ALL DAY MENU

AVAILABLE SUNDAYS & BANK HOLIDAYS



STARTERS SEASONAL SOUP OF THE DAY \mathbf{P} Served with Homemade Guinness & Black Treacle Bread Se [1(A&C&D), 3, 7, 9, 12] Po C_1 **SEAFOOD CHOWDER 16** [1(. Daily Fresh & Natural Smoked Fish, Lissadell Bay Cockles, Roaring Water Bay Mussels, Prawns, Dill & Scallions. Served with Homemade 0 Guinness & Black Treacle Bread IC [1(A&C&D), 2, 3, 4, 7, 9, 12, 14] Se Po GLIN VALLEY CRISPY CHICKEN WINGS 16 C_1 Choose from Honey & Hot Sauce or Smokey **P**1 BBQ Sauce. Served with Celery, Cashel Blue & Mint Aioli \mathbf{H} WILD ATLANTIC GAMBAS & 14 \mathbf{R} NDUJA PIL PIL JJ Sizzling Atlantic Gambas, Spicy Nduja, Garlic & Chilli Βι Oil, Garlic Sourdough C_1 A **BURRATA BRUSCHETTA** 14 Toasted Sourdough, Burrata, Cherry Tomatoes, Basil IJ Βυ Cr **BEEF & GUINNESS CROQUETTES** Ad Panko Crusted Braised Beef Short Rib Traditional Beef & Guinness Stew, Sun Blushed Tomato Mayonnaise [1(A&C), 3, 7, 9, 10, 12] \mathbf{T} **SALADS** PC Gı THE DROPPING WELL 14 Cł Ca **CAESAR SALAD** Sei Garlic & Herb Sourdough Croutons, Crispy Pancetta, Baby Gem, Aged Parmesan & a Creamy Caesar Dressing **GREEN AVOCADO SALAD** 14 Avocado, Sundried Tomatoes, Croutons, Pine Kernels, Parmesan Cheese, Mixed Leaves & Pesto Dressing [1(A), 7, 8(PINENUTS), 12]

ADD PROTEIN

Mediterranean Falafel 4

Herb Roasted Corn Fed Chicken 4.50

Chargrilled Chilli & Garlic Prawns (12,2) 6

MAIN COURSES	€		€
PRIME ROAST DRY - AGED, GRASS FED HEREFORD BEEF Gerved with Irish Butter Mash, Duck Fat Roast Potato, Savoury Stuffing, Honey Roast Vegetables, Creamy Cheesy Cauliflower & Roasting Juices 1(A), 7, 9, 12]	Priced Daily	PAN SEARED FILLET OF WILD ATLANTIC HALIBUT Crushed Baby Potatoes, Creamed Leeks, Kilmore Quay Mussels, Mussel Velouté, Herb Oil	36
OUR SECOND TRADITIONAL OINT OF THE DAY Served with Irish Butter Mash, Duck Fat Roast Potato, Savoury Stuffing, Honey Roast Vegetables, Creamy Cheesy Cauliflower & Roasting Juices	Priced Daily	STRACCIATELLA GNOCCHI Smoked Stracciatella, Roasted Tomato, Aged Parmesan, Basil Herb Oil [1(A), 3, 6, 7, 9, 10]	23.5
Please ask Your Server for Todays Second Joint 1(A), 7, 9, 12]		TRADITIONAL KILMORE QUAY COD & CHIPS Crispy Bill Chawke's Legacy Lager Batter, with a Homemade Tartare Sauce, Garden Pea	22.5
HIMALAYAN SALT RUBBED 10oz RIB-EYE STEAK J Young & Sons Rib-eye Steak, Shoestring Onions	40	Purée & Lemon Wedge [1(A), 3, 4, 7, 10, 12]	
Buttered Green Beans, Chunky Fries & Choice of Creamy Peppercorn Sauce or Cafe de Paris Butter Add Chargrilled & Garlic Prawns (2) +6 1(A), 7, 9, 10, 12]	•,	IRISH SEAFOOD PASTA Tagliatelle Pasta, Roaring Bay Mussels, Clams, Wild Atlantic Prawns, Parmesan, Rocket & Prawn Bisque [1(A), 2, 3, 4, 7, 9, 12, 14]	26
Boz BLACK ANGUS FILLET STEAK J Young & Sons Fillet Steak, Shoestring Onions, Buttered Green Beans, 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]	42	HERB ROASTED CORN FED CHICKEN SUPREME With Gubbeen Chorizo Bon Bon, Carrot Purée, Kale, Roasted Shallot & Baby Carrots, Roasting Juices [1(A), 3, 7, 9, 12]	24.5
THE DROPPING WELL'S HALF POUND HEREFORD BEEF BURGER Grilled Double Dry-Aged Patty, Melted Smoked Applewed Cheddar, Streaky Rasher, Crisp Lettuce, Sliced Tomato, Caramelised Red Onion & Pickle, on a Toasted Brioche Berved with Fries 1(A), 3, 7, 10, 12]		THE WELLS STIR FRY Stir Fried Vegetables Tossed in House Ginger & Oyster Sauce Served with Rice or Noodles Add Chicken +4 Add Prawns (2) +6 [1(A), 3, 6, 11, 12, 14]	18.5
	ALLI	ERGENS	

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

DESSERTS
STICKY TOFFEE PUDDING Salted Caramel Sauce, Vanilla Ice Cream [1(A), 3, 7]
SWEET BRIOCHE BREAD & BUTTER PUDDING Layered with Fresh Strawberry Compote, Vanilla Custard & Served with Honeycomb Ice-Cream [1(A), 3, 7]
WARM CARAMELISED SPICED APPLE CRUMBLE Served with Vanilla Ice-Cream [1(A), 3, 7, 12]
BAILEYS TIRAMISU Classic Homemade Tiramisu made with Baileys Irish Cream, Coffee & Mascarpone Cream [1(A), 3, 7, 12]

SELECTION OF TEA, COFFEE



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



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