WELCOME



EVENING MENU

Available from 5.00pm



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STARTERS & SALADS

Accompanied with a Bread Selection

Ashes Black Pudding Scotch Egg Soft Egg Coated with Sausage & Ashes Black Pudding Stuffing & Deep Fried, Curry Mayonnaise, Rocket Salad, Eves Piccalilli (6 Wheat, 7, 9, 11, 13)	€12.95
Whipped Dingle Goats Cheese Beetroot Carpaccio, Truffled French Beans, Walnuts, Truffle Honey (5 Walnut, 7, 9, 13)	€14.95
Flor McCarthys Oak Smoked Salmon Nori Seaweed and Cucumber Salad, Brown Bread Crisp, Caper Berries (3, 6 Wheat, 7, 9, 11, 13)	€15.95
Hot & Spicy Chicken Wings Thai Carrot Salad with Peanut & Coriander, Hot Sauce, Blue Cheese Dip	€12.95
(4, 6 Wheat, 7, 8, 9, 10, 13) Main Course Portion with Salad and Fries	€19.95
Chicken and Mushroom Puff Pastry Vol au Vent In a rich Tarragon Cream (6 Wheat, 7,11)	€11.50
Main Course Portion with Salad and Fries	€19.95
Classic Caesar Salad Cos Lettuce, Croutons & Grana Padano Cheese, Caesar Dressing (1, 2, 3, 6 Wheat, 7, 10, 11, 13) Add Chicken €15.00 Add Prawns €16.50	€11.00
Gubeen Chorizo with Gala and Watermelon	€13.95

Fresh Berries, Raspberry Gel, Honeycomb (7,9)

Starter Special See Daily Menu

ALLERGEN ADVICE

If you have a food allergy or food intolerance please speak to a member of our staff, who are fully trained in allergy awareness before you order your food and drinks. Please refer to allergen index, where the allergens are listed numerically and

presented ir	n that	format	under	each	item.
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1&2-Shellfish 3-Fish 4-Peanuts 5-Nuts

6-Cereal 7-Milk 8-Soya 9-Sulphur 10-Sesame 11-Egg 12-Celery 13-Mustard

14-Lupins



SOUPS

Fresh Soup of the Day Served with a selection of Bread (5, 6, 7, 9, 11)	€7.95
Wild Atlantic Way Seafood Chowder Served with a selection of Bread (1, 2, 3, 5, 6 Wheat, Oat, 7, 9)	€9.75
SANDWICHES	
Open Shrimp & Avocado On Homemade Brown Bread, Spiced Marie Rose Sauce, Baby Gem, Keogh's Crisps and Side Salad (1, 2, 5, 6 Wheat, 7, 9, 13)	€16.95
The Rose Hotel Club Sandwich Roast Chicken, Fried Egg, Grilled Bacon, Tomato, Salad. Served on White or Brown Bread with Fries (5, 6 Wheat, 7, 9, 10, 11, 13)	€17.95
6oz Sirloin Steak Sandwich Toasted Ciabatta, Beef Tomato, Onion Rings, Blue Cheese Aioli, Rocket Salad. Served with Fries (5, 6 Wheat, 7, 9, 11, 13)	€21.95
Toasted Special Ham, Cheese, Tomato & Onion, Served with Fries (5, 6 Wheat, 7, 9, 10, 11, 13)	€14.95
Chicken Goujon Wrap Crispy Bacon, Coleslaw, Baby Gem Leaves & Fries (6 Wheat, 7, 8, 9, 11, 13)	€15.95

VEGETARIAN / VEGAN

Tofu Buddha Bowl Quinoa, Chickpeas, Avocado, Pickled Red Cabbage, Dried Chilli, Tenderstem Broccoli (9)	€19.50
Cauliflower and Quinoa Burger Vegan Cheddar, Charcoal Bap, Tomato Relish, Sweet Potato Fries (6 Wheat, 9,13)	€19.50
Whole Wheat Pasta Roast Cherry Tomatoes, Black Olives, Tomato Ragout, Toasted Pine Nuts, Garlic Ciabatta (5 Pine Nut, 6 Wheat, 9,13)	€18.50



DOTT'S BAR SIGNATURE DISH

Grilled Kerry Lamb Koftas Grilled Naan Bread, Minted Yogurt, Coriander and Scallion Salad, Pomegranate Seeds. Served with Fries (5, 6 Wheat, 7, 9)	€22.95
Cauliflower Mac n' Cheese Crispy Smoked Bacon, Grilled Garlic Sourdough (6 Wheat, 7, 9)	€19.95
MAINS	
Steamed Crock of Cromane Mussels Smoked Bacon Lardons, Cronin's Cider, Garlic Bread and Fries (1, 2, 6 Wheat, 7, 9)	€21.95
Prawn and Lemon Conchiglie Semi Dried Tomatoes, Shredded Basil, White Wine Velouté, Toasted Focaccia (1, 2, 6 Wheat, 7, 9, 11)	€21.95
Killarney Blonde Ale Battered Haddock Green Pea Puree, Tartare Sauce, Fries and Salad (3, 6 Wheat, 7, 8, 9, 13)	€21.50
Baked Fillet of Hake Black Olive Puree, Tender Stem Broccoli Tempura, Roast Red Pepper Ragout, served with Vegetables & Potatoes (3,6 Wheat,7,9)	€23.50
Fish of The Day / Dish of The Day See Daily Menu	
Mild Chicken Curry Mango Chutney, Almonds, Steamed Rice, Naan Bread & Poppadom (5 Almond, 6 Wheat, 7, 11, 12, 13)	€19.95

