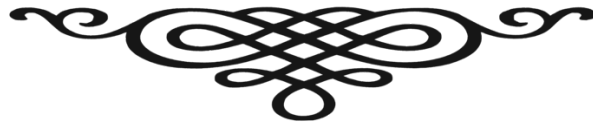


DILLON'S



SELECTION OF DISHES

Spiced Pumpkin & Coconut Soup	6
Pan-fried Mackerel, Tamari, Garlic & Ginger	9
Lamb Liver, Polenta & Aubergine Chutney	10
Scallops & Bacon, Chorizo & Spinach	13
Vegetarian Open Lasagne, Cep & Red Pepper, Ricotta & Spinach	22
Roast Cod, Mussel Sauce, Courgette & Fennel	25
Wild Irish Venison, Beetroot & Butternut Squash	27
Irish Sirloin of Angus Beef, Celeriac Purée, Mushroom, Garlic & Horseradish Butter	29
ALL MAIN COURSES ARE SERVED WITH POTATOES & VEGETABLES EXTRA SERVINGS OF POTATOES & VEGETABLES PER PERSON	5
Apple Compote, Roast Pear, Shortbread & Vanilla Ice Cream	8
Baked Chocolate Pudding & Cream	8
Affogato / with Amaretto	6/8
Specialty Coffees	8
Selection of Cheeses (Cratloe Hills Sheep's Cheese, Durrus Òg & Cashel Blue)	11

**WHEREVER POSSIBLE, OUR INGREDIENTS ARE LOCALLY SOURCED & ORGANIC.
OUR MEATS & FISH ARE IRISH. SUPPLIERS ARE LISTED OVERLEAF.
A FULL LIST OF ALLERGENS IS AVAILABLE AT OUR BAR.
10% SERVICE CHARGE WILL BE APPLIED FOR GROUPS OF 8 OR MORE.**

**PROPRIETORS
VALERIA VENTURA & RICHARD MILNES**