



## Autumn Dinner Menu

### Start

<b>Baked Feta</b> Tomato & basil sauce, baked figs, fresh basil, flatbread (1,7,12) (V) (Co)	€9. <sup>50</sup>
<b>Chicken liver parfait</b> Brioche toast, shaved apple, pear chutney, walnut (1,3,7,8,12)(co)	€10. <sup>50</sup>
<b>Burrata Salad</b> grilled peaches, mint & hazelnut pesto, confit tomato, Serrano ham (Vo) (7,8,12)	€10. <sup>50</sup>
<b>Chicken Wings</b> Garlic & chilli dry spice OR classic hot sauce (3,7,9,12)	€10. <sup>50</sup>
<b>Potato skins</b> Cheddar & Parmesan cheese sauce, crispy bacon (7,10,12)	€9. <sup>50</sup>
<b>Crab En Croutè</b> curried veloutè, crispy pork skin (1,2,10,7,12)	€11
<b>Corned Beef Hash</b> Poached egg, savoy cabbage, hollandaise sauce, biltong (3,7,9,12)	€10. <sup>50</sup>

### Mains

<b>Pigs on the Green Pork Rack Steak</b> savoy cabbage, chorizo, duck fat roastie, mustard hollandaise (3,7,10,12)	€24
<b>Pan Fried Cod Fillet</b> Cauliflower cous cous, tenderstem broccoli, salsa verde, chilli prawns, baby potatoes (1,2,4,7,12)	€27
<b>Honey Mustard Chicken Supreme</b> Gratin potato, green beans, butternut squash puree, pickled squash, bacon neck croquette (1,3,7,9,10,12)	€24
<b>Braised Blade of Beef</b> red cabbage, turnip & milleens cheese puree, honey roasted carrot, marrow gravy, corned beef croquette (1,3,7,9,12) (co)	€25
<b>Fish &amp; Chips</b> Dew Drop Brewhouse Beer battered Hake, mushy peas, tartar, fries (1,3,4,7,12)	€19. <sup>50</sup>

<b>Sweet Potato &amp; Coconut Curry</b> (Add Chicken Supreme €7) Charred courgette, toasted peanuts, sticky rice (Ve) (5,10,12)	€18. <sup>50</sup>
<b>Aubergine and courgette Moussaka</b> spiced tomato sauce, Parmesan crust, feta and rocket salad, basil pesto (V) (7,8,9,10,12)	€18. <sup>50</sup>
<b>Dew Drop Beef Burger</b> brioche bun, tomato, Dubliner cheddar, bacon jam, mustard mayo (1,3,7,10,12)	€18. <sup>50</sup>
<b>8oz Fillet Steak</b> (Cooked to temperature or on the Hot Rock) duck fat roastie, mushroom, onion rings, fries, Pepper or Hollandaise (1,7,9,12)	€39

### Sides

Fries - €5	Onion Rings - €5	Mash Potato - €4.50
Mixed Leaf Salad - €4	Savoy cabbage & chorizo €5	
<b>The Big Bowl:</b> Duck Fat Roasties, mustard hollandaise & gravy €10		

### Sweet

<b>White chocolate &amp; espresso mousse</b> cranberry orange compote, hazelnut praline (3,7,8)	€9
<b>Banoffee Sundae</b> banana, chocolate brownie, vanilla ice cream, toffee sauce (3,7)	€8. <sup>50</sup>
<b>Sticky toffee pudding</b> Scup salted caramel gelato, apple puree, walnut crumb (3,7,8,12)	€9
<b>Honey Tart</b> meringue shards, Scup vanilla gelato (1,3,7)	€8. <sup>50</sup>
<b>Coconut &amp; Mint Iced Parfait</b> Passion fruit glaze, pineapple salsa (3,7,12)	€9
<b>Selection of Irish cheese &amp; Port</b> pear chutney, black pepper crackers, Quinta Vale d Maria Reserva Port (1,7,12)	€15. <sup>50</sup>

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

2 Course €29 Pp / 3 course €34 Pp

Burrata Salad, grilled peaches, mint & hazelnut pesto, confit tomato, Serrano ham (Vo) (7,8,12)

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)

