

Wines

WHITE

Estivalia

Sauvignon Blanc - Chile **27**

Lucci

Pinot Grigio - Italy **27**

Noémie Vernaux

Chardonnay - France **27**

Baron de Lay

White Rioja - Spain **31**

Domaine St Martin

Muscadet - Loire, France **29.50**

Gavi di Gavi

Fossilli Piemonte - Italy **33**

Ribbonwood

Sauvignon Marlborough - New Zealand **31**

Gorgorito Rueda

Spain **29**

Crucero

Sauvignon Blanc - Chile **14** Half Bottle

SPARKLING

Furlan

Prosecco Frizzante **33**

Bortolotti

Prosecco Sumante Snipe **10.50**

ROSÉ

Noémie Vernaux

Rosé - France **28**

RED

Vina Siegel Reserva

Cabernet Sauvignon - Chile **27**

Domane de la Ferrandiere

Merlot - France **27**

Berton Vineyard Foundstone

Shiraz 2019 - Australia **28.50**

Quinta Sear D'ordens

Douro, Portugal **34**

El Meson

Rioja Crianza - Spain **33**

Finca Florencia

Malbec - Mendoza, Argentina **33**

Chateau Fontareche

Corbieres Cuveé Pierre Mignard - France **34**

Rocca Primitivo

Puglia - Italy **29.50**

Crucero

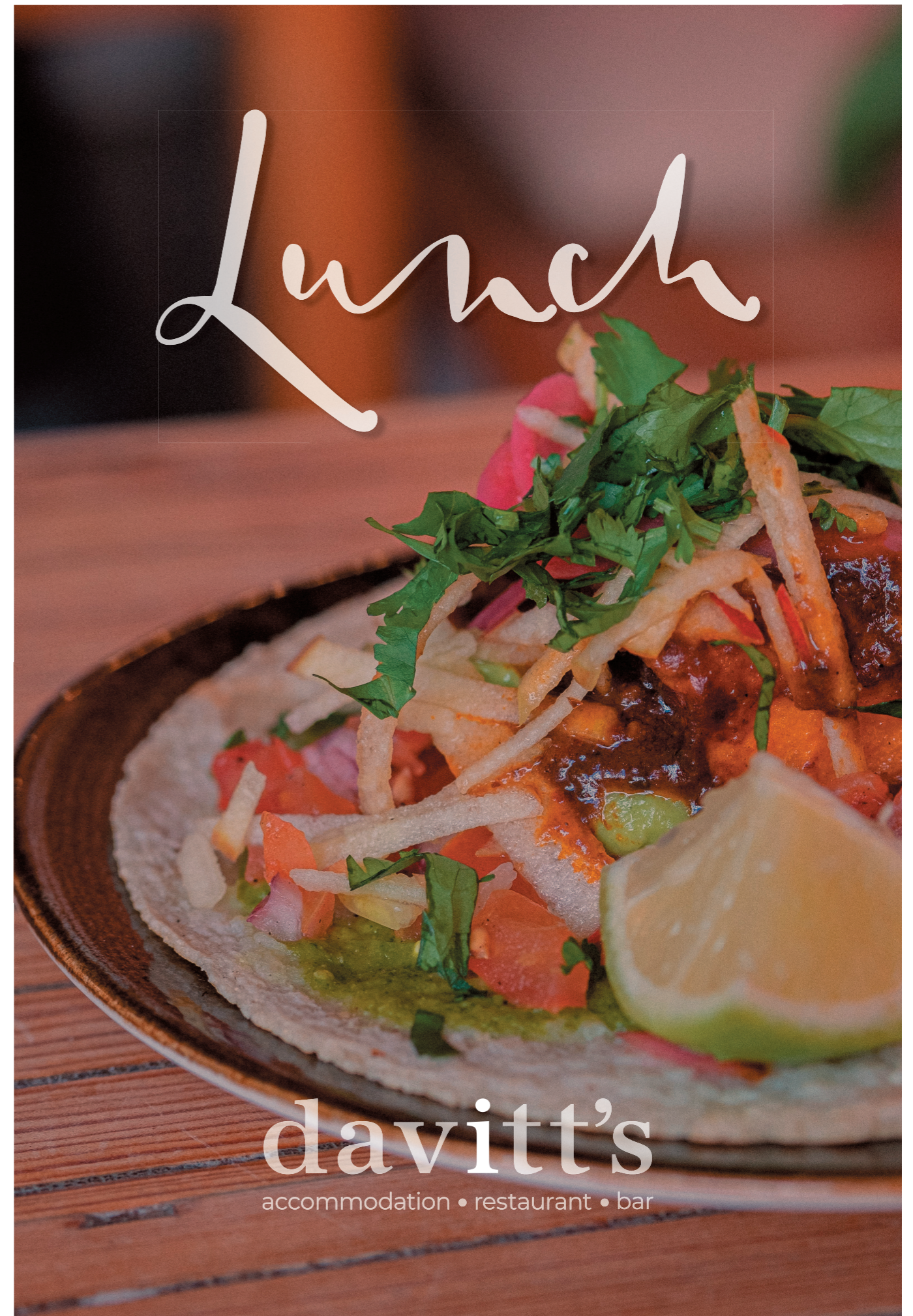
Cabernet Sauvignon - Chile **14.00** (Half Bottle)

