



Dinner Menu

Start

Ardsallagh goat cheese & beetroot salad candied walnut, red onion jam, Dijon dressing (Vo) (7,8,10,12)	€9. ⁰⁰
Chicken liver parfait sourdough toast, shaved apple, pear chutney, walnut (1,7,8,12)(co)	€9. ⁵⁰
Slow Cooked Pigs Cheek, soya & ginger glaze, kimchi (1,3,7,9,10)	€10. ⁵⁰
Chicken wings garlic & chilli dry spice OR hot classic sauce (3,7,9,12)	€9. ⁵⁰
Potato skins cheddar & parmesan cheese sauce, crispy bacon (7,10,12)	€9. ⁰⁰
Prawn Pil Pil, garlic, chilli and herb oil, toasted focaccia bread (Co) (1,2,10)	€15. ⁰⁰

Haricot Bean & butternut squash cassoulet tempura aubergine fritters, pickled shitake, basil & chestnut pesto (V) (Co) (1,7,8,9,12)	€17
Aubergine and courgette Moussaka spiced tomato sauce, Parmesan crust, feta and rocket salad, gremolata (V, Ve) (Co) (7,9,12)	€18
Dew Drop Beef Burger brioche bun, tomato, Dubliner cheddar, bacon jam, mustard mayo (1,3,7,10,12)	€18
8oz Hereford Fillet Steak mushroom, onion rings, fries, pepper sauce or garlic butter (1,7,9,12)	€37

Mains

Honey Glazed Bacon Neck savoy cabbage, baby turnip, charred Irish onion, parsley velouté (7,9,10,12)	€23
Grilled fillet of Plaice gratin potato, gubeen chorizo, green bean, brown shrimp salsa, (1,2,4,7,9,12)	€25
Marinated chicken supreme butter masala sauce, buttermilk onions, mango relish, chicken skin, sticky rice (7,9,12)	€22
Braised Blade of Beef red cabbage, carrot puree, carrot, marrow gravy, beef & horseradish croquette (1,3,7,9,10,12) (co)	€24
Fish & Chips Dew Drop Brewhouse Beer battered Hake, mushy peas, tartar, fries (1,3,4,7,12)	€18

Sweet

Chocolate caramel torte roast hazelnut praline, mascarpone cream (1,3,7,8,11)	€8. ⁵⁰
Apple, cinnamon and plum crumble, vanilla gelato (1,3,7) (Ve option)	€8. ⁵⁰
Banoffee Sundae, banana, chocolate brownie, vanilla ice cream, toffee sauce	€7. ⁵⁰
Festive Bread and butter pudding crème anglaise, rum & raisin gelato (1,3,7,8,12)	€8. ⁵⁰
Selection of Irish cheese pear chutney, black pepper crackers (1,7,12)	€9. ⁵⁰

Sides: Fries - €4.⁵⁰ Red cabbage slaw - €4 Onion Rings - €4.⁵⁰
Mash Potato - €3.⁵⁰ Mixed Leaf Salad - €4

Mid-Week Menu (Wed & Thurs from 5pm)

2 Course €27 / 3 course €31

Poached pear & Cashel blue cheese salad, candied walnut, beetroot, celery, chicory, Dijon dressing (Vo) (7,8,9,10)

Chicken liver parfait on sourdough toast, shaved apple, pear chutney, walnut (1,7,8,12)(co)

Chicken wings, garlic & chilli dry spice OR hot Louisiana sauce (3,7,9,12)

Potato skins, Dubliner cheddar & parmesan sauce, crispy bacon (7,10,12)

Honey Glazed Bacon neck, savoy cabbage, baby turnip, chard Irish onion, parsley velouté (7,9,10,12)

Marinated chicken supreme, butter masala sauce, buttermilk onions, mango relish, chicken skin, sticky rice (7,9,12)

Braised blade of beef, red cabbage, carrot puree, heritage carrot, marrow gravy, beef croquette (1,3,7,9,10,12) (co) (€4 Supp)

