



DÚN RESTAURANT MENU

DINNER PACKAGE INCLUDES: STARTER, MAIN COURSE AND DESSERT WITH TEA & COFFEE

*Supplement applies to grill items

STARTERS

Crispy Calamari €13.50
smoked paprika, tomato and dill cocktail sauce 1a,2,3,4,7

Bullock Harbour Crab Cakes €15.00
wasabi aioli, citrus and cucumber salad 1a,2,3,4,7,12

Beetroot and Gin Cured Salmon €13.90
crème fraiche, cucumber, raspberry gel 4,7,

Sweet Potato Chilli and Coconut Soup €9.90
with soda bread 1a,7,9,12

Dún Restaurant Classic Caesar €13.00
dressed baby gem, layered with parmesan tuille, cherry tomato focaccia croutons, smoked bacon and marinated anchovy 1a,3,4,6,7,10

Duck Terrine €13.00
spiced apple chutney and brioche 1,3,7,12

MAINS

Slow Cooked Boned and Rolled Pork Belly €26.00
apple puree, red wine jus 7,9,12

Pan Fried Sea Bream €31.00
cauliflower puree, baby pak choi, herb fondant potato 4,7

Baked Salmon €27.00
sauté baby potato, with pesto, black olive, cherry tomato and courgette, rocket leaves and lime crème fraiche 4,6,7

Atlantic Cod Fillet €29.00
curly kale and smoked pancetta, whole grain mustard beurre blanc 7,10,12

Grilled Aubergine €22.00
pomegranate and butternut squash tabbouleh, pistachio and raisin salsa 1a,6,8g

House Marinated Chicken Supreme €25.00
chilli and coriander cream reduction, root vegetable gratin 6,7,12

FROM THE GRILL

10oz Rib Eye Steak €39.00
*€9.50 supplement

Both served with homemade chunky chips, onion jam, pepper sauce or garlic butter 1a,6,7,12

10oz Striploin Steak €41.00
*€9.50 supplement

All beef served is of Irish origin

IRISH GAME

Wild Irish Venison Medallions €39.00
braised red cabbage, parsnip, whipped potato and a juniper jus 7,12
*€9.50 supplement

Half Roast Silver Hill Duck €41.00
with herb potato stuffing, orange and honey glaze, rosemary jus 7,12
*€9.50 supplement

DESSERTS

Crème Brûlée €10.00
Baileys infused with caramelised brown sugar 3,7

Chocolate Nemesis €10.00
delicate gluten free chocolate cake, balanced with selection of fresh fruits 3,7

Maximiliano's Baked Blueberry Cheesecake €10.00
chocolate sauce and fresh cream 1a,3,6,7

Vegan Tart Tatin €10.00
classic caramelised apple tart, served with vegan vanilla ice cream 1a,6

Tropical Panna Cotta €10.00
with passion fruit mousse, and orange honey jelly 7

Irish Cheese Plate €15.00
smoked Gubeen, Bandon Vale and Cashel Blue, with chutney and crackers 1a,1d,7,9,11

Allergen Index:

1. Gluten*, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soya-beans, 7. Milk, 8. Nuts*, 9. Celery, 10. Mustard, 11. Sesame Seeds, 12. Sulphur Dioxide and Sulphates, 13. Lupin, 14. Molluscs, 1a. Wheat, 1b. Rye, 1c. Barley, 1d. Oats, 8a. Almond, 8b. Hazelnut, 8c. Walnut, 8d. Cashew, 8e. Pecan, 8f. Brazil, 8g. Pistachio, 8h. Macadamia