BURGERS, STEAKS & CHICKEN

Dott's Bar Beef Steak Burger Brioche Bap, Eves Tomato Relish Dill Pickle, Smoked Bacon, served with Fries (5, 6 Wheat, 7, 9, 13) Add Cheese (7)	€19.95 .50¢
Dott's Bar Cajun Spiced Chicken Burger Brioche Bap, Eves Tomato Relish Dill Pickle, Smoked Bacon,	€19.95
served with Fries (5, 6 Wheat, 7, 9, 13) Add Cheese (7) Grilled 8oz Ribeye of Irish Red Hereford Beef	.50¢ €29.95
Vine Tomato, Flat Cap Mushrooms, Peppercorn Sauce or Garlic Butter. Served with Fries, Salad & Onion Rings (6 Wheat, 7, 8, 9,13)	C2 7170

Please allow up to 25 minutes cooking time for well done.





Available from 5-9.15pm.

SIDES

Fries (9)	€5.50
Mashed Potato (7,9)	€4.95
Mini Salad (13)	€4.95
Steamed Vegetables (7)	€4.95
Sautéed Onions & Mushrooms (7)	€4.95
Onion Rings (5, 6, 7, 11)	€4.95

DESSERTS

Strawberry & Lemon Pavlova Roulade Sea Salt Ice Cream, Strawberry Coulis (7,11)	€8.95
Sticky Toffee & Date Pudding Butterscotch Sauce, Vanilla Ice Cream, Brandy Snap Basket (5, 6 Wheat, 7, 8, 9, 11)	€8.95
Warm Apple Pie Vanilla Ice Cream, Fresh Egg Custard (5, 6 Wheat, 7, 8, 11)	€8.95
Vegan Coconut Pannacotta Berry Compote, Coconut & Almond Crumble (5 Almond)	€8.95
Dessert of the Day See Daily Menu	€8.95

We welcome children in Dott's Bar until 9.30pm.



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1&2-Shellfish	6-Cereal	10-Sesame	14-Lupins
3-Fish	7-Milk	11-Egg	
4-Peanuts	8-Soya	12-Celery	
5-Nuts	9-Sulphur	13-Mustard	



OUR COOKING ETHOS

We use a very basic ethos when it comes to our food preparation and menus – use the best of local seasonal ingredients to provide the best possible flavour and experience for our customers!

Dott's Bar menu is designed to provide an extensive all-day bistro style dining experience; our menu provides a selection of options from salads to sandwiches, daily specials to hearty main course options.

Our freshly baked homemade Brown Bread & Scones are crafted in-house. Made with the finest ingredients and baked to perfection, our signature homemade offerings promise a delightful blend of wholesome flavours and hearty texture. Savor the taste of tradition with every bite.

We cater for all dietary requirements where possible, and our staff will only be too happy to discuss dietary requirements with you.

We wish to acknowledge and thank our local suppliers, for providing great produce:

Fish supplied by: Spillane's Seafoods, Killarney & Star Seafoods, Kenmare

> Vegetables supplied by: Willie Parker, Fenit

Leaves & Relishes supplied by: Eve's Leaves, Cahersiveen

Meats supplied by: Tim Jones Butchers, Killarney & John Lane, Tralee

Straw berries supplied by: Farranfore Strawberries

> Dairy supplied by: Lee Strand

Speciality ingredients supplied by: La Rousse Foods / Sysco Foods





HERBAL TEA SELECTION

from Java Republic

Lemon Organic Green Tea

Irish Breakfast Organic Black Tea

Earl Grey Organic Flavoured Black Tea

Ceylon Black Organic Decaf Black Tea

Gun Powder & Mango Flavoured Organic Green Tea

> **Yunnan** Organic Green Tea

Camomile Organic Herbal Infusion

Peppermint Organic Herbal Infusion

Decaffeinated Tea





HOUSE WINES

WHITE		
	Glass	Bottle
Campo del Moro		
Sauvignon Blanc, Macabeo, Spain (9)	€8.30	€29.50
Le Vinge Verte		
Pinot Grigio, Italy (9)	€8.80	€29.50
Domaine Muret		
Picpoul de Pinet, France (9)	€9.30	€33.00
Les Jamelles		
Chardonnay, France (9)	€9.30	€35.00
Gavel & Loam		
Sauvignon Blanc, New Zealand (9)	€9.80	€38.00
RED		
Campo del Moro		
Tempranillo/ Syrah/ Cabernet, Spain (9)	€8.30	€29.50
Eliance		
Merlot, France (9)	€8.80	€29.50
Barone Montella		
Montepulciano, Italy (9)	€9.30	€33.00
Don David		
Malbec, Argentina (9)	€9.30	€35.00
Bodegas Riojans		
Puerto Viejo, Spain (9)	€9.80	€38.00

Prosecco Snipe

€11.50

Full Wine List is available Please Ask Your Server