



# The Blaskets Bar

## TO BEGIN

**Mediterranean Pickles & Olives** (12)  
€7.00

**Chef's Freshly made Soup of the Day**  
Skellig Breads (1(a),3,9,12)  
€9.00

**Creamy Seafood Chowder**  
Skellig Breads (1(a),2,3,4,7,9,12,14)  
€12.00

**Sweet & Sticky Chicken Wings**  
Cucumber Riata, Hickory Dip (6,7,9,12)  
€14.00

**Prawn & Lemongrass Risotto**  
Aged Parmesan Cheese (2,7,9,12)  
€18.00

**Pear & Walnut Salad**  
Baby Gem, Seed Mustard Dressing (8,9,10)  
€12.00

**Smoked Salmon Croquette**  
Caper & Sriracha Dip (1(a),3,4,6)  
€14.00

**Skellig Charcuterie Plate**  
Italian Cold Cuts, Pickles, Olives, Stuffed Peppers,  
Dingle Goats Cheese & Tapenade (1(a),7,12)  
€18.00

**Warm Salad of Annascaul Black Pudding**  
Chorizo & Roast Apple (1(a),6,7,10)  
€14.00

## MAIN COURSES

**Seafood Rigatoni**  
Scallops, Prawns & Smoked Salmon in a Garlic & Dill Cream,  
Garlic Croute (1(a),2,4,7,9,12)  
€29.00

**8oz Red Hereford Beef Burger**  
Crispy Bacon, Applewood Cheddar, Smokey Tomato Relish  
on a Brioche Bun, French Fries (1(a),3,7,9,10,12)  
€24.00

**Skellig Seafood Platter**  
Local Crabmeat, Salmon Croquette, Chilli Calamari, Smoked Salmon,  
Prawn Tempura, Cup of Chowder, Skellig Soda Bread, Garden Salad  
(1(a), 2,3,4,7,9,10,12,14)  
€38.00

**Sauté of Chicken & Vegetable Korma**  
Savoury Rice, Almonds, Flatbread (1(a),5,7,8,9)  
€24.00

**Grilled 10oz Red Hereford Sirloin Steak**  
Beer Battered Onions, Long stem Broccoli, French Fries (1(a),3,7,9,12)  
€38.00

**Pan Fried Fillet of Hake**  
Crushed Potato, Chorizo, Garden Peas, Confit Lemon (4,7,9,12)  
€29.00

**Grilled Spicy Cauliflower Steak**  
Cashew Nuts, Mustard, Spinach, Pickled Raisins (6,8,10)  
€22.00

**Stonebaked Meat Pizza**  
Topped with Parma Ham, Nduja Spicy Sausage, Chorizo, Rocket Leaves (1(a),7,9)  
€22.00

## Cocktails

**The Dingle Sour\***  
Dingle Whiskey, Lemon Juice,  
Lemon Cordial, Egg White (3)  
€15.00

**Martini an Daingean**  
Dingle Vodka, Chambord Raspberry  
Liqueur, Pineapple Juice  
€15.00

**Paloma\***  
Tequila, Pink Grapefruit Soda,  
Lime Juice  
€15.00

**Vanilla & Strawberry  
Cosmopolitan\***  
Absolut Vanilla, Strawberry Liqueur,  
Cranberry Juice, Fresh Lime  
€15.00

**Spicy Margarita**  
Tequila, Cointreau, Sugar Syrup,  
Lime Juice, Jalapenos, Chilli Salt  
€15.00

**Auld Fashioned\***  
Powers Rye Whiskey,  
Sugar, Bitters, Water (1(c))  
€15.00

**Espressotini**  
Dingle Vodka, Kahlua, Espresso  
€15.00

**Mojito\***  
Havana Club, Soda Water,  
Fresh Lime, Mint, Sugar Syrup  
€15.00

**Negroni**  
Dingle Gin, Campari,  
Valentia Island Vermouth  
€15.00

**Aperol Spritz**  
Aperol, Bartolotti Prosecco, Soda (12)  
€15.00

\*can be made alcohol free

## White & Rosé Wine

| Glass   | Bottle |
|---|--------|
| <b>Comte de Treillière Sauvignon Blanc, France (12)</b> |        |
| €9.50   | €38.00 |

| Glass   | Bottle |
|---|--------|
| <b>Saint Jacques Réserve Chardonnay, France(12)</b> |        |
| €9.50   | €38.00 |

| Glass  | Bottle |
|--|--------|
| <b>Domaine Chatelain Sancerre, France (12)</b> |        |
| €14.50   | €59.00 |

| Glass                                  | Bottle |
|--|--------|
| <b>Parini Pinot Grigio, Italy (12)</b> |        |
| €9.50                                  | €38.00 |

| Glass                                     | Bottle |
|---|--------|
| <b>Pazo Cilleiro Albarino, Spain (12)</b> |        |
| €11.50                                    | €44.00 |

| Glass  | Bottle |
|--|--------|
| <b>Te Pā Sauvignon Blanc, New Zealand (12)</b> |        |
| €11.50   | €44.00 |

| Glass   | Bottle |
|---|--------|
| <b>Fontareche Corbières Rosé, France (12)</b> |        |
| €10.00  | €40.00 |

## Red Wine

| Glass  | Bottle |
|--|--------|
| <b>Saint Jacques Réserve Merlot, France (12)</b> |        |
| €9.50  | €38.00 |

| Glass  | Bottle |
|--|--------|
| <b>Santoline Cabernet Sauvignon, France (12)</b> |        |
| €9.50  | €38.00 |

| Glass                              | Bottle |
|------------------------------------|--------|
| <b>Trenel Fleurie, France (12)</b> |        |
| €14.50                             | €59.00 |

| Glass                                 | Bottle |
|---------------------------------------|--------|
| <b>Club Privado Rioja, Spain (12)</b> |        |
| €9.50                                 | €38.00 |

| Glass  | Bottle |
|--|--------|
| <b>Masi Passo Doble Malbec/Corvina - Organic, Argentina (12)</b> |        |
| €10.00   | €40.00 |

| Glass  | Bottle |
|--|--------|
| <b>Tenuto Giglio, Montpulicano d'Abruzzo, Italy (12)</b> |        |
| €10.00   | €40.00 |

## Bubbles

| Snipe  | Bottle |
|--|--------|
| <b>Bortolotti Prosecco Valdobbiadene, Italy (12)</b> |        |
| €15.00   | €65.00 |

| Snipe  | Bottle  |
|--|---------|
| <b>Möet &amp; Chandon Brut Impérial Vintage, France (12)</b> |         |
| €35.00   | €130.00 |

**Allergens:** 1. Cereals (a) Wheat, (b) Oats (c) Rye (d) Barley 2. Crustaceans  
3. Eggs 4. Fish 5. Peanuts 6. Soya Beans 7. Milk 8. Nuts (Almonds, Hazelnuts,  
Walnuts, Cashews, Pecan Nuts, Brazil Nuts) 9. Celery 10. Mustard  
11. Sesame Seeds 12. Sulphites 13. Lupin 14. Molluscs.  
Please let your server know if you have an allergy which is not listed above.