

Wines

WHITE

Pizzolato Pinot Grigio, Organic, Italy (vegan)
Lean floral tones
BTL €32 GLS €9

Estivalia Sauvignon Blanc, Chile
Zesty and fruity
BTL €30.50 GLS €8.75

Dessani Gavi de Gavi Italy
Citrusy & full bodied
BTL €37

Villanueva, Albariño Spain
Fragrant, citrusy & vibrant
BTL €41 GLS €11

Sliding Hill Sauvignon Blanc
*Marlborough, New Zealand,
Vibrant & well balanced*
BTL €37

Besson, Petit Chablis, France
Lean, Flinty & easy drinking
BTL €40.50 GLS €10.75

Crucero Sauvignon Blanc.
Zesty and fruity Chile
HALF BOTTLE €17

SPARKLING

Furlan Prosecco Frizzante, Italy
Light, fresh & aromatic
BTL €36.50

Bartolotti Prosecco Spumante, Italy
Fully sparkling, fresh & fruity
SNIFE €14

RED

Remy Ferbras, Merlot, France
Rich with ripe berries
BTL €31 GLS €8.75

Siegel Reserva Cabernet Sauvignon, Chile
Full bodied and fruity
BTL €31 GLS €8.75

Chateau L'Argentyre Medoc, France
Smooth silky with dark berry hints
BTL €42 GLS €11

Puerta Vieja Reserva Rioja Spain
Complex & elegant with polished tannins
BTL €39.50 GLS €10.50

Ettore Galasso, Montepulciano
d'Arbruzzo Appassionato
Full bodied wine complex and intense
BTL €36.50

Besthiem Pinot Noir, France
Charming elegant savoury wine
BTL €36 - GLS €9.75

Finca Florencia Malbec Argentina
Rich, dark fruit & spicy
BTL €36.50 GLS €10.25

Crucero Cabernet Sauvignon, Chile
Rich with ripe fruit
HALF BOTTLE €17

ROSÉ

Domain Des Agnes, Ventoux France
Fruity & elegant
BTL €34 GLS €9.25



Starters

SEAFOOD CHOWDER ^{1,2,4,7,9,14} €10.25
With house breads

SOUP OF THE EVENING ^{1,8,9} €8.00
With house breads

DAVITT'S NACHOS ^{7,10,11,12} €9.00
Guacamole, crème fraîche, cheese,
jalapeño & spicy salsa

TEMPURA MONKFISH ^{1,3,4,10,12} €13.50
Crispy fried tempura monkfish bites,
pickled slaw ,harissa mayo

PANKO COATED CALAMARI ^{1,3,7,10,12,14} €13.00
Lemon & Caper Mayo

CRISPY CHICKEN WINGS ^{1,10,12} €11.50
With hot sauce or barbeque

BLACK PUDDING ^{1,8,12} €10.50
Brandy apple sauce , Guinness caramelised
onion, rocket, balsamic reduction

GOAT'S CHEESE TARTLET ^{7,8,12} €12.00
Dressed leaves, candied walnuts,
onion marmalade & rocket

Davitt's Favourites

DAVITT'S CHICKEN CURRY ^{1,7,9,10} €18.50
With vegetables in a mild curry sauce
served with rice and naan

PRAWN LINGUINE ^{1,3,7,12} €19.50
King prawns, sun-dried tomatoes, spinach,
rich tomato & basil sauce, shaved Parmesan,
garlic bread

FISH & CHIPS ^{1,3,4,10} €19.50
Beer battered fish of the day served
with home made tartar sauce

CHICKEN LINGUINI ^{1,3,7,12} €18.00
Mushroom & spinach in a garlic cream sauce
served with garlic bread & Parmesan shavings

Salads

HARISSA CHICKPEA & HERBY BULGAR WHEAT ^{8,10,11,12} €14.00
With dressed leaves, sun-dried tomatoes, walnuts, pomegranate & nut Dukkah

Add **HALLOUMI** €15.90

CHICKEN CAESAR SALAD ^{1,3,4,7,12} €16.00
Baby Gem lettuce, Caesar dressing, grilled fresh chicken, bacon lardons,
croutons & parmesan cheese

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

THE CHICKPEA ^{1,10,11} €16.90
Vegan chickpea & sweet potato burger, vegan
herb mayo, tomato, Baby Gem & onion marmalade

CLASSIC BEEFBURGER €18.00 ^{1,3,7,11,12}
Bacon, cheese, relish, tomato,
garlic mayo & leaves

BUTTERMILK CHICKEN €18.00 ^{1,3,7,11}
Crispy fried chicken, Sriracha mayo,
baby gem, tomato & pickled slaw

Mains

ROAST CHICKEN SUPREME ^{7,8} €22.50
Sautéed baby potatoes, mushrooms,
spinach & rosemary gravy

10oz STRIPLOIN ^{7,12} €33.00
Sautéed onion, mushroom, spinach, balsamic
reduction, choice of garlic or pepper

LAMB SHANK ^{7,10,12} €28.00
Braised in red wine, colcannon mash,
red wine jus

DUCK BREAST ^{7,12} €25.00
Pan seared, tenderstem broccoli, potato
fondant, port & mixed berry reduction

HERB CRUSTED FILLET OF COD ^{1,4,7} €23.50
Panko herb crust, prosciutto wrapped
asparagus, green beans, caper butter

MONKFISH RISOTTO ^{4,7} €26.00
Creamy risotto with peas , asparagus,
shaved parmesan, garlic & herb marinated
monkfish medallions

PAN SEARED SALMON ^{4,7} €24.00
Roasted butternut squash pure,
sautéed greens, lemon cream sauce

CAULIFLOWER STEAK ^{8,12} €17.00
House chickpea hummus, parsley & gremolata,
pomegranate, & nut Dukkah

Desserts

ALL €8.25

**PEANUT, POPCORN
& SALTED 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

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

WARM BELGIAN WAFFLE ^{1,3,7,8}
With vanilla ice cream, walnuts
& hot chocolate sauce

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

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

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