

# Wines

## WHITE

### Estivalia

Sauvignon Blanc - Chile **29.00**

### Lucci

Pinot Grigio - Italy **29.50**

### Noémie Vernaux

Chardonnay - France **29**

### Baron de Lay

White Rioja - Spain **33**

### Domaine St Martin

Muscadet - Loire, France **34**

### Gavi Di Gavi

Fossilli Piemonte - Italy **36.50**

### Ribbonwood

Sauvignon Marlborough - New Zealand **35**

### Crucero

Sauvignon Blanc - Chile **15** (half bottle)

## SPARKLING

### Furlan

Prosecco Frizzante **36**

### Bortolotti

Prosecco Sumante Snipe **14**

## ROSÉ

### Ardeche Rose d'Cabernet

Rosé - France **31**

## RED

### Vina Siegel Reserva

Cabernet Sauvignon - Chile **29.00**

### Demain de la Santoline

Merlot - France **29.00**

### Berton Vineyard Foundstone

Shiraz 2019 - Australia **32.50**

### Quinta Sear D'ordens

Douro, Portugal **37**

### El Meson

Rioja Crianza - Spain **35.50**

### Finca Florencia

Malbec - Mendoza, Argentina **35**

### Chateau fontareche

Corbieres Cuveé Pierre Mignard - France **36**

### Rocca Primitivo

Puglia - Italy **32**

### Crucero

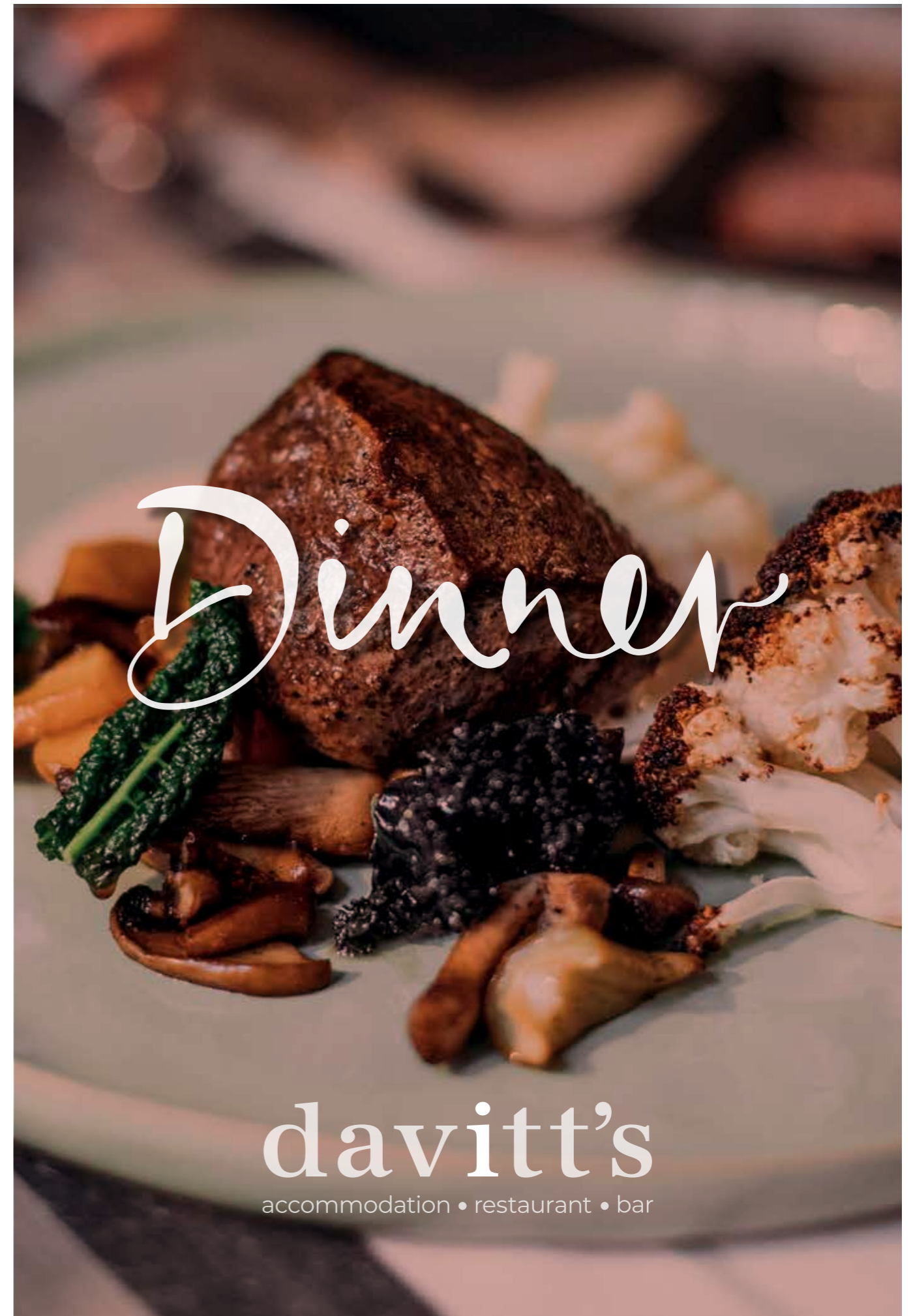
Cabernet Sauvignon - Chile **15.00** (half bottle)

### DAVITT'S GUESTHOUSE & ARDMULLEN SELF CATERING ACCOMMODATION

We have a range of short & long term  
options available.

