

WELCOME



Dott's BAR

**EVENING
MENU**

Available from 5.00pm

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:

<i>Fish:</i>	Spillane's Seafoods, Killarney & Star Seafoods, Kenmare
<i>Vegetables:</i>	Willie Parker, Fenit Scotia Glen Social Farm
<i>Leaves & Relishes:</i>	Eve's Leaves, Cahersiveen Leagh Farm Organics, Ballyduff, Billy Joe O'Connor
<i>Meats:</i>	Tim Jones Butchers, Killarney John Lane, Tralee Denis Cronin, Killarney
<i>Strawberries:</i>	Farranfore Strawberries
<i>Dairy:</i>	Lee Strand
<i>Organic Dingle Goats Cheese:</i>	Angela O'Hanlon
<i>Speciality ingredients:</i>	La Rousse Foods / Sysco Foods



Dott's BAR

Available from 5.00pm.

STARTERS & SALADS

Accompanied with a Bread Selection

Panko Breaded Brie €13.95

Shaved Fennel & Orange Segments, Rocket Salad, Eves Beetroot Relish.

Organic Dingle Goat's Cheese €16.95

With Sneem Black Pudding & Sliced Pears, Streaky Bacon, Mixed Leaves, Honey & Grain Mustard Dressing.

Frank's Hot & Spicy Chicken Wings €14.50

Thai Carrot Salad with Peanut & Coriander, Hot Sauce, Blue Cheese Dip.

Main Course Portion with Salad and Fries. €23.95

Chicken and Mushroom Puff Pastry Vol au Vent €12.50

In a rich Tarragon Cream.

Main Course Portion with Salad and Fries. €22.95

Classic Caesar Salad €12.95

Cos Lettuce, Croutons & Grana Padano Cheese, Caesar Dressing.

Add Chicken €17.45

Add Prawns €17.95

Special Starter of the Day *See Daily Menu*

King Prawn Cocktail €17.95

Baby Gem Salad, Grilled Sourdough, Marie Rose Sauce.

Steamed Crock of Cromane Mussels €14.95

Fresh Tarragon & Garlic, White Wine Cream, Garlic Bread.

Main Course Portion with Fries. €23.95



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 scan the QR code to view allergens.

SOUPS

Fresh Soup of the Day € 9.25
Served with a selection of Bread.

Wild Atlantic Way Seafood Chowder €11.25
Served with a selection of Bread.

SANDWICHES

Flor McCarthy's Smoked Salmon €17.95
Shrimp & Avocado Wrap, with Spiced Marie Rose, Keogh's Crisps & Mini Salad.

The Rose Hotel Club Sandwich €19.95
*Roast Chicken, Fried Irish Egg, Grilled Bacon, Tomato, Salad.
Served on White or Brown Bread with Fries.*

Grilled 6oz Sirloin Steak Sandwich €23.95
Smoked Cheddar, Beetroot Relish, Beef Tomato, on Toasted Brioche, Beer Battered Onion Rings & Chunky Fries.

Open Coronation Chicken Sandwich €17.95
On Date & Walnut Loaf, Rocket Salad, Curry Mayonnaise.

Toasted Sandwich of Your Choice €17.95
*Choose Bread: Sliced Pan, Brown Soda or Gluten Free.
Choose Fillings: Ham, Beef, Tuna, Chicken, Cheese, Irish Egg, Tomato, Onion, Mixed Leaves.
Served with Fries and Fresh Salad.*

Southern Fried Chicken Goujon Wrap €17.95
*Sweet Chilli Mayo, Mozzarella, Red Peppers, Baby Gems.
Served with Fries.*

VEGETARIAN / VEGAN DISHES

Tofu Buddha Bowl €21.95
Quinoa, Chickpeas, Avocado, Pickled Red Cabbage, Dried Chilli, Tenderstem Broccoli.

Rigatoni Pasta €20.95
Wild Mushroom & Parmesan Cream, Garden Peas, Truffle Oil, Toasted Sourdough.

Tempura Cauliflower Steak €20.95
Cauliflower Piccalilli, Fallafel, Curry Mayonnaise, Sweet Potato Fries.



Dott's BAR

Available from 5-9.15pm.