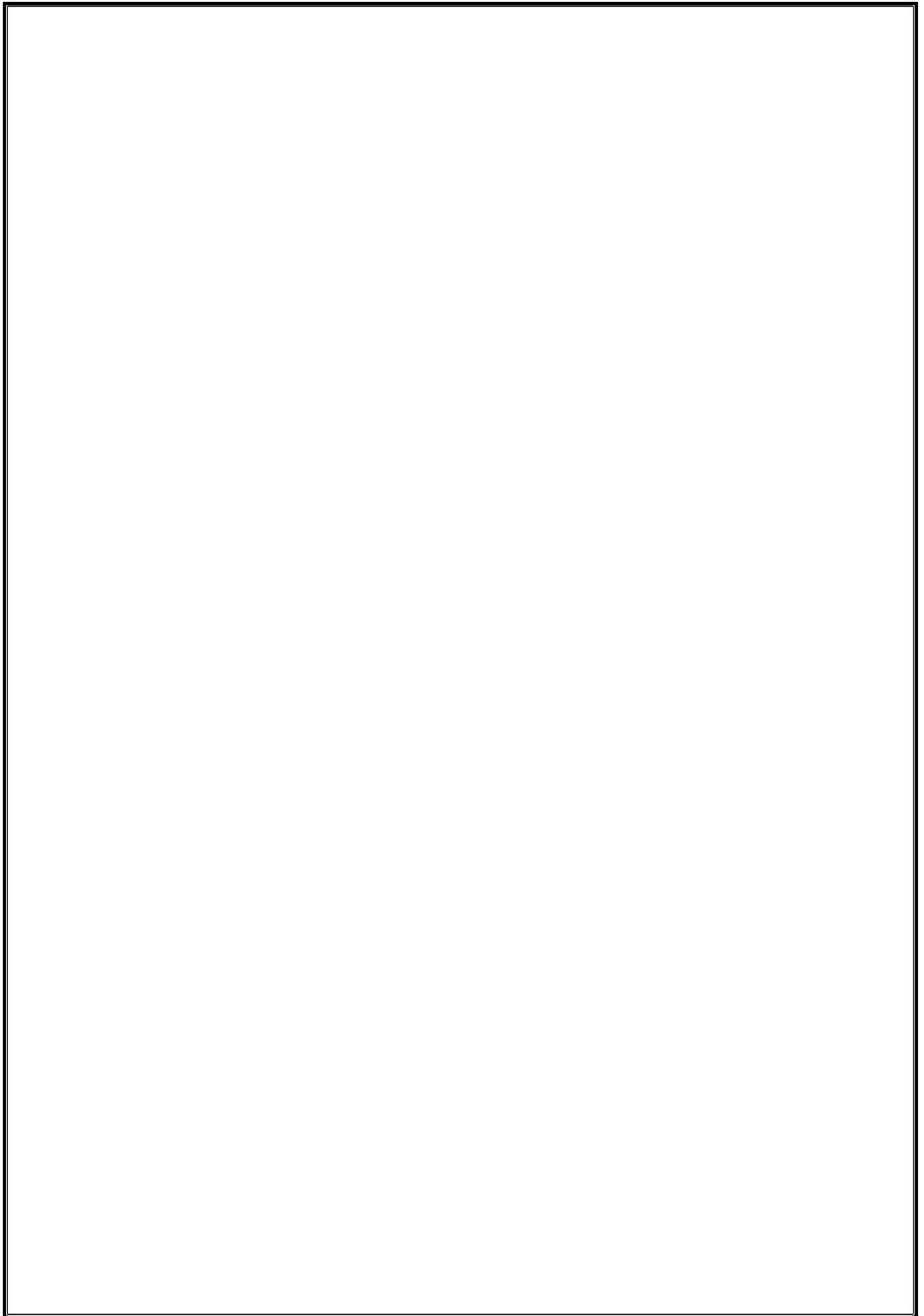
Chocolate caramel torte, roast hazelnut praline, mascarpone cream (1,3,7,11)

Apple, cinnamon and plum crumble, vanilla gelato (1,3,7)

Banoffee Sundae, banana, chocolate brownie, vanilla ice cream, toffee sauce (3,7)

Festive Bread and butter pudding with, crème anglaise, rum & raisin gelato (1,3,7,8,12)

Allergens: 1. Gluten, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soybeans, 7. Dairy, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame seeds 12. Sulphites, 13. Lupin, 14. Molluscs
Our Kitchen operation involves shared cooking & preparation areas therefore we cannot guarantee that any menu item can be completely free of allergens. All our beef is 100% Irish
Key: V - Vegetarian, Ve - Vegan, Co - Coeliac option





The Dew Drop Inn has an onsite Microbrewery

Our beers are fresh, premium all the time.

“Magnum” Pilsner Lager – 4.3% ABV Pt: €5.70

Premium Pilsner is considered the champagne of beers, malty, clean, crisp and bright. With hints of herbs & spice and a medium hop bitterness. We think we hit the right notes here. With generous additions of Magnum & Hersbrucker German hops along with German pilsner malt. We think you will enjoy this.

“Ellipsis”- Tropical Pale Ale – 5% ABV Pt: €5.50

A tropical burst to the senses. This beer with a malty backbone with the use of Irish Ale malt, has hefty additions of juicy Citra & Mosaic hops, giving a totally citrus & tropical taste of mangos, peaches, grapefruit & limes. This beer is mildly bitter and softly carbonated giving off great aromas and is super drinkable.

