

# ALL DAY MENU

AVAILABLE  
SUNDAYS & BANK HOLIDAYS

## STARTERS€

**SEASONAL SOUP OF THE DAY** 8  
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]

**BEEF & GUINNESS CROQUETTES** 14

Panko Crusted Braised Beef Short Rib Traditional Beef & Guinness Stew, Sun Blushed Tomaoto Mayonnaise [1(A)3,7,9,12]

## SALADS

**THE DROPPING WELL'S CAESAR SALAD** 14

Garlic & Herb Sourdough Croutons, Crispy 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 4.50  
Chargrilled Chilli & Garlic Prawns (12,2) 6  
Mediterranean Falafel 4

## MAINS€

**PRIME ROAST DRY-AGED, GRASS FED HEREFORD BEEF** Priced Daily  
Served with Irish Butter Mash, Duck Fat Roast Potato, Savoury Stuffing, Honey Roast Vegetables, Creamy Cheesy Cauliflower & Roasting Juices [1(A),7,9,12] 30

**OUR SECOND TRADITIONAL JOINT OF THE DAY** Priced Daily  
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] 32

**HIMALAYAN SALT RUBBED 10oz RIB-EYE STEAK** 40  
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]

**8oz BLACK ANGUS FILLET STEAK** 42  
JJ Young & Sons Fillet Steak, Shoestring Onions, Vine Cherry Tomatoes, Chunky Fries, and 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 Patty, 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]

**PAN SEARED FILLET OF WILD ATLANTIC HALIBUT** Hasselback Potatoes, Tender – Stem Broccoli, Leek & Samphire Veloté [4, 6, 9, 12] 30

**CHAR GRILLED PORK CHOP** 32  
JJ Young Dry Aged Pork Chop with Champ Mash, Garlic & Shallot Spinach, Wild Forest Mushroom Velouté [7, 9, 12]

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

**IRISH SEAFOOD PASTA** 24.5  
Tagliatelle 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]

**THE WELL'S STIR FRY** 18.5  
Stir Fried Vegetables Tossed in House Ginger & Oyster Sauce Served with Rice or Noodles Add Chicken +4 Add Prawns +6 [1 (A), 2, 5, 6, 11, 12 (V&VE)]

## ALLERGENS

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.

## 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** 9

Served with Honeycomb Ice-Cream & Salted Caramel Sauce [3, 7]

**SWEET BRIOCHE BREAD & BUTTER PUDDING** 9

Layered with Fresh Strawberry Compote, Vanilla Custard & served with Honeycomb Ice-Cream [1(A), 3, 7]

**WARM CARAMELISED SPICED APPLE CRUMBLE** 9

Served with Vanilla Ice-Cream [1(A), 3, 7, 12]

**BAILEYS TIRAMISU** 9

Classic Homemade Tiramisu Made with Baileys Irish Cream, Coffee & Mascarpone Cream [1(A), 3, 7, 12]

**SELECTION OF TEA, COFFEE & HERBAL TEAS AVAILABLE**







## 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