

The Dew Drop Inn & Brewhouse

Lunch Menu Spring 2023

-----Starters & Light Bites-----

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| <i>Ardsallagh Goats Cheese Salad</i> , figs, red onion jam, beetroot, candied walnuts, Dijon dressing (Vo)(7,8,9,10) | €9. ⁵⁰ |
| <i>Chicken Wings</i> , Soya sweet chilli & blue cheese dip <u>or</u> garlic & chilli dry spice, wasabi dip (3,7,9,12) | €9. ⁹⁵ |
| <i>Clonakilty Black Pudding Salad</i> , poached egg, bacon, Ballymaloe dressing (1,3,10,12) | €9. ⁵⁰ |
| <i>Chicken Liver Pate</i> , pear chutney, brioche toast, walnut (1,3,7,8,12)(co) | €9. ⁹⁵ |
| <i>Potato Skins</i> , Dubliner cheddar & parmesan sauce, crispy bacon (7,10,12) | €9 |
| <i>Seafood Chowder</i> , smoked coley, salmon, haddock, with red ale soda bread (1,2,4,7,9,12)(co) | €11. ⁵⁰ |

-----Hearty Sambo's-----

All Sambos served with choice of Fries, Potato Skins or Soup

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| <i>Coronation Chicken Melt</i> , melted Dubliner cheddar, pickled cabbage, rocket on sourdough (1,3,7,10)(co) | €11. ⁵⁰ |
| <i>Triple Cheese Toastie</i> , plum tomato, tomato relish, pickled onion, sourdough (1,7,10,12)(co) | €11. ⁵⁰ |
| <i>Buttermilk Crispy Chicken</i> , sundried tomato, chilli mayo, rocket, on brioche bun (1,3,7,9,10)(co) | €11. ⁵⁰ |
| <i>Pulled Ham Hock</i> , camembert & pear chutney on toasted sourdough (1,7,9,10,12) | €11. ⁵⁰ |
| <i>Falafel Flat Bread</i> , baba ghanoush, baby leaves, pear chutney, parsley oil (V)(1,3,7,10)(co) | €11. ⁵⁰ |

-----Main Course-----

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| <i>Dew Drop Beef Burger</i> , Dubliner cheddar, relish, bacon jam, mustard mayo, fries (1,3,7,10,12) | €18 |
| <i>Fish & Chips</i> , Hake in Dew Drop Brewhouse beer batter, mushy peas, tartar sauce, fries (1,3,4,7,12) | €18 |
| <i>Braised Beef Rigatoni</i> , tomato ragu, aged parmesan (1,7,9,10,12) | €16 |
| <i>Fillet Steak Sambo</i> , rocket, blue cheese, red onion marmalade, beef tomato (1,7,9,12) | €21 |
| <i>Marinated Chicken Escalope</i> , butter masala sauce, buttermilk onions, mango relish, sticky rice(7,9,12) | €18 |
| <i>Aubergine & Courgette Moussaka</i> , spiced tomato sauce, parmesan crust, feta & rocket, gremolata (V) (7,9,12) | €16 |

-----Sweet-----

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| <i>Chocolate caramel torte</i> , roast hazelnut praline, mascarpone cream (1,3,7,8,11) | €8. ⁵⁰ |
| <i>Banoffee Sundae</i> , banana, chocolate brownie, vanilla ice cream, toffee sauce (3,7) | €8 |
| <i>Apple</i> , cinnamon and plum crumble, vanilla gelato (Vo) (1,3,7) | €8. ⁵⁰ |
| <i>Cranberry & White Chocolate Bread and Butter Pudding</i> , crème anglaise, rum & raisin gelato (1,3,7,8,12) | €8. ⁵⁰ |

1. Gluten, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soybeans, 7. Milk, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame seeds, 12. Sulphites, 3. Lupin, 14. Molluscs

Our beef is 100% Irish & traceable, we only use sustainable fish and use as many small artisan suppliers as we can

Our Kitchen operation involves shared cooking & preparation areas; therefore, we cannot guarantee that any menu item can be completely free of allergens