



Sunday Fare

2 course €27 / 3 course €31

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

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

Clonakilty Black pudding salad, bacon, poached egg, relish dressing (1,3,10,12)

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

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

Ham Hock & black pudding croquette, sprout slaw, cranberry relish (1,3,7,9,10)

Dew Drop burger, relish, tomato, Dubliner cheddar, bacon jam, mustard mayo (1,3,7,10,12)

Braised blade of beef, red cabbage, duck fat roasties, roast carrot, mash **Supp €4** (7,9,12)

Haricot Bean & butternut squash cassoulet, tempura aubergine fritters, pickled shitake, basil & chestnut pesto **(V,Ve)** (1,7,8,9,12)

Braised bacon neck, honey mustard glaze, savoy cabbage, chard Irish onion, parsley velouté (7,9,10,12)

Fish & chips, Dew Drop Brewhouse lager battered Hake, mushy peas, tartar, fries (1,3,4,7,12)

Pan fried Sea trout, wild mushroom risotto, salsa Verdi, shaved fennel (4,7,9,12)

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

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

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

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

Chocolate caramel torte, roast hazelnut praline, mascarpone cream (1,3,7,8,11)

Orange Crème Brulee, shortbread biscuit (1,3,7)

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 area's therefore we cannot guarantee that any menu item can be completely free of allergens. All our beef is 100% Irish.

Dew Drop Brewhouse Beers

"Ninety Six" Oatmeal Pale Ale – 4.8% ABV – Dry Hopped, Fruity & aromatic pale ale **Pt:€5.70**

"Bushwacked" Irish Red Ale– 4.2% ABV – Classic malty ale, caramel, toffee, roasty **Pt €5.00**

"Ellipsis" Tropical Pale Ale – 5% ABV – Grapefruit, mango, citrus flavours with a malty backbone **Pt €5.50**

"No Fury" Munich Helles Lager – 4.2% ABV – Crisp lager, malty sweetness, soft dry finish **Pt:€5.70**

"Scientists Love Lasers" Blonde – 4.5%ABV – The No fuss beer, thirst quencher with the lager finish **Pt:€5.00**

"Magnum" Pilsner Lager – 4.3% ABV - Malty, clean, crisp and bright with hints of herbs & spice. **Pt: €5.70**

"Turnpike" Dry Irish Stout – 4.1% ABV - A creamy pint, with notes of chocolate & coffee. Perfect. **Pt: €4.90**

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**

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.34.00**

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 **€11**

Passionfruit Martini, vodka, passionfruit syrup, lime, garnished with passionfruit **€11**

Italian Margarita, Tequila, Cointreau, Disaronno, lime **€11**

Espresso Martini, Coffee liqueur, vodka, espresso, **€11**

Apple Jack, Apple Jack Daniels, Whitley Neill rhubarb gin, crème de cassis, lemon juice, Schweppes white lemonade top **€11**

The Tropics, Spiced Rum, Cointreau, lemon juice, pineapple juice, topped with Ellipsis tropical pale ale **€11**

Blackberry Sour, Dingle gin, Crème de cassis, blackberry puree, fresh lemon juice **€11**