
STARTERS

OUR SEASONAL SOUP OF THE DAY

[1(A&C), 7, 9, 12]

Served with Homemade Guinness & Black Treacle Bread. 7.5

KING PRAWN COCKTAIL

[1 (A&C) 2, 3]

Pickled Cucumber, Vine Cherry Tomatoes, & a Spiced Marie Rose Sauce. Served with Homemade Guinness & Black Treacle Bread. 15

THE DROPPING WELL'S GLIN VALLEY CRISPY CHICKEN WINGS

[3, 6, 9, 10, 12]

*Choose from Honey & Hot Sauce or Smokey BBQ Sauce.
Served with Celery, & a Cashel Blue & Mint Aioli. 15*

SEAFOOD CHOWDER

[1 (A&C), 2, 4, 7, 9, 12, 14]

*Daily Fresh & Natural Smoked Fish, Lissadell Bay Cockles,
Roaring Water Bay Mussels & Prawns, Dill & Scallions. Served with Homemade
Guinness & Black Treacle Bread. 15.5*

MACROOM BURRATA

[7, 9]

West Cork Burrata with Heirloom Tomato, Tomato Velouté, Fresh Basil 13.5

WRIGHTS OF MARINO IRISH OAK SMOKED SALMON

[1(A&C), 4, 7, 12]

*Served with Pickled Fennel, Herb Cream Cheese, Lemon, and Homemade Guinness &
Black Treacle Bread. 13.5*

SANDWICHES

CHAR-GRILLED CHICKEN

[1 (A) 3, 10, 12]

Garlic & Thyme Chargrilled Chicken, Sun Blushed Tomatoes, Red Onion, Basil & Lemon Aioli. 14

HALLOUMI & FALAFEL WRAP

[1(A),3,7,11]

Grilled Halloumi, Mediterranean Falafel, Shredded Baby Gem, Cherry Tomatoes, Red Onion & Tzatziki. 14

GRILLED HAMBO

[1(A),7,10,12]

Irish Cheddar, Pulled Limerick Ham, Caramelised Onions, Grilled on Sourdough. 14

All Sandwiches Served with Fries, Salad or Soup.

SALADS

THE DROPPING WELL'S CAESAR SALAD

[1(A), 3, 4, 7, 10, 12]

Garlic & Herb Sourdough Croutons, Crisp Pancetta, Baby Gem, Aged Parmesan, & a Creamy Caesar Dressing. 14

GREEN AVOCADO SALAD

[1(A), 7, 12]

Avocado, Sundried Tomatoes, Croutons, Pine Kernels, Parmesan Cheese, Mixed Leaves & Pesto Dressing. 14

BEETROOT & GOATS CHEESE SALAD

[7, 8(A), 12]

Rocket, Kale, Smoked Almonds, Pear, Radish Frisee, Cherry Tomatoes, Cherry & White Balsamic Dressing. 14

ADD PROTEIN:

*Lemon & Thyme Roasted Chicken 4
Chargrilled Chilli & Garlic Prawns (2) 6
Mediterranean Falafel 4*

PUB FAVOURITES

HOMEMADE LASAGNA AL FORNO

[1(A) 3, 7, 9, 12]

Layered with our Slow Cooked Beef Ragù, Creamy Bechamel Sauce, Melted Buffalo Mozzarella & Aged Parmesan. Served with Toasted Garlic Ciabatta & Fries. 18.5

HERB ROASTED CORN FED CHICKEN SUPREME

[1(A), 7, 9]

Served with Creamed Mash, Seasonal Farm Vegetables, Kale, Stuffing & Roasting Juices 19

TRADITIONAL KILMORE QUAY COD & CHIPS

[1 (A) 3, 4, 10, 12]

Bill Chawke's Legacy Lager Batter, with Homemade Tartare Sauce, Garden Pea Puree & Lemon Wedge. 19.5

MAIN COURSES

PRIME ROAST DRY-AGED, GRASS FED IRISH HEREFORD BEEF

[1 (A) 7, 9, 12]

Served with Irish Butter Mash, Duck Fat Roast Potato, Savoury Stuffing, Seasonal Vegetables & Roasting juices. 19.5

THE SECOND TRADITIONAL JOINT OF THE DAY

[1 (A) 7, 9, 12]

Served with Irish Butter Mash, Duck Fat Roast Potato, Savoury Stuffing, Seasonal Vegetables & Roasting juices. 19

FRAGRANT THAI SPICED LENTIL & CHICKPEA CURRY

[1 (A), 5, 6, 11, 12 (V&VE)]

With Coconut, Lime, Peanut, & Fresh Coriander.

Served with a Crispy Poppadum, Basmati Rice & Naan Bread. 18.5

Add Chicken +4 Add Prawns +6

SOUTHERN FRIED BUFFALO BUTTERMILK CAJUN CHICKEN BURGER

[1(A) 3, 6, 7, 9, 10, 12]

Smokey BBQ Sauce, Melted Smoked Applewood Cheddar, Streaky Rasher, Crisp Lettuce, Sliced Tomato, Caramelised Red Onion & Pickle, on a Toasted Brioche Bun. Served with Fries. 18.5

SEAFOOD SPECIAL OF THE DAY

Please Ask Your Server for Daily Special & Allergens. MARKET PRICE

SIDES

FRIES 5.5

IRISH BUTTER MASH [7, 12] 5.5

HONEY ROASTED ROOT VEGETABLES [12] 5.5

CRISPY CAJUN SPICED ONION RINGS [1(A), 7, 12, 14] 5.5

SIDE SALAD WITH ROCKET, PARMESAN & BALSAMIC [7, 12] 5.5

PARMESAN TRUFFLE FRIES, TRUFFLE AIOLI [3, 7, 12] 7

DESSERTS

GLUTEN FREE DARK CHOCOLATE BROWNIE

[3, 7]

Served with Honeycomb Ice-Cream, & Salted Caramel Sauce. 8.5

RASPBERRY & WHITE CHOCOLATE MERINGUE ROULADE

[3, 6, 7]

Served with Compote of Berries, & Raspberry Sorbet. 8.5

SWEET BRIOCHE BREAD & BUTTER PUDDING

[1(A), 3, 7]

Layered with Fresh Strawberry Compote, Vanilla Custard,
& served with Honeycomb Ice-Cream. 8.5

WARM CAMELISED SPICED APPLE CRUMBLE

[1(A), 7, 12]

Served with Vanilla Ice-Cream. 8.5

NUTELLA & AERO CHEESECAKE

[1(A), 7]

Served with Honeycomb Ice-Cream. 8.5

Why not try our Specialty Irish coffee or an After-Dinner Cocktail with your Dessert?

ALLERGENS

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