“Scientists Love Lasers” – Blonde – 4.5% A Pt:€5.20

Our “House Beer”, guaranteed to satisfy all tastes. Structured like a great lager, this beer has it all in the middle, just the right malt presence, subtle pear & peach flavours and a dry finish, leaving you wanting more!!!! Perfect everyday drinking beer, seriously quaffable.

“Ninety Six” Oatmeal Pale Ale – 4.8% ABV Pt: €5.70

Named after the Wexford All Ireland winning team of 1996, this full & flavoursome pale ale using Aurora & Ella Hops, 6 types of malt including rolled oats, giving it the style. It is an unfiltered beer and carries an ABV of 4.8%. Using the Aurora to bitter & Ella for flavour & aroma, we dumped 4kg of Ella in the “dry hop” to bring out even more aroma.

“No Fury” Helles Lager – 4.5% ABV Pt: €5.60

Our Helles style Lager is made the traditional way and is lagered for 3 weeks, which means storing the beer in cold temperatures to condition & clear the beer. The result is a crisp, biscuity, effervescent lager with just the right amount of hops and a very simple malt bill. It comes in at 4.5% ABV. Hope you enjoy.

“Bushwacked” Irish Red Ale – 4.2% ABV Pt: €5.20

A brewpub staple. There is no finer beer than a good, well brewed malty red ale. This beer accentuates all that is good in small batch brewing, where we let the malt do all the work. With a mix of Irish Ale malt, crystal and chocolate malts, we have a beer that has a malty backbone, medium body, with notes of toffee, caramel and slight roasted nature.

“Turnpike” Dry Irish Stout – 4.1% ABV Pt: €4.90

Well we are a brewery in Ireland, so a stout is a must, no?? Welcome Turnpike to our line-up. A Nitro Stout, meaning it has a creamy silky mouthfeel, and just the right amount of roasted & flaked barley & chocolate malt, giving notes of coffee & chocolate and mildest of dry finishes. As they say “Slainte!!!!”

Ask your Server about our rotation tap, specials from us and our other local breweries in Kildare.

CAN'T DECIDE WHAT BEER TO HAVE??

TRY A BEER FLIGHT...

4 X 7OZ TASTERS OF ANY OF OUR BEERS -- €8

Allergens: All beers contain gluten & sulphites, wines contain sulphite

Pouring Wines

Please ask your server for our full list

WHITE WINE

RIFF Organic, Pinot Grigio, by Alois Lageder, Veneto, Italy
G.8.00 B.32.00

Viu Manent Estate Reserva Sauvignon Blanc
Colchagua, Chile G.7.50 B.28.00

Serra da Estrela Albarino, Rias Baixas, Spain
G.9.10 B.36.00

KONO Sauvignon Blanc, Marlborough, New Zealand
G.9.50 B.37.00

Pegoes “Colheita Seleccionada” Chardonnay/Arinto,
Lisbon, Portugal G.7.90 B.29.00

RED WINE

Coto Imaz Reserva Crianza Tempranillo, Rioja, Spain
G.9.80 B.39.00

Pasetti, ‘Fonte Romana’, Montepulciano d’Abruzzo DOC,
Italy G.9.00 B.37.00

Chateau La Bastide “Tradition” Shiraz/Grenache,
Corbieres, France G.8.00 B.34.00

Viu Manent Estate Cabernet Sauvignon ‘Reserva’,
Colchagua, Chile G.7.50 B.28.00

Killka, Valle de Uco, Mendoza, Malbec, Argentina
G.8.50 B.35.00

La Porte Cailhau, Merlot, Bordeaux, France
G.7.90 B.27.00

Dew Drop Cocktails

Spiced Mojito, Captain Morgan spiced rum,
gingerbread syrup, fresh lime & mint, ginger ale €12

Passionfruit Martini, vodka, passionfruit syrup,
lime, garnished with passionfruit €12

Italian Margarita, Tequila, Cointreau, Disaronno, lime €12

Espresso Martini, Coffee liqueur, vodka, espresso,
simple syrup, €12

Apple Jack, Apple Jack Daniels, Whitley Neill rhubarb gin,
crème de cassis, lemon juice, Schweppes
white lemonade top €12

The Tropics, Spiced Rum, Cointreau, lemon juice,
pineapple juice, topped with Ellipsis tropical pale ale €12

Blackberry Sour, Dingle gin, Crème de cassis, blackberry
puree, fresh lemon juice €12

Non-Alcoholic Libations

Clean Margarita

Clean tequila, clean pink, peach syrup, fresh lime juice

Nojito

Clean rum, fresh lime juice, mint, ginger ale

Clean Blackberry Sour

Clean gin, Clean pink, Blackberry puree, fresh lemon juice

Clean Apple Jack

Lyres malt, clean rhubarb, apple juice, lemon juice, Schweppes
white lemonade

Clean winter spritz

Lyres Amalfi, zero riesling, cranberry juice