DOTT'S BAR SIGNATURE DISHES

- Cured Meats & Irish Cheese Platter for 2 people** €32.00
With Eves Relishes, Honeycomb, Pickled Gherkins & Olives, Warm Breads and Fig Chutney.
- Grilled Kerry Lamb Koftas** €25.00
Grilled Naan Bread, Minted Yogurt, Coriander and Scallion Salad, Pomegranate Seeds. Served with Fries.
- Cauliflower Mac n' Cheese** €21.95
Crispy Smoked Bacon, Grilled Garlic Sourdough.
- A Drive around The Kingdom** €18.50
A tasting plate of local Kerry ingredients; Organic Dingle Goats Cheese, Ashes Black Pudding, Kenmare Smoked Salmon, Eves Relish and Mixed Leaves.

MAIN COURSES

- Grilled Loughnane's Pork & Apple Sausages** €22.50
Spring Onion Champ, Red Onion & Grain Mustard Gravy.
- Tempura of Tiger Prawns** €23.95
Soya & Mirin Dip, Fragrant Rice, Spring Onion and Coriander Salad.
- Beer Battered Sustainably Caught Hake** €24.50
Green Pea Puree, Tartare Sauce, Fries and Salad.
- Fish of The Day / Dish of The Day** *See Daily Menu*
- Mild Chicken Curry** €23.95
*Mango Chutney, Almonds, Steamed Rice, Naan Bread & Poppadom.
(Half Rice & Half French Fries €1 supplement)*



BURGERS & CHICKEN

Dott's Bar 8oz Irish Beef Steak Burger €22.95
Brioche Bap, Eves Tomato Relish Dill Pickle, Smoked Bacon, served with Fries. Add Cheese .75¢

Dott's Bar Buttermilk Fried Chicken Burger €22.95
Swiss Cheese, Streaky Bacon, Pickles, Smoked Paprika Mayonnaise, Brioche Bun served with Fries.

Panko & Parmesan Breaded Chicken Schnitzel €23.95
Fried Capers, Salad Cream Coleslaw, Sweet Potato Fries.

SIDES

Fries €6.25

Mashed Potato €6.25

Mini Salad €6.25

Steamed Vegetables €6.25

Sautéed Onions & Mushrooms €6.25

Onion Rings €6.25

DESSERTS

Warm Apple Pie €9.50
Vanilla Ice Cream, Fresh Egg Custard.

Raspberry & White Chocolate Cheesecake €9.50
Raspberry Sorbet, Raspberry Gel.

Peach Charlotte €9.50
Salted Caramel Ice Cream.

Vegan Carrot Cake €9.50
Coconut Cream, Banana Ice Cream.

Dessert of the Day
Please see our Specials Board.

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

Split bill option is not available for over 4 people.



TEA SELECTION

Earl Grey

Peppermint

Ceylon Black *(Decaffeinated)*

Camomile

Irish Breakfast

Lemon Green Tea

Yunnan Green Tea

Wild Berry

COFFEE SELECTION

Americano

Espresso

Flat White

Cappuccino

Latte

Decaffeinated Coffee

Freshly Brewed Filter Coffee



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 scan the QR code to view allergens.

HOUSE WINES

WHITE

Glass

Bottle

Campo del Moro

Sauvignon Blanc - Valencia, Spain

€9.25

€33.00

Le Vigne Verdi

Pinot Grigio - Italy

€10.00

€33.50

Les Jamelles

Chardonnay - France

€10.25

€38.00

Gravel & Loam

Sauvignon Blanc - Marlborough, New Zealand

€11.00

€40.00

Leitz (non-alcoholic)

Riesling 0.0% - Rheingau, Germany

€ 9.50

€36.00

RED

Campo Del Moro

Cabernet - Valencia, Spain

€9.25

€33.00

Don David Reserve

Malbec - Cafayate Valley - Argentina

€10.25

€38.00

Barone Montella

Montepulciano D' Abruzzo - Italy

€9.75

€36.00

Bodegas Puelles

Rioja Tempranillo - Spain

€11.00

€40.00

Rhythm & Rhyme

Shiraz - Australia

€12.00

€48.00

Fleurie Cuvée Bouchard Aine

Gamay - Beaujolais, France

€14.00

€80.00

Leitz (non-alcoholic)

Cabernet Sauvignon 0.0% - Rheingau, Germany

€ 9.50

€36.00

ROSÉ

Sierra Salinas Rosé

100% Organic Tempranillo - Valencia, Spain

€10.00

€43.00

Full Wine List is available *Please Ask Your Server*

