



Dinner

davitt's
accommodation • restaurant • bar

Starters

SOUP OF THE EVENING (1,3,7,8,9) **8.50**

Served with house breads

SEAFOOD CHOWDER (1,2,3,4,7,8,9,12,14) **11.45**

Served with house breads

CRISPY CHICKEN WINGS (1,7,10,12) **12.00**

With hot sauce, BBQ sauce or
Garlic Butter & Parmesan Cheese

BACON & CABBAGE

CROQUETTES (1,3,7,9,10,12) **12.00**

Béchamel filling with bacon, cabbage and
parsley, served with dressed rocket and a
wholegrain mustard & honey sauce

DAVITT'S NACHOS(7,10,11,12) **10.00**

Guacamole, crème fraiche,
cheese, jalapeno & spicy salsa

TEMPURA MONKFISH (1,3,4,10,12) **14.50**

Sweet chilli dip, pickled slaw & dressed rocket

**CRISPY CAULIFLOWER
FLORETS** (8,10,11,12) **12.00**

Chickpea hummus, poached cranberries
& cashew mayonnaise

GOAT'S CHEESE

FILO PARCEL (1,7,8,10,12) **13.00**

Basil pesto, candied walnuts,
balsamic reduction & rocket.

Davitt's Favourites

DAVITT'S CHICKEN CURRY (1,6,7,9,10,12) **19.00**

Mild curry sauce with vegetables,
served with rice and naan bread

KENMARE BAY MUSSELS (1,7,12,14)

Starter 15.90 Main 22.50

Creamy garlic & white wine sauce,
served with house breads

FISH & CHIPS (1,3,4,10,12) **20.50**

Beer-battered cod, fries & tartare sauce

CREAMY LINGUINE (1,2,3,7,9,12) **18.00**

Garlic cream sauce, sun-dried tomatoes,
spinach & Parmesan, served with
garlic bread

Add Chicken or Prawn **3.00**

Salads

BAKED GOAT'S CHEESE SALAD (7,8,12) **16.50**

Mixed leaves, candied walnuts, pickled beetroot & carrot, poached pear & basil pesto dressing

GRILLED TOFU HOUSE SALAD (6,8,12) **15.00**

Dressed mixed leaves, cranberries, quinoa, toasted almonds & sun-dried tomatoes
Add Chicken **3.00**

CAESAR SALAD(1,3,4,7,10) **16.00**

Baby gem, Parmesan, garlic croutons, bacon crumb and anchovy aioli
Add Chicken **3.00**

At Davitt's, we are unable to accept tips via credit or debit card. To ensure tips go directly to our hard working team, we kindly ask that any gratuities be given in cash. All cash tips are shared fairly among our kitchen and front-of-house staff working that day. Thank you for your support and understanding!

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

Please Notify your Server of any Allergies

Burgers

All burgers are served with wedges or fries

DAVITT'S BEEF BURGER ^(1,3,7,10,11,12) 19.50

Onion and bacon jam, smoked Scamorza cheese, gherkins, baby gem & house burger sauce

PULLED PORK ^(1,3,7,10,11,12) 19.00

House BBQ sauce, crispy onions & baby gem

BUTTERMILK CHICKEN ^(1,3,7,10,11) 19.50

Crispy chicken, sriracha mayonnaise, baby gem, tomato & pickled slaw

VEGAN ^(8,10,11) 18.00

Beetroot and blackbean burger, baby gem, tomato, cashew mayo

Mains

ROAST CHICKEN SUPREME ^(7,9,10,12) 23.50

Champ mash, streaky bacon crisp and wild mushroom whiskey sauce

100Z STRIPLOIN STEAK ^(7,9,12) 35.00

Sautéed onion, mushroom and spinach, with a choice of garlic butter or peppercorn sauce

BARBARY DUCK BREAST ^(7,9,12) 26.00

Spiced plum and port reduction, potato fondant, parsnip purée and pakchoi

CHORIZO-CRUSTED ATLANTIC COD ^(1,4,7,9,12) 24.50

Creamy mussel & parsley velouté with mangetout

PAN-SEARED SALMON ^(4,7,9,12) 25.00

Garden pea velouté, pak choi and carrot purée

BRAISED LAMB SHOULDER ^(7,9,12) 28.50

Red wine jus, roasted butternut squash & baby leeks

GARLIC & HERB MONKFISH ^(4,7,12) 27.00

Butternut squash risotto, aged Parmesan & crisp sage

RED LENTIL & SPINACH DAHL ^(1,12) 18.00

Basmati rice, mango chutney and poppadom

Desserts

ALL €8.25

MARY'S POPCORN PEANUT & CARAMEL SUNDAE ^(5,7)

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

TANGY LEMON TART ^(1,3,7)

with Fresh Cream & Ice Cream

WARM BELGIAN WAFFLE ^(1,3,7,8)

with vanilla ice cream, walnuts & hot chocolate sauce

CHOCOLATE & COCONUT TART ^(6,8)

with raspberry sorbet (gluten free & vegan)

APPLE, ALMOND & SULTANA CRUMBLE ^(1,7,8)

with ice cream

WARM CRÊPES ^(1,3,7,8)

with vanilla ice cream & hot, salted, caramel sauce

IRISH CREAM LIQUEUR BROWNIE CHEESECAKE ^(3,6,7,8)

Belgian chocolate brownie base with a swirl of caramel supports the Irish cream liqueur cheesecake – served with vanilla ice cream

All prices are in Euro (€)

Wines

WHITE

Domaine de Pêras Chardonnay, France

Light with crisp floral notes

BTL 31.00 | GL 8.75

Cellier du Pic Rouquet Sauvignon Blanc, France

Fresh with a light fruit finish

BTL 31.00 | GL 8.75

Pizzolato Pinot Grigio, Organic, Italy (Vegan)

Lean, floral tones

BTL 32.50 | GL 9.00

Villanueva Albariño, Spain

Fragrant, citrusy and vibrant

BTL 41.50 | GL 11.00

Sliding Hill Sauvignon Blanc, Marlborough, New Zealand

Vibrant and well-balanced

BTL 37.50 | GL 10.00

Besson Petit Chablis, France

Lean, flinty and easy-drinking

BTL 41.00 | GL 10.75

Dessani Gavi di Gavi, Italy

Citrusy and full-bodied

BTL 37.50

SPARKLING

Furlan Prosecco Frizzante, Italy

Light, fresh and aromatic

BTL 37.00

Bartolotti Prosecco Spumante, Italy

Fully sparkling, fresh and fruity

SNIFE 14.00

RED

Domaine de Pêras Merlot, France

Full-bodied, rich and fruity

BTL 31.00 | GL 8.75

Siegel Reserva Cabernet Sauvignon, Chile

Full-bodied and fruity

BTL 31.50 | GL 8.90

Château L'Argentyre Médoc, France

Smooth and silky with dark berry hints

BTL 42.50 | GL 11.00

Finca Florencia Malbec, Argentina

Rich, dark fruit with spice

BTL 37.00 | GL 10.25

Bodega Puellas Reserva Rioja, Spain

Medium-bodied with spice and polished tannins

BTL 39.50 | GL 10.75

Pizzolato Pinot Noir, Organic, Italy (Vegan)

Delicate, fruity with light tannins

BTL 36.50 | GL 9.75

Douro Alice Reserva Red, Portugal

Smooth and fresh

BTL 36.50

ROSÉ

Domaine des Agnès, Ventoux, France

Fruity & elegant

BTL 34.50 GL 9.25

All prices are in Euro (€). All wines contain sulphites.