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MONDAY TO SATURDAY
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Sourdough Bread, Whipped Butter (V) — €4

Mixed Italian Olives (V) — €4.20

Gildas, Dc's Cantabrian Sea Anchovies — €4.50 Per Piece

Crispy Potato, Taramasalata, Caviar — €10

Connemara Oysters, Bacon Vinaigrette — €3.50 Per Piece

Sobrasada Croquette, Black Garlic Mayo — €11

Iberico Jamon, Pickles — €20

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Pan Con Tomate — €9

Seared Scallops, Rice Noodles, XO — €17

Burrata, Black Figs, Basil (V) — €15

Hedgehog Mushroom, Egg Yolk, Pangrattato (V) — €15

Crudo of Blue Fin Tuna, Apple, Cucumber, Xvo — €18

Goat's Curd Tortellini, Tea Soaked Raisins, Pine Nuts, Sage Brown Butter (V) — €16

Pan Fried Veal Sweetbreads, Braised Lentils, Prunes — €19

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Beef Burger, Pastrami, Pimento, Beer Battered Pickle — €22

Roast Pork Belly, Cassoulet, Morteau Sausage, Romesco — €28

Fish Of The Day, Crab, Brown Shrimp, Pickled Mussels, Orzo — Market Price

Veal Schnitzel, Ceasar Salad, Lemon, Capers — €29

Pappardelle, Eight Hour Braised Beef Shin Ragu — €24

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Buttered Potatoes, Herbs — €4

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Selection Of Irish Cheeses, House Crackers, Quince Jelly — €16

Caramel Bread & Butter Pudding, Custard — €10

All Ways Welcome

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SATURDAY LUNCH & ALL DAY SUNDAY
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Sourdough Bread, Whipped Butter — €4.20

Gildas, Dc's Cantabrian Sea Anchovies — €4.50 Per Piece

Sobrasada Croquettes, Black Garlic Mayo — €11

Connemara Oysters, Bacon Vinaigrette — €3.50

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Mussels, White Wine, Herbs — €12

Salumi, Pickles — €11

Burrata, Black Figs, Basil (V) — €15

Ceasar Salad, Morteau Sausage, Parmesan, Pangrattato — €12

Pan Con Tomate (V) — €9

Classic Tortilla (V) — €14

Wild Mushrooms & Egg On Toast (V) — €13

Iberico Jamon & Eggs On Toast — €17

Crab Omlette — €17

Beef Burger, Pastrami, Pimento, Beer Battered Pickle — €22

Pappardelle, Eight Hour Braised Beef Shin Ragu — €17

Chicken Caccatore — €18

Dillinger's Big Breakfast 2 Eggs, 2 Sausage,

2 Rasher's, Mushroom, Tomato, Beans and Toast — €18

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Selection Of Irish Cheeses, House Crackers, Quince Jelly — €16

Caramel Bread and Butter Pudding — €10

All Ways Welcome

MEZCALITO APERITIVO Mezcal, Aperol, Grapefruit, Lime — €11

BELLEWOOD Butter-washed Dark Rum, Ancho Reyes, Chocolate Bitters, Spice Reduction — €13

THE MELFORD Dark Rum, Campari, Vermouth Rosso, Maraschino, Smoke — €14

FOSTER White Rum, Maraschino, St. Germain, Violette, Lemon — €13

AWW PISCO SOUR Pisco, Fresh Lime, Egg White (Vegan Option Available) — €13

DEATH & CO NAKED & FAMOUS Mezcal, Aperol, Yellow Chartreuse, Fresh Lime — €14

777 MARGARITA ON THE ROCKS Tequila, Triple Sec, Fresh Lime — €14

FORDE Mezcal, Yellow Chartreuse, Ancho Reyes, Fresh Lemon, Cold Pressed Cucumber — €13

LEYBOURNE Gin, Ginger Liqueur, Fresh Lime, Muddled Cucumber — €13

BAR 1661 POITIN BELFAST COFFEE Bán Poitin, Cold Brew, Cream, Demerara, Nutmeg — €11

HEMINGWAY White Rum, Maraschino, Fresh Lime, Fresh Grapefruit — €13

SIDECAR Cognac, Triple Sec, Fresh Lemon — €13

BLOODY MARIA Mezcal, Dry Sherry, Lime, Mustard, Basil, Celery Salt, House Mix — €13

TILLEY Mezcal, Fermented Strawberries €12

CLASSIC COCKTAILS AVAILABLE, JUST ASK!

BEER



GUINNESS / HOPHOUSE LAGER — €6

Bottled Beers (Ask Your Server) — €6.50

SOFT



BLANEY HOUSE SODA Sparkling grapefruit with lemon, Irish honey with a pinch of salt — €5

BARNES HOUSE SODA Sparkling blackstrap molasses and tonka bean cordial — €5

HERBAL TISANE TEA Fresh mint leaves, ginger root, lemon and Irish honey — €3

DRIP COFFEE — €4

All Ways Welcome

DILLINGER'S

WHITE

DOMAINE DE LUZANET Côtes de Gascogne, 2021 — €33

RULA ALBARIÑO, 2021 — €33/€9

CHÂTEAU DE FESLES Chenin Sec, 2018 — €40/€10

TÜRK Grüner Veltliner, 2020 — €48.50

CHÂTEAU CRABITEY Graves Blanc, 2019 — €50

DOMAINE LEBRUN Pouilly-Fumé, 2020 — €50

DOMAINE DU COLOMBIER Chablis, 2020 — €52.50

ROSE

DOMAINE CAILHOL GAUTRAN Roseum Minervois, 2021 — €36 / €9

SPARKLING

BOUVET LADUBAY Crémant de Loire Excellence Brut NV — €52.50/€10

CHAMPAGNE BÉNARD PITOIS Carte Blanche 1er Cru Brut NV — €82

RED

AVIDAGOS Douro Tinto 2019 — €34

CHÂTEAU BEAUCHENE Côtes du Rhone Grande Reserve, 2021 — €35.50 / €9

BODEGAS DE LA MARQUESSA Rioja, 2018 — €35.50 / €9

CHÂTEAU DE COULAINÉ Chinon, 2021 — €46

ETIENNE POCHON CROZES-HERMITAGE Rouge, 2019 — €52.50

CHÂTEAU CAMBON LA PELOUSE Haut Médoc Cru Bourgeois, 2016 — €63

DOMAINE DELAPORTE Sancerre Rouge 2020, — €76

All Ways Welcome