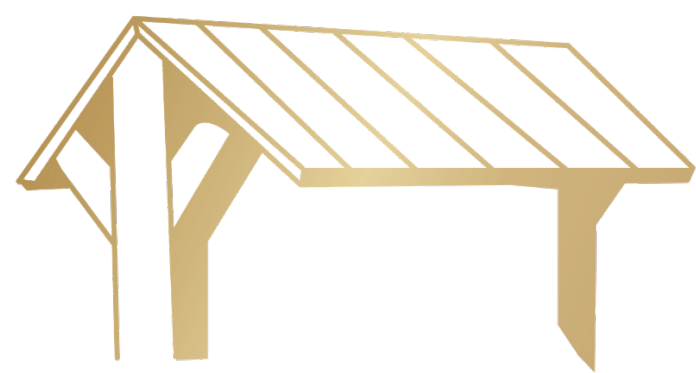
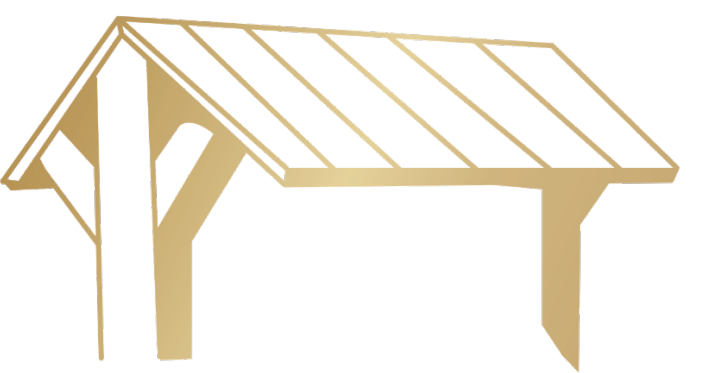




Lunch Menu



THE DROPPING WELL



Starters

Seafood Chowder

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,D), 2, 3, 4, 7, 9, 12, 14]
€16

Seasonal Soup of The Day

Served with Homemade Guinness
& Black Treacle Bread
[1(A,C,D), 3, 7, 9, 12]
€8

Braised Short Rib Croquettes

Panko Crusted Braised Beef Short Rib,
Aged Parmesan, Wild Garlic Pesto
[1(A), 3, 7]
€14

Wild Atlantic Scampi

Garden Pea Puree, Lemon Wedge,
Tartar Sauce
[1(A), 2, 3, 10, 12]
€16

Glin Valley Crispy Chicken Wings

Choose from Honey & Hot Sauce or
Smokey BBQ Sauce. Served with
Celery, Cashel Blue & Mint Aioli
[1(A), 3, 7, 9, 10]
€15

Burrata and Peaches

Burrata served with Sliced Peach, Fresh Basil,
Crushed Pistachio Pesto & Toasted Garlic Sourdough
[1(A), 7, 8(G)]
€14

Main Courses

Market Fish of the Day

Please ask your server about today's catch
and allergens
Priced Daily

Southern Fried Buffalo Buttermilk Cajun Chicken Burger

Smokey BBQ Sauce, 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, 9, 10, 12]
€19

The Well's Stir Fry

Stir Fried Vegetables Tossed in House Ginger & Soy Sauce,
Cashew Nut, Served with Rice or Noodles
Add Chicken €4.5 or Prawns [2] €6
[1(A), 3, 6, 8(D), 11, 12, 14]
€18.5

Homemade Lasagna Al Forno

Layered with our Slow Cooked Beef Ragu, Creamy
Bechamel Sauce, Melted Buffalo Mozzarella &
Aged Parmesan. Served with Garlic Ciabatta
and Fries
[1(A), 3, 7, 9, 12]
€19

Traditional Kilmore Quay Haddock and Chips

Crispy Bill Chawke's Legacy Lager Batter, Handcut
Chips, Tartar Sauce, Garden Pea Puree
and Lemon Wedge
[1(A), 3, 4, 7, 10, 12]
€23

Charred Peri Peri Chicken

Roast Potatoes, Char Grilled Peppers
and Tender Stem Broccoli, Chimichurri
[12]
€22

6oz Steak Sandwich

6oz Irish Striploin Steak, Shoestring Onions, Toasted Ciabatta, Chimichurri Dressing,
Rocket, Served with Skinny Fries and Peppercorn Sauce
[1(A & B), 7, 9, 12]
€24

Roast of the Day

Prime Roast Dry-Aged, Striploin of Irish Beef

JJ Young and Son Family Butcher Irish Striploin of Beef,
Served with Irish Butter Mash, Duck Fat Roast Potato,
Savoury Stuffing, Seasonal Vegetables and Roasting Juices
[1(A), 7, 9, 12]
€23.5



Our Second Joint of the Day

Please ask your server about today's roast
and allergens
Priced Daily

Gourmet Sandwiches and Wraps

(Served with Fries or Soup)

Char-Grilled Chicken

Garlic and Thyme Chargrilled Chicken, Sun Blushed
Tomatoes, Fresh Buffalo Mozzarella, Red Onion,
Basil and Lemon Aioli
[1(A), 3, 7, 10, 12]
€14.5

Halloumi and Falafel Wrap

Grilled Halloumi, Mediterranean Falafel, Shredded
Baby Gem, Cherry Tomatoes, Red Onion and Tzatziki
[1(A), 7, 11]
€14.5

Grilled Hambo

Irish Cheddar, Pulled Limerick Ham, Caramelised
Onions, Grilled on Sourdough
[1(A), 7, 12]
€14.5



Sides

Fries €5.5

Irish Butter Mash (7) €5.5

**Side Salad With Rocket,
Parmesan & Balsamic (7, 12) €5.5**

Buttered Spinach (7) €6

Honey Roast Veg €6

**Crispy Cajun Spiced
Onion Rings (1(A)7) €6**

**Parmesan Truffle Fries,
Truffle Aioli (3, 7, 10) €7**

Salads

Add Protein

Lemon & Thyme Roasted Chicken + €4.5

Mediterranean Falafel + €4.5 [1(A), 11]

Chargrilled Chilli & Garlic Prawns + €6 [2]

Summer Salad

Baby Gem Lettuce, Blue Cheese, Red Onion Jam,
Fresh Strawberries, Semi Sun Dried Tomatoes,
Toasted Walnuts, Lemon and Honey Dressing
[7, 8(C), 10, 12] **€14**

Green Avocado Salad

Avocado, Sun Dried Tomatoes, Croutons, Pine Kernels,
Parmesan Cheese, Mixed Leaves & Pesto Dressing
[1(A), 3, 7, 12] **€14**

Super Bowl

Baby Spinach, White Rice, Pickled Purple Cabbage,
Carrot, Avocado, Cucumber, Edamame, Pomegranate,
Sesame and Ginger Dressing, Served with a Lime
& Mint Yogurt Dip [6, 7, 11, 12] **€14.5**

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