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

Pigs on the Green Pork Rack Steak, savoy cabbage, chorizo, duck fat roastie, mustard hollandaise (3,7,10,12)

Marinated chicken supreme, Gratin potato, green beans, butternut squash puree, pickled squash, bacon neck croquet (co) (1,3,7,9,10,12)

Braised blade of beef, red cabbage, turnip millins puree, honey roasted carrot, marrow gravy, corned beef croquette (7,9,12) (co) (1,3,7,9,12) (co) (€4 Supp)

Aubergine and courgette Moussaka, spiced tomato sauce, Parmesan crust, feta and rocket salad, basil pesto (V) (Co) (7,9,10,12)

Honey Tart meringue shards, Scup vanilla gelato (1,3,7)

Sticky toffee pudding, Scup salted caramel gelato, apple puree, walnut crumb (3,7,8,12)

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



*The Dew Drop Inn has an onsite Microbrewery.*

*Our beers are fresh & premium all the time*

**“Magnum” Pilsner Lager – 4.3% ABV Pt: €6.00**

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: €5.90**

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.

**“Zither” – Vienna Lager– 4.6% ABV Pt:€5.90**

This is our homage to the classic Vienna Lager, an amber beer, that has a very unique flavour. Made with 100% vienna malt this is an elegant, soft, lager, with a rich complexity of malt, gentle creaminess, bready and somewhat toasty. A very smooth lager.

**“Ninety Six” Oatmeal Pale Ale – 4.8% ABV Pt: €5.90**

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: €5.70**

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: €5.70**

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:€5.50**

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!!!!”

## Pouring Wines

*Please ask your server for our full list*

### WHITE WINE

RIFF Organic, Pinot Grigio, by Alois Lageder, Veneto, Italy  
G.8.50 B.34.00

Viu Manent Estate Reserva Sauvignon Blanc  
Colchagua, Chile G.8.25 B.31.00

Serra da Estrela Albarino, Rias Baixas, Spain  
G.9.25 B.37.00

KONO Sauvignon Blanc, Marlborough, New Zealand  
G.9.95 B.38.00

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

### RED WINE

Coto Imaz Reserva Tempranillo, Rioja, Spain  
G.10.25 B.41.50

Mandarossa, Frappato, Terre Siciliane, IGT, Vendemmia  
G.9.90 B.39.50

Chateau La Bastide “Tradition” Shiraz/Grenache, Corbieres,  
France G.8.50 B.35.00

Viu Manent Estate Cabernet Sauvignon ‘Reserva’,  
Colchagua, Chile G.8.25 B.31.00

Killka, Valle de Uco, Mendoza, Malbec, Argentina  
G.9.25 B.37.00

La Porte Cailhau, Merlot, Bordeaux, France  
G.7.90 B.29.00

### Dew Drop Cocktails

Summer Spritz, Jackfords Irish strawberry gin, Prosecco, bitters,  
lime juice, elderflower syrup €14

Passionfruit Martini, Dingle vodka, passionfruit syrup,  
lime, garnished with passionfruit €13

Peach Margarita, Tequila, Cointreau, peach syrup, lime €13

Fercullen Espresso Martini, Fercullen whiskey, Tia Maria,  
espresso, sugar syrup €15

Apple Jack, Apple Jack Daniels, Whitley Neill rhubarb gin,  
crème de cassis, lemon juice, white lemonade top €13

Marmalade Negroni, Campari, Jackfords Gin, Sweet Vermouth,  
homemade marmalade, lemon juice €13

Aperol Twist, Aperol, Moscato D’Asti, soda top €13

### Non-Alcoholic Libations

Clean Margarita  
Clean tequila, clean pink, peach syrup, fresh lime juice €10.<sup>95</sup>

Nojito Clean rum, fresh lime juice, mint, ginger ale €10.<sup>95</sup>

Clean Apple Jack  
Lyres malt, clean rhubarb, apple & lemon juice, white lemonade €10.<sup>95</sup>

Clean Whiskey Sour  
Clean whiskey, fresh lemon juice, ginger ale top €10.<sup>95</sup>

CAN'T DECIDE WHAT BEER TO HAVE??

TRY A BEER FLIGHT...

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

