

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)

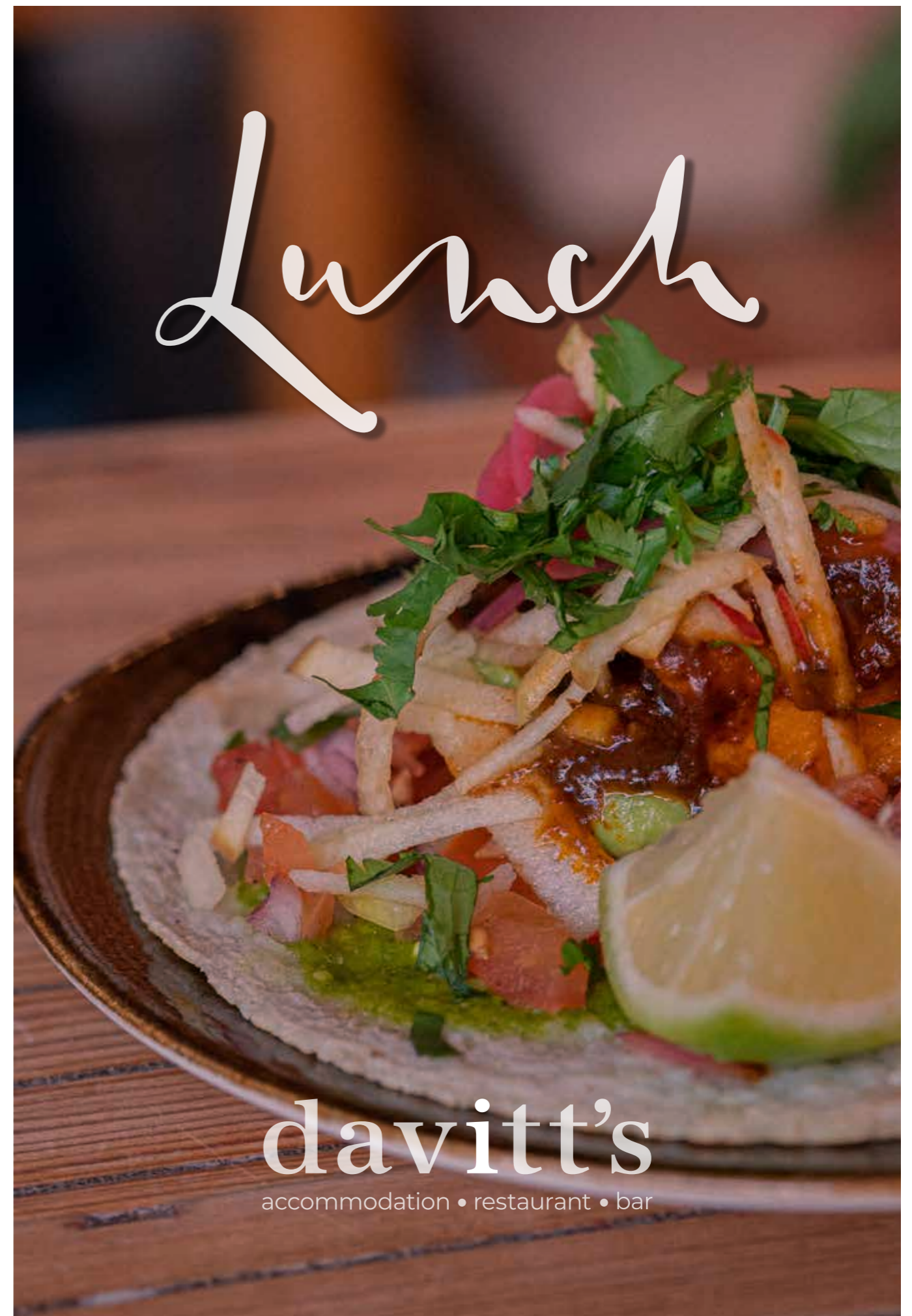
DAVITT'S GUESTHOUSE & ARDMULLEN SELF CATERING ACCOMMODATION

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

For information please
see our websites

www.davittskenmare.com &
www.selfcateringkenmare.com

Lunch



davitt's
accommodation • restaurant • bar

Light Bites

SOUP OF THE DAY ¹ 5.90
House breads

SEAFOOD CHOWDER ^{1,2,4,7,14} 9.00
House breads

CRISPY CHICKEN WINGS ^{10,12} 9.00
With BBQ or hot sauce

DAVITT'S NACHOS ^{7,10,11} 9.00
Guacamole, crème fraîche, jalapeno & spicy salsa

FISH CAKES ^{1,3,4,7,12} 11.00
Breaded spiced fish & potato, fried capers, dressed mixed leaves, honey, roast garlic & lemon yogurt

SNEEM BLACK PUDDING ^{1,12} 9.00
Brandy apple sauce, Guinness caramelised onion, rockets, balsamic reduction

TEMPURA MONKFISH ^{1,3,4,10,12} 13.00
Crispy fried tempura monkfish bites, pickled slaw, harissa mayo

Salads

HARISSA CHICKPEA & HERBY BULGAR WHEAT ^{8,12} 13.50
Harissa chickpeas and Herby bulgar salad, dressed leaves, sun-dried tomatoes, walnuts, pomegranate & nut Dukkah

With **GRILLED CHICKEN** 15.50
Or **HALLOUMI** 15.50

GRILLED GOAT CHEESE ^{7,8,12} 15.00
Dressed leaves, candied walnuts, pickled beetroot & pear

Davitt's Favourites

FISH TACO ^{1,3,4,7,10,12} 13.90
Jalapeno lime mayo, tomato & corn salsa

HALOUMI TACO ^{1,3,7,10,12} 12.90
Lime jalapeno mayo, tomato & corn salsa & leaves

FISH & CHIPS ^{1,3,4,10} 16.00
Beer battered fresh fish of the day served with homemade Tarter sauce & fries or wedges

PASTA SPECIAL 11.00
Please check specials

DAVITT'S CHICKEN CURRY ^{1,7,9,10} 16.00
With vegetables in a mild curry sauce served with rice and naan

Open Sandwichs

Served on ciabatta with chips or wedges

BUTTERMILK OR GRILLED CHICKEN ^{1,3,10} 12.50
Baby gem lettuce, tomato, Harrisia mayo

STEAK SAMBO ^{1,3,10} 19.50
Sauteed onion, mushroom, spinach, garlic mayo

Fish

PAN SEARED SALMON ^{3,7} 18.00
Roasted butternut squash pureé, sautéed greens, lemon cream

FISH OF THE DAY
Please see specials

Served with salad & fries or fresh vegetables

Burgers

CLASSIC BEEFBURGER ^{1,3,7,10,11,12} 15.90
Bacon, cheese, relish, tomato, garlic mayo & leaves

BUTTERMILK CHICKEN ^{1,3,7,10,11,12} 15.90
Crispy fried chicken, Sriracha mayo, baby gem, tomato & pickled slaw

THE CHICKPEA ^{1,10,11,12} 15.50
Vegan chickpea & sweet potato burger, tomato, baby gem & Harissa mayo

Served with choice of wedges or fries

Desserts

ALL 7.50

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, candied walnuts & hot chocolate sauce

TANGY LEMON TART ^{1,3,7}
With fresh cream & Ice cream

MANGO CHEESECAKE ^{1,6,7}
With cream & ice cream

WARM CREPES ^{1,3,7,8}
With vanilla ice cream & hot, salted caramel sauce

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

CHOCOLATE & COCONUT TART ^{6,8}
With raspberry sorbet (gluten free & vegan)

Selection of tea & coffee available, please ask your server

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