



Dún Restaurant Menu

Dinner package includes: starter, main course and dessert with tea & coffee

*Supplement applies to grill items

Starters

Crispy Calamari smoked paprika, tomato and dill cocktail sauce 1a,2,3,4,7	€13.50
Bullock Harbour Crab Cakes wasabi aioli, citrus and cucumber salad 1a,2,3,4,7,12	€15.00
Beetroot and Gin Cured Salmon crème fraiche, cucumber, raspberry gel 4,7,	€13.90
Sweet Potato Chilli and Coconut Soup with soda bread 1a,7,9,12	€9.90
Dún Restaurant Classic Caesar dressed baby gem, layered with parmesan tuille, cherry tomato focaccia croutons, smoked bacon and marinated anchovy 1a,3,4,6,7,10	€13.00
Duck Terrine spiced apple chutney and brioche 3,7,12	€13.00

Mains

Slow Cooked Boned and Rolled Pork Belly apple puree, red wine jus 7,9,12	€26.00
Pan Fried Sea Bream cauliflower puree, baby pak choi, herb fondant potato 4,7	€31.00
Atlantic Cod Fillet curly kale and smoked pancetta, whole grain mustard beurre blanc 7,10,12	€29.00
Baked Salmon sauté baby potato, with pesto, black olive, cherry tomato and courgette, rocket leaves and lime crème fraiche 4,6,7	€27.00
Grilled Aubergine pomegranate and butternut squash tabbouleh, pistachio and raisin salsa 1a,6,8g	€22.00
House Marinated Chicken Supreme chilli and coriander cream reduction, root vegetable gratin 6,7,12	€25.00

From the Grill

10oz Rib Eye Steak *€9.50 supplement	€39.00
10oz Striploin Steak *€9.50 supplement	€41.00

Both served with homemade chunky chips, onion jam,
pepper sauce or garlic butter 1a,6,7,12

All beef served is of Irish origin

Irish Game

Wild Irish Venison Medallions braised red cabbage, parsnip, whipped potato and a juniper jus 7,12 *€9.50 supplement	€39.00
Half Roast Silver Hill duck with Herb Potato Stuffing, Orange and Honey glaze, rosemary jus 7,12 *€9.50 supplement	€41.00

Desserts

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

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