

The Dew Drop Inn & Brewhouse

Autumn Lunch Menu

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

Baked Feta, Tomato & basil sauce, baked figs, fresh basil, flatbread (1,7,12) (V)(Co)	€9. ⁵⁰
Chicken Wings, Soya sweet chilli & blue cheese dip <u>or</u> garlic & chilli dry spice, wasabi dip (3,7,9,12)	€10. ⁵⁰
Clonakilty Black Pudding Salad, poached egg, bacon, Ballymaloe dressing (1,3,10,12)	€10. ⁵⁰
Chicken Liver Pate, pear chutney, brioche toast, walnut (1,3,7,8,12)(co)	€10. ⁵⁰
Potato Skins, Dubliner cheddar & parmesan sauce, crispy bacon (7,10,12)	€9. ⁵⁰
Seafood Chowder, 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

Coronation Chicken Melt, melted Dubliner cheddar, pickled cabbage, rocket on sourdough (1,3,7,10,12)(co)	€12
The Dew Drop B.E.L.T. bacon, fried egg, lettuce, tomato, mustard mayo on a brioche toast (1,3,7,10)(co)	€12
Buttermilk Crispy Chicken, sundried tomato, chilli mayo, rocket, on brioche bun (1,3,7,10)(co)	€12
Croque Monsieur, honey baked ham, dubliner cheese, bechamel, toasted sourdough (1,7,10)	€12
Falafel Flat Bread, baba ghanoush, baby leaves, pear chutney, parsley oil (V)(1,7,10,12)(co)	€12

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

Dew Drop Beef Burger, Dubliner cheddar, relish, bacon jam, mustard mayo, fries (1,3,7,10,12)	€18. ⁵⁰
Fish & Chips, Hake in Dew Drop Brewhouse beer batter, mushy peas, tartar sauce, fries (1,3,4,7,12)	€19. ⁵⁰
Prawn Tagliatelle, aged parmesan, grilled courgette, lemon dill butter (1,2,3,7,12)	€19
Slow Cooked Lamb Shoulder, carrot, savoy cabbage, spring onion, jus, creamed mash (1,7,9,12)	€21
Sweet Potato & Coconut Curry, courgette, toasted peanuts, sticky rice (Ve) (Add Chicken Supreme €7) (5,12)	€18. ⁵⁰
Half Roast Chicken Caesar, baby gem, caesar dressing, bacon bits, chunky chips (1,3,4,7,10,12)(co)	€19

-----Sweet-----

Honey Tart, meringue shards, Scup vanilla gelato (1,3,7)	€8. ⁵⁰
Coconut & Mint Iced Parfait, Passion fruit glaze, pineapple salsa (3,7,12)	€9
Banoffee Sundae, banana, chocolate brownie, vanilla ice cream, toffee sauce (3,7)	€8. ⁵⁰
Sticky Toffee Pudding, Scup salted caramel gelato, apple puree, walnut crumb (3,7,8,12)	€9

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, 13. 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