



Starters

SEASONAL SOUP OF THE DAY Served with Homemade Guinness & Black Treacle Bread [1(A&C&D), 3, 7, 9, 12] €8	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] €15.5	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] €16	BURRATA AND PEACHES Burrata served with Sliced Peach, Fresh Basil, Crushed Pistachio Pesto & Toasted Garlic Sourdough [1(A), 7, 8(G)] €14	MUSSELS PIL PIL Fresh Roaring Bay Mussels, White Wine Cream, Pil Pil Sauce, Fresh Parsley, Toasted Garlic Sourdough [1(A), 7, 12, 14] €14 - €22	BRAISED SHORT RIB CROQUETTES Panko Crusted Braised Beef Short Rib, Aged Parmesan, Wild Garlic Pesto [1(A), 3, 7] €14
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Sharpeners

Espresso Martini [7] €13.5

Whiskey Sour [3] €13.5

Aperol Spritz [12] €12



Bellini [12] €13

Weekend Roasts

PRIME ROAST DRY-AGED, STRIPLOIN OF IRISH BEEF

JJ Young and Son Family Butcher Striploin of Irish Beef
Served with Irish Butter Mash, Duck Fat Roast Potato, Savoury Stuffing, Seasonal Veg and Roasting Juices
[1(A), 7, 9, 12]
€27.5

OVEN ROASTED HALF CHICKEN

Served with Potato Gratin, Buttered Kale, Goats Cheese Bonbon, Roasting Juices
[1(A), 7, 9, 12]
€24.5

CRISPY PORK BELLY

Served with Irish Butter Mash, Duck Fat, Roast Potato, Yorkshire Pudding, Savoury Stuffing, Seasonal Veg and Roasting Juices
[1(A), 7, 9, 12]
€26.5

VEGAN NUT ROAST

Served with Roast Potato, Savoury Stuffing, Agave Roasted Seasonal Veg and Vegan Gravy
[1(A), 8(B & D), 9, 12]
€24

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

SUMMER SALAD

Baby Gem Lettuce, Blue Cheese, Red Onion Jam, Strawberries, Semi Sun Dried Tomatoes, Toasted Walnuts, Lemon and Honey Dressing
[7, 8(C), 10, 12]
€16.5

Add Protein -
Lemon & Thyme Roasted Chicken + €4.5,
Mediterranean Falafel [1(A), 11] + €4.5,
Chargrilled Chilli & Garlic Prawns [2] + €6

GREEN AVOCADO SALAD

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

TRADITIONAL KILMORE QUAY HADDOCK & CHIPS

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

HOMEMADE SAGE AND SWEET POTATO GNOCCHI

Sweet Potato Puree, Brown Butter, Aged Parmesan, Sage
[1(A), 3, 7]
€23

HIMALAYAN SALT RUBBED 10oz IRISH RIB-EYE STEAK

JJ Young & Sons Irish Rib-eye Steak, Shoestring Onions, Vine Cherry Tomatoes, Buttered Green Beans, Chunky Fries with Choice of Creamy Peppercorn Sauce, or Garlic Butter
Add Chargrilled & Garlic Prawns [2] €6
[1(A), 7, 9, 10, 12]
€39

THE WELLS STIR FRY

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

DW HALF POUND HEREFORD BURGER

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]
€19.5

ROASTED CLEW BAY MONKFISH TAIL

Caramelised Cauliflower Puree, Samphire, Buttered New Season Potatoes, Beurre Noisette
[4, 7, 12]
€36

Mains

Desserts

WARM STICKY TOFFEE PUDDING
Salted Caramel Sauce, Vanilla Ice-Cream
[1(A), 3, 7]
€9

BAILEYS TIRAMISU
Homemade Baileys Tiramisu with Coffee & Mascarpone Cream
[1(A), 3, 7]
€9

IRISH CHEESE PLATE
Cooleney Tipperary, Bandon Vale Cork, Cashel Blue Tipperary, Served with Fig Chutney, Grapes and Ale Crackers
[1(A), 3, 7, 12]
€14

SWEET BRIOCHE BREAD & BUTTER PUDDING
Layered with Fresh Strawberry Compote, Vanilla Custard & Honeycomb Ice-Cream
[1(A), 3, 7]
€9

KINDER BUENO CHOCOLATE BROWNIE
Served with Chocolate Sauce & Vanilla Ice-Cream
[1(A), 3, 6, 7, 8(B)]
€9

TIRAMISU COCKTAIL
Amaretto, Kahlua, Baileys, Coldbrew Espresso, Vanilla Syrup. Fresh Cream
[7, 8(A)]
€14



— All Day Menu —

Available
Weekends & Bank Holidays

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