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## STARTERS

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### **WILD ATLANTIC GAMBAS & NDUJA PIL PIL**

[1(A), 2]

*Sizzling Atlantic Gambas, Spicy Nduja, Garlic & Chilli Oil, Garlic Sourdough* 16

### **CONFIT SILVER HILL DUCK LEG**

[7, 9, 12]

*Clonakilty Black Pudding, Apple & Celeriac Puree & Cider Jus.* 16

### **THE DROPPING WELL'S GLIN VALLEY CRISPY CHICKEN WINGS**

[3, 6, 7, 9, 10, 11]

*Choose from Honey & Hot Sauce or Smokey BBQ Sauce.*

*Served with Celery, and a Cashel Blue & Mint Aioli.* 16

### **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,  
and Served with Homemade Guinness & Black Treacle Bread.* 15.50

### **MACROOM BURRATA**

[7, 9]

*West Cork Burrata with Heirloom Tomato, Tomato Velouté, Fresh Basil* 13.50

### **THAI STYLE ROARING BAY STEAMED MUSSELS**

[1(A), 2, 9, 10]

*Thai Style Red Curry Mussels with Coconut Milk, Shallots, Garlic, White Wine & Parsley,  
Served with a Toasted Garlic Ciabatta.* 14 **Sharing Portion 22**

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## SALADS

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### **THE DROPPING WELL'S CAESAR SALAD**

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

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

### **GREEN AVOCADO SALAD**

[1 (A), 7, 8C, 12]

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

### **BEETROOT & GOATS CHEESE SALAD**

[7, 8(A), 10, 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*

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## PUB FAVOURITES

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### **IRISH SEAFOOD PASTA**

[1(A), 2, 3, 4, 7, 9, 12, 14]

*Calamarata Pasta, Roaring Bay Mussels, Clams, Wild Atlantic Prawns, Parmesan, Rocket & Prawn Bisque. 24.50*

### **HERB ROASTED CORN FED CHICKEN SUPREME**

[1(A), 7, 9]

*With Gubbeen Chorizo Bon Bon, Carrot Puree, Kale, Roasted Shallot & Baby Carrots, Roasting Juices. 24.50*

### **TRUFFLE MAFALDINE PASTA**

[7, 9, 12]

*Served with Seasonal Fresh Truffle, Wild Forrest Mushrooms, and Tossed with Truffle & Mascarpone Cream. 24*

### **FRAGRANT THAI SPICED LENTIL & CHICKPEA CURRY**

[1 (A), 2, 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**

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## GRILLS

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

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

*JJ Young & Sons Rib-eye Steak, Shoestring Onions, Vine Cherry Tomatoes, Chunky Fries, and Choice of Creamy Peppercorn Sauce or Cafe de Paris Butter 37*  
**Add Chargrilled & Garlic Prawns (2) +6**

### **ROASTED HAUNCH OF GLENMALURE VENISON**

[7, 9]

*Potato Fondant, Roasted Farm Vegetables, Cauliflower Puree, Crispy Kale, Cranberries, Roasting Juices 34*

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

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

*Grilled Double Dry-Aged Patti, Melted Smoked Applewood Cheddar, Streaky Rasher, Crisp Lettuce, Sliced Tomato, Caramelised Red Onion & Pickle, on a Toasted Brioche Bun.*  
*Served with Fries. 19.50*

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## FISH

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### **PAN SEARED FILLET OF CLOGHER HEAD MONKFISH**

[4, 5, 6, 9, 12]

*Thai Red Curry, Grilled Pak Choi, Toasted Peanuts, Sweet Basil, Jasmine Rice. 30*

### **CATCH OF THE DAY**

*Please ask your server for our Catch of the Day. MARKET PRICE*

### **TRADITIONAL KILMORE QUAY COD & CHIPS**

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

*Crispy Bill Chawke's Legacy Lager Batter, with a Homemade Tartare Sauce, Garden Pea Puree & Lemon Wedge. 21.5*

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## 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] 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, and Salted Caramel Sauce. 8.50

**RASPBERRY & WHITE CHOCOLATE MERINGUE ROULADE**

[7]

Served with Compote of Berries, and Raspberry Sorbet. 8.50

**SWEET BRIOCHE BREAD & BUTTER PUDDING**

[1(A), 3, 7]

Layered with Fresh Strawberry Compote, Vanilla Custard,  
& served with Honeycomb Ice-Cream. 8.50

**WARM CARAMELISED SPICED APPLE CRUMBLE**

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

Served with Vanilla Ice-Cream. 8.50

**NUTELLA & AERO CHEESECAKE**

[1(A), 3, 7]

Served with Honeycomb Ice-Cream. 8.50

*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.