



DUNDONS SEAFOOD BAR

A warm welcome to Dundons Seafood & Champagne Bar where we are delighted to offer a selection of locally-sourced fish dishes and other Wexford ingredients.

The menu has been specially planned using only the best of ingredients, many from our own gardens and the rest from the wonderful Hook Peninsula & Waterford estuary.

Please let us know any dietary requests prior to ordering.

AFTERNOON SNACKS

Tea, Coffee & Scones available from Noon

WINE LIST

Full list can be viewed online on: www.dunbrodyhouse.com/wine-and-dine-at-dunbrody

STARTERS

- €15 Duncannon Seafood Chowder with Homemade Brown Bread
- €12 Roasted Tomato & Beara Sea Salt Gin Soup
- €15 Chicken Liver Parfait on Crunchy Sourdough Toast
- €15 Seasonal Salad with Garden Leaves with Elderflower & Black Garlic Dressing
- €18 Classic Crab Cocktail with Marie Rose Sauce, Crunchy Leaves
- €18 Dunbrody Gravavlax with Pickled Cucumber, Soda Bread
- €20 Mixed Platter of Irish Artisan Charcuterie

MAIN COURSES

- €18 Hook Head Haddock Smokies with Garden Leaves & Bread Crisps
- €20 Fisherman's Seafood Pie with Seasonal Side Salad
- €35 Pan-Fried Lemon Sole on the Bone with Seasonal Vegetables & Potatoes
- €18 Caramelised Red Onion & Meadowfield Farm Goat's Cheese Tart
- €28 Prime Irish 10oz Striploin with Chips, Crispy Onions, Béarnaise Sauce
- €26 Papardella Pasta with Woodstown Cockles in a Tomato Sauce
- €30 Large Mixed Platter of Artisan Irish Charcuterie
- €18 Summer Salad of Dressed Leaves, Pickled Vegetables, Sourdough Croutons & Parmesan Shavings

DESSERTS

- €12 Warm Traditional Apple Pie with Elderflower Ice Cream
- €12 Miniature Doughnuts with Chocolate Sauce
- €15 Dundons' Signature Cheese, Seasonal Fruits, Chutney & Crackers

TEA & COFFEE

Pot of Freshly Brewed Barry Gold Blend	€4
Selection of Tea Forté Herbal Teas	€4
Nespresso Americano Coffee	€3.50
Nespresso Café Latté	€4
Nespresso Cappucino	€4
Espresso Single Origin	€3.50
Espresso Double	€4.50