DAVITT'S GUESTHOUSE & ARDMULLEN SELF CATERING ACCOMMODATION

We have a range of short & long term options available. For information please see our websites

www.davittskenmare.com &
www.selfcateringkenmare.com

Lunch



davitt's Lunch

accommodation • restaurant • bar

SOUP OF THE DAY 5.50 ¹

House breads

CHOWDER 7.95 ^{1,3,7,14}

House breads

CRISPY CHICKEN WINGS 8.90 ¹⁰

With BBQ or hot sauce

DAVITT'S NACHOS 8.90 ^{7,10}

Guacamole, sour cream and spicy salsa

VEGAN BRUSCHETTA 8.50 ^{1,6,8,11}

Vegan whipped feta & roast sweet potato, leaves & seeds

SMOKED SALMON 9.50 ^{3,4,10,12}

With chive potato fritter with hollandaise

SNEEM BLACK PUDDING 8.90 ^{1,12}

onion jam, balsamic & apple reduction

Davitt's Favourites

FISH TACO 12.90 ^{1,3,4,7,10}

Coriander lime mayo, spicy corn salsa

HALOUMI TACO 10.50 ^{1,7,12,10}

Lime coriander mayo, spicy corn salsa & leaves

DAVITT'S CHICKEN CURRY 14.50 ^{1,7,9,10}

With vegetables in a mild curry sauce served with rice and naan

FISH & CHIPS 15.50 ^{1,2,3,4,10,12}

Beer battered fish of the day served with home made tartar sauce

MARKET FISH 17 ^{3,7,11}

Moroccan spiced chickpea and sweet potato tagine with harissa yogurt

Allergens

(1) Cereal (2) Crustaceans (3) Eggs (4) Fish (5) Peanuts (6) Soybeans (7) Milk (8) Nuts (9) Celery (10) Mustard (11) Sesame seeds (12) Sulphur Dioxide and Sulphur (13) Lupin (14) Molluscs

Burgers

Served on seeded bun with choice of wedges or fries

CLASSIC BEEFBURGER 14.90 ^{1,3,7,11}

Bacon, cheese, relish, garlic mayo & leaves

CHICKEN NDUJA 14.90 ^{1,3,11}

Grilled chicken, spicy Italian sausage, garlic mayo, leaves & tomato

THE SMOKY BEAN 14.90 ^{1,10,11}

Vegan burger, tomato, leaves & coriander lime "mayo"

Open Sandwichs

Served with chips or wedges

GRILLED CHICKEN 11.00 ^{1,3}

Mango chutney, leaves, tomato, coriander & lime mayo

HALLOUMI 11.00 ^{1,7,11}

Smoky aubergine, leaves & tomato

STEAK SAMBO 17.00 ^{1,3}

Garlic mayo, mixed leaves tomato & onion jam

SMOKED SALMON 12.00 ^{1,4}

With lime avocado & mixed leaves

Desserts

ALL 6.90

PEANUT, POPCORN & SALTED CARAMEL SUNDAE ^{5,7}

Vanilla ice cream, popcorn with salted caramel peanuts & whipped cream

WARM BELGIAN WAFFLE ^{1,3,7,8}

With vanilla ice cream Pecan nuts & hot chocolate sauce

APPLE, ALMOND & SULTANA CRUMBLE ^{1,7,8}

With ice cream & chocolate sauce

Salads

HARISSA CHICKPEA & SWEET POTATO 12 ^{8,11,12}

With balsamic dressing, hazelnuts, pomegranate, dukkah & mixed leaves

with

GRILLED CHICKEN 15.50

or

VEGAN WHIPPED FETA ⁶ 14

BAKED GOAT CHEESE 14 ^{7,8,10,12}

andied pecans roast sweet potato & pickled pear

TANGY LEMON TART ^{1,3,7}

With Fresh Cream & Ice cream

WHITE CHOCOLATE & RASPBERRY CHEESECAKE ^{1,6,7}

With cream & ice cream

WARM CREPES ^{1,3,7,8}

With vanilla ice cream & hot, salted caramel sauce

CHOCOLATE & COCONUT TART ^{6,8}

With raspberry sorbet (gluten free & vegan)