



Sunday Fayre

2 Course €29pp / 3 course €34pp

Baked Feta, Tomato & basil sauce, baked figs, fresh basil, flatbread (1,7,12) (V)

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

Crab En Croutè, curried veloutè, crispy pork skin (1,2,10,7,12)

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 brioche toast, shaved apple, pear chutney, walnut (1,3,7,8,12) (co)

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

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)

Braised Lamb Shoulder, saffron risotto, tender stem broccoli, salsa Verde (7,9,12)

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

Aubergine & Courgette Moussaka, spiced tomato sauce, parmesan crust, feta & rocket pesto (V) (7,8,9,12)

Pan fried Salmon Fillet, Baby potato, chorizo, green beans, salsa verde **Supp €4** (4,7,9,12)

Honey mustard marinated chicken, sweet potato & coconut curry, courgette, peanuts, sticky rice (5,9,10,12)

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

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

White chocolate & espresso mousse, cranberry orange compote, hazelnut praline (3,7,8)

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

Coconut & Mint Iced Parfait, Passion fruit glaze, pineapple salsa (3,7,12)

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

“Ninety Six” Oatmeal Pale Ale – 4.8% ABV – Dry Hopped, Fruity & aromatic pale ale Pt:€5.90

“Bushwacked” Irish Red Ale – 4.2% ABV – Classic malty ale, caramel, toffee, roasty Pt €5.70

“Ellipsis” Tropical Pale Ale – 5% ABV – Grapefruit, mango, citrus flavours with a malty backbone Pt €5.90

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

“Zither” Vienna Lager – 4.6% ABV – A soft, elegant, rich malt driven Amber lager Pt:€5.90

“Magnum” Pilsner Lager – 4.3% ABV – Malty, clean, crisp and bright with hints of herbs & spice. Pt:€6.00

“Turnpike” Dry Irish Stout – 4.1% ABV – A creamy pint, with notes of chocolate & coffee. Perfect. Pt:€5.50

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

Plaimont, “Colombelle”, Sauvignon Blanc/Colombard, Gascony, France G.8.25 B.31.00

RED WINE

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

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

Daguet De Berticot, Merlot, Bordeaux, France G.8.25 B.31.00

Talamonti ‘MODA’ Montepulciano, Abruzzi, Italy G.9.95 B.38.00

Dew Drop Cocktails

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

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

Fercullen Espresso Martini, Fercullen Powerscourt whiskey, Coffee liqueur, espresso, €15

Apple Jack, Apple Jack Daniels, rhubarb gin, crème de cassis, lemon & lemonade €13

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