

Dún Restaurant Menu

Starters

Crispy Calamari	€13.50
saffron aioli, pickled onion and cucumber salad 1a,3,4,6,7,14	
Bullock Harbour Crab Cakes	€15.00
celeriac remoulade, smoked paprika and chorizo aioli 1a,2,3,4,6,7	
Beetroot and Gin Cured Salmon	€13.90
crème fraiche, cucumber, raspberry gel 4,7,	
Chefs Soup of the Day	€9.90
with soda bread 1a,7,9,12	
Dún Restaurant Classic Caesar	€13.00
dressed baby gem, layered with parmesan tuille, cherry tomato focaccia croutons, smoked bacon, and marinated anchovy 1a,3,4,6,7,10	

Chicken Liver Pate	€13.00
cherry Gel, Cucumber and Caper Salsa, Brioche 1a,3,6,	

Mains

Slow Cooked Boned and Rolled Pork Belly	€26.00
apple puree, red wine jus 7,9,12	
Grilled Fresh Plaice Fillet	€28.50
caper, lemon and parsley butter, tenderstem broccoli 4,7	
Baked Seabass Fillet	€31.00
sauce veirge, citrus fennel salad 4,6	
Salmon Fillet	€27.00
green pea and spinach puree, edamame, fresh mango pineapple salsa 4,6,7	
Cod Fillet	€29.00
sweet potato and lemongrass puree, shallot, coriander oil, beetroot glaze 4,6,7	

Mains

Penne Puttanesca	€22.00
rich spiced arabiatta sauce , black olives, samphire and capers, smoked sea salt - parmesan optional- 1a,7	
House Marinated Chicken Supreme	€24.50
chilli and coriander cream reduction, root vegetable gratin 6,7,12	
From the Grill*	
8oz Rib Eye Steak	€34.50
10oz Striploin	€38.50
Both served with homemade chunky chips, onion jam, pepper sauce or garlic butter 1a,6,7,12	

All of our main courses are served with potato side of the day

Desserts

Flavio's Italian Tiramisu 1a,3,7	€8.50
Classic Crème Brûlée 3,7	€8.50
Vanilla Panna Cotta	€8.50
crushed meringue, raspberry gel and fresh strawberry 1a,3,7	
Maximiliano's Baked Blueberry Cheesecake	€8.50
chocolate sauce and fresh cream 1a,3,6,7	
Royal Marine Delice	€8.50
golden chocolate mousse 1a,3,7	
Vegan Chocolate Cheesecake	€8.50
chocolate sauce 1a,6	

Allergen Index:

1. Gluten*
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
6. Soya-beans
7. Milk
8. Nuts*
9. Celery
10. Mustard
11. Sesame Seeds
12. Sulphur Dioxide and Sulphates
13. Lupin
14. Molluscs
- 1a. Wheat
- 1b. Rye
- 1c. Barley
- 1d. Oats
- 8a. Almond
- 8b. Hazelnut
- 8c. Walnut
- 8d. Cashew
- 8e. Pecan
- 8f. Brazil
- 8g. Pistachio
- 8h. Macadamia

