

ALL DAY MENU

STARTERS

SEASONAL SOUP OF THE DAY 7.5
Served with Homemade Guinness & Black Treacle Bread
[1(A,C), 7, 9, 12]

SEAFOOD CHOWDER 15.5
Daily Fresh & Natural Smoked Fish, Lissadell Bay Cockles, Roaring Water Bay Mussels, Prawns, Dill & Scallions. Served with Homemade Guinness & Black Treacle Bread.
[1 (A&C), 2, 4, 7, 9, 12, 14]]

GLIN VALLEY CRISPY CHICKEN WINGS 16
Choose from Honey & Hot Sauce or Smokey BBQ Sauce. Served with Celery & a Cashel Blue & Mint Aioli
[3, 6, 7, 9, 10, 11]

WILD ATLANTIC GAMBAS & NDUJA PIL PIL 16
Sizzling Atlantic Gambas, Spicy Nduja, Garlic & Chilli Oil, Garlic Sourdough
[1(A), 2]

MACROOM BURRATA 13.5
West Cork Burrata with Heirloom Tomato, Tomato Velouté, Fresh Basil
[7,9]

CONFIT SILVER HILL DUCK LEG 16
Clonakilty Black Pudding, Apple & Celeriac Puree & Cider Jus
[7, 9, 12]

SALADS

THE DROPPING WELL'S CAESAR SALAD 14
Garlic & Herb Sourdough Croutons, Crisp Pancetta, Baby Gem, Aged Parmesan & a Creamy Caesar Dressing
[1(A), 3, 4, 7, 10, 12]

GREEN AVOCADO SALAD 14
Avocado, Sundried Tomatoes, Croutons, Pine Kernels, Parmesan Cheese, Mixed Leaves & Pesto Dressing.
[1 (A), 7, 8C, 12]

ADD PROTEIN:

Herb Roasted Corn Fed Chicken 4
Chargrilled Chilli & Garlic Prawns (2) 6
Mediterranean Falafel 4

MAINS

PRIME ROAST DRY-AGED, GRASS FED HEREFORD BEEF 23.5
Served with Irish Butter Mash, Duck Fat Roast Potato, Savoury Stuffing, Honey Roast Vegetables, Creamy Cheesy Cauliflower & Roasting Juices
[1(A),7,9,12]

OUR SECOND TRADITIONAL JOINT OF THE DAY 23.5
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]

HIMALAYAN SALT RUBBED 10oz RIB-EYE STEAK 37
JJ Young & Sons Rib-eye Steak, Shoestring Onions, Vine Cherry Tomatoes, Chunky Fries & Choice of Creamy Peppercorn Sauce or Cafe de Paris Butter
Add Chargrilled & Garlic Prawns (2) +6
[1 (A), 7, 9, 10, 12]

THE DROPPING WELL'S HALF POUND HEREFORD BEEF BURGER 19.5
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
[1(A), 3, 7, 10, 12]

FRAGRANT THAI SPICED LENTIL & CHICKPEA CURRY 18.5
With Coconut, Lime, Peanut, & Fresh Coriander. Served with a Crispy Poppadum, Basmati Rice & Naan Bread
Add Chicken +4 Add Prawns +6
[1 (A), 2, 5, 6, 11, 12 (V&VE)]

PAN SEARED FILLET OF CLOGHER HEAD MONKFISH 30
Thai Red Curry, Grilled Pak Choi, Toasted Peanuts, Sweet Basil, Jasmine Rice
[4, 5, 6, 9, 12]

TRUFFLE MAFALDINE PASTA 24
Served with Seasonal Fresh Truffle, Wild Forrest Mushrooms, hand Tossed with Truffle & Mascarpone Cream
[7, 9, 12]

TRADITIONAL KILMORE QUAY COD & CHIPS 21.5
Crispy Bill Chawke's Legacy Lager Batter, with a Homemade Tartare Sauce, Garden Pea Puree & Lemon Wedge
[1(A), 3, 7, 10, 12]

IRISH SEAFOOD PASTA 24.5
Calamarata Pasta, Roaring Bay Mussels, Clams, Wild Atlantic Prawns, Parmesan, Rocket & Prawn Bisque
[1(A), 2, 3, 4, 7, 9, 12, 14]

HERB ROASTED CORN FED CHICKEN SUPREME 24.5
With Gubbeen Chorizo Bon Bon, Carrot Puree, Kale, Roasted Shallot & Baby Carrots, Roasting Juices
[1(A), 7, 9]



SIDES

FRIES 5.5
HONEY ROASTED ROOT VEGETABLES [12] 5.5
SIDE SALAD WITH ROCKET, PARMESAN & BALSAMIC [7,12] 5.5
PARMESAN TRUFFLE FRIES, TRUFFLE AIOLI [3,7,12] 7
IRISH BUTTER MASH [7,12] 5.5
CRISPY CAJUN SPICED ONION RINGS [1(A),7] 5.5

DESSERT

GLUTEN FREE DARK CHOCOLATE BROWNIE 8.5
Served with Honeycomb Ice-Cream & Salted Caramel Sauce
[3, 7]
SWEET BRIOCHE BREAD & BUTTER PUDDING 8.5
Layered with Fresh Strawberry Compote, Vanilla Custard & served with Honeycomb Ice-Cream
[1(A), 3, 7]
WARM CAMELISED SPICED APPLE CRUMBLE 8.5
Served with Vanilla Ice-Cream
[1(A), 3, 7, 12]
NUTELLA & AERO CHEESECAKE 8.5
Served with Honeycomb Ice-Cream
[1(A), 3, 7]



SELECTION OF TEA COFFEE & HERBAL TEAS AVAILABLE

1. Gluten (IA)Wheat (IB)Rye (IC)Barley (ID)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.



THE
DROPPING WELL
Est. 1847

— ALL DAY MENU —



OUR RESTAURANT PREPARES AND SERVES PRODUCTS THAT CONTAINS PEANUTS, TREE NUTS, WHEAT, SOY,
MILK, EGG & FISH.
TO ENSURE OUR GUESTS' SAFETY, WE CANNOT GUARANTEE ANY OF OUR PRODUCTS ARE FREE OF THOSE ALLERGENS.
IF YOU SUFFER FROM AN INTOLERANCE OR ALLERGY,
PLEASE ASK YOUR SERVER FOR A FULL LIST OF ALLERGENS USED