



Dingle Benners Hotel Evening Menu

SMALL PLATES

Our small plates are recommended for sharing or individually as a starter. We advise a minimum of 2 per person as a main meal.

Angie's Dingle Goats Cheese - €13.00

Pickled Spiced Plums, Smoked Almonds, Seasonal Leaves, Honey-Tarragon Dressing (7, 8- Almonds, 10)

Crispy Chicken Tikka Spring Roll - €11.00

Handmade Mildly Spiced Spring Roll, Roast Pineapple and Lime Salsa, Chilli Oil (1-Wheat, 3, 7, 10)

Traditional Roman Suppli - €11.00

Minced Beef, Mozzarella and Pecorino Risotto Croquettes in a Golden Herb Crumb. Tomato, Chilli and Dingle Vodka Sauce
(1-Wheat, 3, 7, 9, 11)

Creamy Garlic and Lemon Prawn Gratin (A) - €15.00

Spinach, Samphire, Hegartys Cheddar, Toasted Croute (1- Wheat, 2, 7)

Gremolata Crumbed Goujons of Salmon - €14.00

Beetroot and Dill, Saffron Aioli, Preserved Lemon (1-Wheat, 3, 4, 7, 10, 11)

Benners Patatas Bravas - €8.00

Seasoned Fried Potatoes, Tomato-Chilli Sauce, Homemade Garlic and Herb Aioli, Parmesan (7, 10)

Wild Atlantic Way Seafood Chowder (A) - €11.00 (2, 4, 7, 9, 12, 14)

Homemade Soup of the Day (A) - €8.00

Contains: 1) Gluten, 2) Crustaceans, 3) Eggs, 4) Fish, 5) Peanuts 6) Soybeans, 7) Milk, 8) Nuts,
9) Celery, 10) Mustard, 11) Sesame Seeds, 12) Sulphur Dioxides, 13) Lupin, 14) Molluscs

"A" = Adaptable to Gluten Free

Dingle Benners Hotel Main Course

10oz Dry Aged Rib Eye Steak (A) - €35.00

14oz Dry Aged T- Bone Steak (A) - €39.00

Caramelised Button Onions, Stuffed Flat Cap Mushroom, Your Choice of Hand cut Fries or Creamy Mash, Garlic and Herb Butter or a Cracked Black Pepper and Dingle Whiskey Café au Lait. (1-Wheat, 7, 10, 12)

Slow Cooked Lap of Kerry Lamb in Barolo Wine - €29.00

Seared Lamb Cutlets, Squash Puree, Roast Shallot, Parsnip Crisp, Boulangère Potatoes with Sage, Pan Jus (7, 9, 12)

Traditional Thai Peanut Satay (Vegan) (A) - €17.00

Roast Cauliflower, Squash, Peppers, Spinach and Chickpea, Braised Coconut Rice, Fruit Pickle, Won Ton Crisp (1-Wheat, 6, 5-Peanuts, 11)

Add Chicken - €22.00 (1-Wheat, 6, 5-Peanuts, 11)

Add Prawns - €26.00 (1-Wheat, 2, 6, 5- Peanuts, 11)

Polenta and Parmesan Crusted Fillets of Lemon Sole - €23.00

Marinated Cherry Tomatoes, Fried Potatoes tossed with Old Bay Seasoning, Garlic and Herbs. Homemade Tarragon-Chervil Dip (3, 4, 7)

Mussel and Prawn Rigatoni - €22.00

Fennel, Chorizo, Pastis, Chilli, Spinach, Creamy Vine Tomato Sauce, Parmesan Shavings, Pesto Bread (1-Wheat, 2, 7, 9, 12, 14)

Fish Dish of the Day – Please see specials menu

Wild Atlantic Way Seafood Chowder (Large) - €16.00 (2, 4, 7, 9, 12, 14)

SIDES

Portion of Fries- €4.00

Side Salad, Toasted Seeds, House Dressing- €4.00 (10, 11)

Braised Coconut Basmati Rice - €4.00

Creamy Mashed Potatoes - €4.00 (7)

Fried Garlic Potatoes - €5.00 (7)

Garlic Aioli and Parmesan Fries - €6.00 (3, 7, 10)

Garlic Bread with Cheese - €6.00 (1- Wheat, 7, 10)

Sautéed Seasonal Vegetables- €6.00 (7)

Dingle Benners Hotel Desserts

Traditional Glazed Crema Catalana (A) - €8.50

Scented with Citrus and Cinnamon. Homemade Olive Oil Biscuits (1-Wheat, 3, 7)

Freshly Baked Black Forrest Skillet Brownie - €8.50

Triple Chocolate Brownie, Cherry and Kirsch Compote, Vanilla Ice Cream, White Chocolate Shavings (1-Wheat, 3, 7, 12)

Tangy Key Lime Pie - €8.50

Coconut Biscuit, Exotic Fruit Salsa with Malibu (1-Wheat, 3, 7)

Sticky Clementine and Ginger Steamed Pudding - €8.50

Dingle Whiskey Butterscotch, Candied Pecans, Ice Cream (1-Wheat, 3, 7, 8-Pecans, 12)

Raspberry and Vanilla Pavlova - €8.50

Homemade Lemon Curd, Raspberry and Elderflower Compote, Whipped Cream (3, 7)

Little Cheese Shop Cheese Platter (A) - €12.00

Homemade Chutney, Fruit and Crackers (1-Wheat, 7)

Cheese Board with Tawny Port (A) - €18.00

(1-Wheat, 7, 12)

Please ask your server for gluten free and vegan options. Too full for dessert, why not try one of our delicious cocktails instead. Please ask your server for our signature cocktail menu.

Contains: 1) Gluten, 2) Crustaceans, 3) Eggs, 4) Fish, 5) Peanuts 6) Soybeans, 7) Milk, 8) Nuts,
9) Celery, 10) Mustard, 11) Sesame Seeds, 12) Sulphur Dioxides, 13) Lupin, 14) Molluscs

"A" = Adaptable to Gluten Free