

IRISH HEREFORD RIB EYE

oyster mushroom tempura, red onion relish, creamed potatoes, bourbon pepper sauce

€39.00

CHICKEN MILANESE

brioche crumb, white truffle and parmesan aioli, rocket leaves, rosemary roasted baby potatoes

€27.50

ROAST RUMP OF IRISH LAMB

whipped potatoes, maple glazed root vegetables, rosemary oil, root vegetable crisps

€36.50

ROAST FILLET OF SALMON

honey mustard glaze, lemon and spring onion risotto

€27.90



#LoveDromquinna

FISH & CHIPS

fresh hake fillet, light crisp beer batter, fries, puree peas, remoulade sauce

€21.00

ATLANTIC SCAMPI

panko crumb, pink sauce, salad & fries

€26.90

SIMPLY HALIBUT

pan fried, lemon, chef's vegetables & potatoes

€33.50

PAN ROASTED SCALLOPS

forbidden rice, roasted red pepper veloute, preserved lemon, basil crisp

€34.00

MARKET FISH OF THE DAY ON THE BONE

charred tenderstem, burnt lime sauce Grenoble, baby boiled potatoes

Market Price

a list of allergens is available
on request

BLACKED CROWN OF CAULIFLOWER

white bean purée, crispy red onion, Chimmi Churri

€22.50



ROASTED BEETROOT WELLINGTON

mushroom & kale duxelles, carrot & coconut purée, mulled wine vegan jus

€24.00



SIDE DISHES

sea salted fries

sweet potato fries

creamed potatoes

baby boiled potatoes

garden salad

seasonal Dromquinna vegetables

selection of breads

€4.50 each

In a world of complex labelling that often means nothing, we simply guarantee you, or customers, that we source all our produce from suppliers we know and trust. All our herbs and most of our vegetables come from our kitchen garden.

Restaurant Manager: Kevin Buckley

Chef: Mark Johnston

Please let your friends know if you liked your meal and time with us. If not just tell us.

MAIN COURSES