



# Dingle Beniners Hotel

## Dinner Menu/Biachlár Dinnéir Ar Fáil 5.30pm – 9.00pm

**Chefs Homemade Soup of the Day (A)**  
**Anraith an Lae de chuid an Chef (A)**  
**€7.00**

**Wild Atlantic Way Seafood Chowder (Small) (A)**  
**Seabhdar Shlí an Atlantaigh Fhiáin (A)**  
**Small /Beag €9.00** (2, 4, 7, 9, 12, 14)  
**Large/Mór; €16.00** (2, 4, 7, 9, 12, 14)

**Pil Pil Prawns (A)/ Piardáin Pil Pil (A)**  
Bay Prawns, Garlic Butter, Chilli and Samphire. Homemade Breads.  
**Starter/Cúrsa Tosaigh €14.00 Main Course/Príomhchúrsa €25.00** (1, 2, 7)  
(€5 Supplement on Set Menu)

**Sticky Korean Style Duck Wings/ Sciatháin Lachan i Stíl Bhealaithe na Cóiré**  
Crispy Slow Roast Duck Wings, Traditional Sweet and Spicy Korean Glaze, Toasted Sesame Seeds and Kimchi Dip  
**€12.50** (1-Wheat, 3, 6, 7, 10, 11)

**Platter of Locally Smoked Salmon**  
Blinis, Beetroot Salsa, Sour Cream  
**€13.50** (1-wheat, 3,7)

**Grilled Dingle Goats Cheese/ Sciatháin Lachan i Stíl Bhealaithe na Cóiré**  
10hr Slow Cooked Tomato, Fennel and Smoked Garlic Confit, Freshly Baked Bread  
**€12.50** (1- Wheat, 3, 7)

**Dry Aged 10 oz Rib Eye Steak/ Stéig Súil Easnacha Tirim-Aoisithe 10 oz,**  
Caramelised Button Onions, Stuffed Mushroom, Smoked Garlic and Thyme Butter. Your Choice of Fries, Creamy Mash or Sweet Potato Fries. **€32.00** (7) (€8 Supplement on Set Menu)  
**Add Surf to your Turf; Sautéed Garlic Prawns (2, 7) (€8 Supplement)**

**Duo of Confit Duck/ Díreach Lachan Confit**  
Confit of Duck Leg, Spiced Confit Duck Croquette, Caramelised Orange and Saffron Relish, Potato, Celeriac and Thyme Gratin, Baby Carrots, Sweet Port Jus **€27.00** (1, 3, 7, 12)  
(€3 Supplement on Set Menu)

**8oz Beef Burger (Please allow 20 mins cooking time)/ Burgar 8oz de Mhairteoil Bollataigh (am cócaireachta de 20 nóiméad)**  
Toasted Bap, Crispy Onions, Bacon Jam, Sneem Gouda, Chefs Burger Mayo  
Homemade Vegetable Slaw and Hand Cut Fries  
**€19.50** (1, 3, 7, 10)

**Deep Fried Catch of the Day (A) (15 mins cooking time)/ Iasc Domhainfhriochta an Lae (A) (am cócaireachta de 15 nóiméad)**  
Sea Salt and Malt Vinegar Batter, Tartare Sauce and Hand Cut Fries  
**€19.00**  
(1- Wheat, 3, 4, 7, 12)

**Hake, Prawn and Smoked Salmon Bake (A)**  
Creamy leek and cheddar Mornay, Golden Knockanore Cheddar and Herb Crumb, Seasonal Salad, Freshly Baked Bread  
**€26.00** (1- Wheat, 2, 4, 7, 9, 10)  
(€2 Supplement on Set Menu)

**Vietnamese Sweet Potato and Vegetable Curry (Vegan)/ Curai Vitneamach Práta Mhilis agus Glasraí (Véigean)**  
Scented with Lemongrass and Coconut served with Basmati Rice and Pineapple Chutney  
**€16.00** (6, 9, 11) **Chicken €18.00 Prawn €25.00**

**Signature Fish Dish of the Day & Daily Specials/ Mias Éisc an Lae & Miasa Speisialta an Lae**  
Please see Specials Menu.

(A) = Adaptable to Gluten Free / (A) = Is Féidir an pláta seo a Dhéanamh Gan Glútan

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



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