



Lunch

davitt's

accommodation • restaurant • bar

Light Bites

SOUP OF THE DAY (1,3,7,8,9) 8.50
House breads

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

CRISPY CHICKEN WINGS (1,7,10,12) 12.00
Choice of BBQ or hot sauce with garlic butter & Parmesan cheese

DAVITT'S NACHOS (7,10,11,12) 10.00
Guacamole, crème fraîche, cheese jalapeño & spicy salsa

BACON & CABBAGE CROQUETTES (1,3,7,9,10,12) 12.00
Béchamel filling with bacon, cabbage & parsley, served with dressed rocket & wholegrain mustard & honey sauce

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

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 (8,12) 14.50
Mixed leaves, cranberries, quinoa, toasted almonds & sun-dried tomatoes
Add Chicken **3.00**

CAESAR SALAD (1,3,4,7,10) 15.00
Baby gem, Parmesan, garlic croutons, bacon crumb and anchovy aioli
Add Chicken **3.00**

Davitt's Favourites

DAVITT'S CHICKEN CURRY (1,6,7,9,10,12) 18.00
Mild curry sauce with vegetables, served with rice and naan bread

FISH & CHIPS (1,3,4,10,12) 19.50
Beer-battered cod, fries and tartare sauce

FISH TACO (1,3,4,7,10,12) 15.00
Jalapeno lime mayo, tomato & corn salsa

HALOUMI TACO (1,3,7,10,12) 15.00
Lime jalapeno mayo, tomato & corn salsa & leaves

KENMARE BAY MUSSELS (1,7,12,14)
Starter 15.90 Main 22.50
Creamy garlic and white wine sauce, served with house breads

PAN-SEARED SALMON (4,7,9,12) 23.50
Garden pea velouté, pak choi & carrot purée

RED LENTIL & SPINACH DAHL (1,12) 17.00
Basmati rice, mango chutney & poppadom *Vegan*

Sandwiches

Served on ciabatta with chips or wedges

BUTTERMILK CHICKEN (1,3,7,10,12) 15.50
Marinated deep fried chicken strips, baby gem, sriracha mayo, pickled slaw, smoked scamorza cheese

STEAK SAMBO (1,3,7,9,10,12) 20.00
6oz striploin, sautéed onions, mushrooms, spinach with a choice of garlic mayo or pepper sauce

GRILLED HALLOUMI 1,3,7,10,12 15.50
Black Cajun marinated Halloumi, cashew mayo, baby gem, crispy onions

Burgers

DAVITT'S BEEF BURGER ^(1,3,7,10,11,12) 18.50	BUTTERMILK CHICKEN ^(1,3,7,10,11) 18.50
Onion and bacon jam, smoked scamorza cheese, gherkins, baby gem and house burger sauce	Crispy chicken, sriracha mayonnaise, baby gem, tomato and pickled slaw
PULLED PORK ^(1,3,7,10,11,12) 18.00	VEGAN ^(8,10,11) 17.00
Slow cooked pork shoulder, house BBQ sauce, crispy onions and baby gem	Beetroot and blackbean burger, baby gem, tomato, cashew mayo

Served with choice of wedges or fries

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 and Irish cream liqueur cheesecake, served with vanilla ice cream

All prices are in Euro (€)

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

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 Puelles 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.