### TRADITIONAL KILMORE QUAY COD & CHIPS

Crispy Bill Chawke's Legacy Lager Batter, with a Homemade Tartare Sauce, Garden Pea Puree & Lemon Wedge, served with Fries

(1(A),3,4,7,10,12) **21.50**

### IRISH SEAFOOD PASTA

Calamarata Pasta, Roaring Bay Mussels, Clams, Wild Atlantic Prawns, Parmesan, Rocket & Prawn Bisque.

(1(A),2,3,4,7,9,12,14) **24.50**

### LEMON & THYME GREMOLATA ROASTED IRISH CHIKCEN SUPREME

Served with Buttered Kale & Pea Risotto, and a Tarragon Jus. (7,9,12) **25.00**



## ALLERGENS

1. Gluten (1A) Wheat (1C) Barley (1D) Oats 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soy 7. Milk 8. Nuts (8A) Almonds (8B) Hazelnuts (8C) Walnuts (8E) Pecan (8H) Macadamia 9. Celery 10. Mustard 11. Sesame 12. Sulphites 13. Lupin 14. Molluscs  
V - Vegetarian. VE - Vegan. GF - Gluten Free.

## SIDES

FRIES 5.50

IRISH BUTTER MASH (7,12) 5.50

HONEY ROASTED ROOT VEGETABLES (12) 5.50

CRISPY CAJUN SPICED ONION RINGS (1(A),7) 5.50

SIDE SALAD WITH ROCKET, PARMESAN &

BALSAMIC (7,12) 5.50

PARMESAN TRUFFLE FRIES, TRUFFLE AIOLI

(3,7,12) 7.00

## DESSERTS

### GLUTEN FREE DARK CHOCOLATE BROWNIE

Served with Honeycomb Ice-Cream, and Salted Caramel Sauce. (3,7) **8.50**

### RASPBERRY & WHITE CHOCOLATE MERINGUE ROULADE

Served with Compote of Berries and a Raspberry Sorbet. (3,7) **8.50**

### SWEET BRIOCHE BREAD & BUTTER PUDDING

Layered with Fresh Strawberry Compote, Vanilla Custard, & Served with Honeycomb Ice-Cream. (1(A),3,7) **8.50**

### WARM CARAMELISED SPICED APPLE CRUMBLE

Served with Vanilla Ice-Cream. (1(A),3,7,12) **8.50**

### NUTELLA & AERO CHEESECAKE

Served with Honeycomb Ice-Cream (3,7,8(B)) **8.50**



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