



We source local produce where possible and our beef is 100% Irish.

Service charge is not included; gratuities are at your discretion

IT MAY NOT BE POSSIBLE TO SPLIT LARGE BILLS DURING BUSY PERIODS
12.5% SERVICE CHARGE APPLIES TO GROUPS OF 8 OR MORE

STARTER SELECTION

SOY SEARED YELLOWFIN TUNA €16.50

Avocado and Ginger Puree, Pickled Carrot, Sriracha Mayo, Sesame
[1(A), 3, 4, 6, 10, 11, 12]

BRAISED SHORT RIB CROQUETTES €14.00

Panko Crusted Braised Beef Short Rib, Aged Parmesan,
Wild Garlic Pesto
[1(A), 3, 7, 9]

DW'S GLIN VALLEY CRISPY CHICKEN WINGS €16.00

Choose from Honey & Hot Sauce or Smokey BBQ Sauce. Served with Celery,
and a Cashel Blue & Mint Aioli.
[1(A), 3, 7, 9, 10, 12]

SEAFOOD CHOWDER €16.00

Daily Fresh & Natural Smoked Fish, Lissadell Bay Cockles,
Roaring Water Bay Mussels & Prawns, Dill & Scallions,
and Served with Homemade Guinness & Black Treacle Bread.
[1 (A&C&D), 2, 3, 4, 7, 9, 12, 14]

BURRATA AND ORANGE €14.00

Pickled Shallot, Coriander Seed, Orange Dressing, Chicory Leaf
[7, 12]

PAN SEARED KILKEEL SCALLOPS €18.00

Burnt Chili Butter, Soy and Cucumber Salsa
[1(A), 6, 7, 14]

SALADS

SPRING GRAIN BOWL €14.50

Quinoa, Garden Peas, Roasted Seasonal Vegetables, Chickpea,
Tahini and Lemon Dressing

Add Protein - Lemon & Thyme Roasted Chicken + €4.50,

Mediterranean Falafel + €4.00 [1(A), 11],

Chargrilled Chilli & Garlic Prawns + €6.00

[2, 14]

ROAST CHICKEN SALAD €18.00

Bacon, Kale, Shredded Cabbage, Carrots, Pumpkin Seeds, Honey
Mustard

[10, 12]

THE WELLS' SIDES

FRIES €5.50 PARMESAN TRUFFLE FRIES, TRUFFLE AIOLI €7.00

IRISH BUTTER MASH €5.50 [3, 7, 10]

[7]

CRISPY CAJUN SPICED HONEY ROAST ROOT VEGETABLES €6.00

ONION RINGS €6.00 BUTTERED SPINACH [7] €6.00

[1(A), 7]

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

FROM THE GRILL

HIMALAYAN SALT RUBBED 10oz RIB-EYE STEAK _____ €39.00

JJ Young & Sons Rib-eye Steak, Shoestring Onions, Buttered Green Beans, Vine Cherry Tomatoes, Chunky Fries, and Choice of Creamy Peppercorn Sauce or Garlic Butter

Add Chargrilled & Garlic Prawns (2) +€6

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

8oz BLACK ANGUS FILLET STEAK _____ €42.00

JJ Young & Sons Fillet Steak, Shoestring Onions, Buttered Green Beans, Vine Cherry Tomatoes, Chunky Fries, and Choice of Creamy Peppercorn Sauce or Garlic Butter

Add Chargrilled & Garlic Prawns (2) +€6

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

CURRAGH LAMB RUMP _____ €35.00

Courgette Puree, Housemade Hash Brown, Charred Spring Onion, Parmesan and Olive Crumb Jus

[7, 9, 12]

DW HALF POUND HEREFORD BEEF BURGER _____ €19.50

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]

FROM THE SEA

ROASTED CLEW BAY MONKFISH TAIL _____ €36.00

Caramelized Cauliflower Puree, Samphire, Buttered New Season Potatoes, Beurre Noisette

[4, 7, 12]

TRADITIONAL KILMORE QUAY HADDOCK & CHIPS _____ €23.00

Crispy Bill Chawke's Legacy Lager Batter, with a Homemade Tartar Sauce, Garden Pea Puree & Lemon Wedge

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

IRISH SEAFOOD PASTA _____ €26.00

Tagliatelle Pasta, Roaring Bay Mussels, Clams, Wild Atlantic Prawns, Parmesan, Rocket & Prawn Bisque.

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

HOUSE SPECIALS

PAN ROASTED CHICKEN SUPREME _____ €24.50

Potato Gratin, Buttered Kale, Goats Cheese Bonbon, Roasting Juices

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

HOMEMADE SAGE AND SWEET POTATO GNOCCHI _____ €23.00

Sweet Potato Puree, Brown Butter, Aged Parmesan, Sage

[1(A), 3, 7]

THE WELL'S STIR FRY _____ €18.50

Stir Fried Vegetables Tossed in House Ginger & Oyster Sauce, Cashew Nut, Served with Rice or Noodles

Add Chicken €4 Add Prawns (2) €6

[1 (A), 3, 6, 8(D), 11, 12, 14]

ALLERGENS

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DESSERTS

WARM STICKY TOFFEE PUDDING €9.00

Salted Caramel Sauce, Vanilla Ice Cream

[1(A), 3, 7]

GRAND MARNIER CREME BRULEE €9.00

Served with Fresh Orange Segments, Almond Snap

[1(A), 3, 7, 8(A), 12]

IRISH CHEESE PLATE €14.00

Cooleney Tipperary, Bandon Vale Cork, Cashel Blue Tipperary, Served with Fig Chutney, Grapes and Ale Crackers

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

BAKED BASQUE CHEESECAKE €9.50

Chocolate Basque Cheesecake, Served with Vanilla Ice Cream.

[1(A), 3, 7]

RHUBARB AND CUSTARD TART €9.00

Served with Pecan Crumble, Vanilla Ice-Cream

[1(A), 3, 7, 8(E)]

TIRAMISU COCKTAIL €14.00

Amaretto, Kahlua, Baileys, Coldbrew Espresso, Vanilla Syrup, Fresh Cream

[7, 8(A), 12]

HOT BEVERAGES

BREAKFAST TEA €3.80

HERBAL TEAS & INFUSIONS €3.80

Please Ask about our selection of herbal teas and infusions

COFFEE

Café Americano €3.80

Café Latte (7) €4.00

Cappuccino (7) €4.00

Flat White (7) €3.90

Café Mocha (7) €3.90

Decaf Coffee €3.60

Espresso €3.20

Double Espresso €3.60

HOT CHOCOLATE

Hot Chocolate (7) €4.00

AFTER DINNER DRINKS

Teeling Small Batch Irish Coffee €8.50

Baileys Coffee €8.50

French Coffee €8.50

Espresso Martini €13.50