For information please  
see our websites

[www.davittskemmare.com](http://www.davittskemmare.com) &  
[www.selfcateringkenmare.com](http://www.selfcateringkenmare.com)



# Starters

**SEAFOOD CHOWDER** <sup>1,2,4,7,9,14</sup> 9.00

With house breads

**SOUP OF THE EVENING** <sup>1,8,9</sup> 5.90

With house breads

**CRISPY CHICKEN WINGS** <sup>10,12</sup> 10.00

With hot sauce or barbeque

**TEMPURA MONKFISH** <sup>1,3,4,10,12</sup> 13.50

Crispy fried tempura monkfish bites,  
pickled slaw ,harissa mayo

**SNEEM BLACK PUDDING** <sup>1,8,12</sup> 9.50

Brandy apple sauce , Guinness caramelised  
onion, rocket, balsamic reduction

**GRILLED GOAT CHEESE** <sup>7,8,12</sup> 10.90

Dressed leaves, candied walnuts,  
pickled beetroot & pears

# Davitt's Favourites

**DAVITT'S CHICKEN CURRY** <sup>1,7,9,10</sup> 16.50

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

**FISH & CHIPS** <sup>1,3,4,10</sup> 17.00

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

**PRAWN LINGUINE** <sup>1,3,7,12</sup> 18.50

King prawns, sun-dried tomatoes, spinach, rich tomato  
& basil sauce, shaved parmesan, garlic bread

# Salads

**HARISSA CHICKPEA &  
HERBY BULGAR WHEAT** <sup>8,10,11,12</sup> 13.50

With dressed leaves, sun-dried tomatoes, walnuts, pomegranate  
& nut Dukkah

**GRILLED CHICKEN** 15.50 or **HALLOUMI** 15.90

### 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

All burgers are served with wedges or fries

**THE CHICKPEA** <sup>1,10,11</sup> 15.50

Chickpea spiced patty, lettuce, tomato, onion relish

**CLASSIC BEEFBURGER** 16.90 <sup>1,3,7,11,12</sup>

Grilled 8oz beef burger, tomato, lettuce,  
Guinness caramelised onion, relish

**BUTTERMILK CHICKEN** 16.90 <sup>1,3,7,11</sup>

Fried marinated chicken, lettuce,  
pickled slaw, Harissa mayo

# Mains

**ROAST CHICKEN SUPREME** <sup>7,8</sup> 19.00

Sautéed baby potatoes, greens,  
creamy pesto sauce

**10oz STRIPLOIN** <sup>7,12</sup> 29.50

Sautéed onion, mushroom, spinach, balsamic  
reduction, choice of garlic or pepper

**LAMB SHANK** <sup>7,10,12</sup> 25.00

Braised in red wine, colcannon mash,  
red wine jus

**DUCK BREAST** <sup>7,12</sup> 22.00

Pan seared, tenderstem broccoli, potato  
fondant, port & mixed berry reduction

**HERB CRUSTED FILLET OF COD** <sup>1,4,7</sup> 19.50

Panko herb crust, prosciutto wrapped  
asparagus, green beans, caper butter

**MONKFISH RISOTTO** <sup>4,7</sup> 22.00

Creamy risotto with peas , asparagus,  
shaved parmesan, garlic & herb marinated  
monkfish medallions

**PAN SEARED SALMON** <sup>4,7</sup> 20.00

Roasted butternut squash pure,  
sautéed greens, lemon cream sauce

# Desserts

ALL 8.00

**PEANUT, POPCORN  
& SALTED CARAMEL SUNDAE** <sup>5,7</sup>

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

**TANGY LEMON TART** <sup>1,3,7</sup>

With Fresh Cream & ice cream

**WARM BELGIAN WAFFLE** <sup>1,3,7,8</sup>

With vanilla ice cream walnuts &  
hot chocolate sauce

**CHOCOLATE & COCONUT TART** <sup>6,8</sup>

With raspberry sorbet (gluten free & vegan)

**APPLE, ALMOND  
& SULTANA CRUMBLE** <sup>1,7,8</sup>

With ice cream

**MANGO CHEESECAKE** <sup>1,6,7</sup>

With cream & ice cream

**WARM CREPES** <sup>1,3,7,8</sup>

With vanilla ice cream & hot,  
salted, caramel sauce