THE DUNGEON

Cocktails

- **Basille Bijou**
  - Greenspot Whiskey – Lillet Rouge
  - Green Chartreuse – Lavender Bitters
  - 15.00

- **The Old Saxon**
  - Method & Madness Gin – Cynar
  - Antica Formula – Irish Hedgerow
  - 16.00

- **The Resistance**
  - Elyx Vodka – Sherry
  - Rhubarb Liqueur
  - 16.00

- **The Lost Year**
  - Jameson Black Barrel Whiskey
  - Martel VS – Absinth
  - Lillet Rose Sugar Syrup
  - 18.00

- **A Dame’s Crusade**
  - Beefeater 24 Gin – Lychee Liqueur
  - Grapefruit Syrup - Aquafaba
  - 15.00

- **Quarter Days**
  - Absolute Vodka – Elderflower Liqueur
  - Lemongrass Syrup – Altyffin Apple Juice
  - 15.00

Starters

- **Martin Jenning’s Bone Marrow “Provencal”**
  - Croute, Baba Ganoush, Basil, Pine Nut
  - 12.50

- **Andarl Farm White Pudding Scotch Egg**
  - Gubbeen Chorizo Ketchup, Bitter Leaves
  - 14.50

- **The Dungeon Steak Tartar**
  - Made at The Table
  - 14.00

- **Dooncastle Oysters**
  - No. 2 Au Natural
  - 3 for 9.00 / 6 for 18.00

Main Courses

**We use South African Mopani Charcoal in our Josper Oven. These Coals can reach temperatures of 400ºC which gives the meat a distinct “Braai” / Barbeque Flavour. Served with choice of one side and one sauce.**

- **West Coast Black Sole**
  - 34.00

- **Andarl Farm Cote de Porc**
  - 250g
  - 29.00

- **Martin Jenning’s Ribeye For Two**
  - 500g
  - 80.00

- **Martin Jenning’s Angus Beef Fillet**
  - 220g
  - 37.00

- **Martin Jenning’s Organic Onglet**
  - 160G
  - 27.00

- **Dungeon Mixed Grill**
  - Andarl Farm Smoked Streaky Bacon & Sausage
  - Achill Island Lamb Chop, Onglet
  - 32.00

- **Atlantic Catch of The Day**
  - Open Ravioli Nero of Connemara Cuttlefish & Clams, Fennel Jam & Shellfish Jus
  - 32.00

- **Grilled Wild Clare Rabbit**
  - Andarl Farm Streaky Bacon, Foie Gras Force Mustard & Apple Velouté
  - Ballymakenny Potato Salad
  - 29.50

- **Saffron Gnocchi**
  - Artichoke, Spinach, Broad Bean
  - Pear & House Made Ricotta
  - 26.50

- **Hand Chopped Achill Island Organic Lamb Burger**
  - Smoked Onion Bun, Sun-Dried Tomato Romesco
  - Pickled Cucumber, Fennel Slaw, Chips, Cumin Mayo
  - 28.50

Sides

- Chips – Clotted Cream Pomme Purée – Gratin Dauphinois – Grilled Stem Broccoli with Chilli, Lemon & Garlic – Josper Grilled Carrots
  - 5.95 Each

- St Tola Feta & Organic Tomato Salad
  - Wild Wood Elderflower & Lemon Dressing
  - 7.50

Please note all ingredients may contain allergens, however we always aim to accommodate all dietary requirements. Please inform your server if you have any queries about the menu. Do note that prices are Subject to 15% Service Charge.