

The Dungeon

To Start

Smoked Skeaghanore Duck Salad	€14.95
<i>Peaches – Organic Beans – Almonds</i>	
Beef Carpaccio	€12.00
<i>Aged Parmesan – Parmesan Crisp – Nasturtium – Charcoal Oil</i>	
Fresh Dingle Crab Cakes	€13.95
<i>Pickled Vegetables – Preserved Lemon Veloute</i>	
Dooncastle Oysters, N.2 3 / 6	€9.00 / €18.00
Harvest Vegetable Soup	€9.00
St Tola Goat's Cheese Salad	€11.00
<i>Organic Leaves – Beet Fermented Vegetables – Strawberry & Elder Dressing</i>	

For Mains

Marinated Free Range Chicken	€24.50
<i>Avocado – Confit Tomato – Cucumber – Chimichurri</i>	
Lamb Neck Irish Stew	€28.00
<i>Potato – Carrots – Celery</i>	
6oz Hand-Chopped Fillet Steak Burger	€29.00
<i>Red Onion – Little Gem – Tomato – Hand Cut Chips</i> <i>Option with Dubliner Cheddar & Streaky Bacon</i>	
Clare Island Organic Salmon	€27.00
<i>Killary Mussels – Asparagus – Ratte Potatoes – Fresh Peas – Dill Butter</i>	
Aged Parmesan Gnocchi	€20.50
<i>Red Chard & Spinach – Woodland Mushrooms</i>	

Steaks

All served with Hand Cut Chips, Grilled Mushroom, Slow Roast Tomato and Sauce of Your Choice

We use South African Mopani Charcoal in our Josper Oven. These Coals Reach Temperatures of 400°C Which Gives The Meat A Distinct 'Braai' / Barbeque Flavour

8oz 21 Day Dry Aged Prime Irish Hereford Ribeye	€34.50
7oz Beef Fillet	€37.00
6oz Hanger (cooked Medium Rare Only)	€24.00

Sauces

Béarnaise
Garlic Butter
Red Wine Jus
Peppercorn
Blue Cheese

Sides

€4.95
Chantenay Carrots
Field Mushrooms
Slow Roasted Tomato
Hand Cut Chips
Mash Potato
Gratin Dauphinoise
Truffle Mash (€12.00)

Executive Chef
Philippe Farineau

If you require information on the allergen content of our foods please ask a member of staff and they will be happy to help.

Prices are subject to 15% Service Charge.

Desserts

Spiced Orange Cake €11.50

*Lemon Curd – Meringue – Raspberry Sorbet
Redbreast 12 Years Old Whiskey €12.00*

Mrs Tollman's Cheesecake €12.50

*Twice Baked Vanilla Cheesecake with a Layer of Sour Cream
Jameson Black Barrel, Blended Irish Whiskey €10.00*

Chocolate Tart €11.50

*Caramelia – Apricot Sorbet
Green Spot, Irish Single Pot Still Whiskey €10.00*

Selection of Irish Farmhouse Cheese €14.50

*Apple Jelly – Balsamic Walnuts – Malt Sourdough
Grahams Late Bottled Vintage Port - € 10.00 per gls*

Dungeon Coffee €9.50

Coole Swan Irish Liquor & Jameson

**Executive Pasty Chef
Paula Stakelum**

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