WELCOME



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:

Fish: Spillane's Seafoods, Killarney

&Star Seafoods, Kenmare

Vegetables: Willie Parker, Fenit

Leaves & Relishes: Eve's Leaves, Cahersiveen

Leagh Farm Organics, Ballyduff,

Billy Joe O'Connor

Meats: Tim Jones Butchers, Killarney

& John Lane, Tralee

Strawberries: Farranfore Strawberries

Dairy: Lee Strand

Organic Dingle

Goats Cheese: Angela O'Hanlon

Speciality ingredients: La Rousse Foods / Sysco Foods





Available from 5.00pm.

STARTERS & SALADS

Accompanied with a Bread Selection

Panko Breaded Brie Shaved Fennel & Orange Segments, Rocket Salad, Eves Beetroot Relish	€13.95
Angela O'Hanlon's Organic Dingle Goats Cheese Filo Parcel Ashes Black Pudding, Truffle Honeycomb, Piccalilli and Pickled cucumber	€16.50
Frank's Hot & Spicy Chicken Wings Thai Carrot Salad with Peanut & Coriander, Hot Sauce, Blue Cheese Dip	€13.95
Main Course Portion with Salad and Fries	€22.50
Chicken and Mushroom Puff Pastry Vol au Vent In a rich Tarragon Cream	€11.95
Main Course Portion with Salad and Fries	€22.50
Classic Caesar Salad Cos Lettuce, Croutons & Grana Padano Cheese, Caesar Dressing	€12.50
Add Chicken Add Prawns	€17.45 €17.45
Special Starter of the Day See Daily Menu	
Wild Atlantic Way Fish Cake Creamed Spinach, Caper Berries, Tartare Sauce	€15.25
Duck Leg Confit Spring Roll Hoisin Dip, Spring Onion, Cucumber & Coriander Salad	€15.95



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 Served with a selection of Bread	€ 8.95
Wild Atlantic Way Seafood Chowder Served with a selection of Bread	€10.95
SANDWICHES	
Flor McCarthy's Smoked Salmon Shrimp & Avocado Wrap, with Spiced Marie Rose, Keogh's Crisps & Mini Salad	€17.50
The Rose Hotel Club Sandwich Roast Chicken, Fried Irish Egg, Grilled Bacon, Tomato, Salad. Served on White or Brown Bread with Fries	€19.95
Grilled 6oz Irish Sirloin Steak Toasted Brioche Baguette, Eves Tomato Relish, Rocket Salad, Beer Battered Onion Rings with Home Cut Fries	€23.95
The Rose Hotel Ruben Sandwich Swiss Cheese & Sauerkraut on Toasted Multi Seed Bread, Shaved Pastrami, Rainbow Slaw & Fries, topped with Gravy and Crispy Onions	€17.95
Toasted Sandwich of Your Choice 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	€17.50
Southern Fried Chicken Gougon Wrap Sweet Chili Mayo, Mozzarella, Red Peppers, Baby Gems. Served with Fries	€17.95
VEGETARIAN / VEGAN	
Tofu Buddha Bowl Quinoa, Chickpeas, Avocado, Pickled Red Cabbage, Dried Chilli, Tenderstem Broccoli	€21.50
Vegan Veggie Burger Toasted Blah, Eves Tomato Relish, Vegan Cheddar, Sweet Potato Fries, Mini Salad	€20.50
Fried Potato Gnocchi Lightly spiced Tomato Arabiatta, Crispy Sage, Vegan Feta Cheese	€20.50





DOTT'S BAR SIGNATURE DISH

DOTT'S BAR SIGNATURE DISH	
Grilled Kerry Lamb Koftas Grilled Naan Bread, Minted Yogurt, Coriander and Scallion Salad, Pomegranate Seeds. Served with Fries	€25.00
Cauliflower Mac n' Cheese Crispy Smoked Bacon, Grilled Garlic Sourdough	€21.95
A Drive around The Kingdom A tasting plate of local Kerry ingredients; Organic Dingle Goats Cheese, Ashes Black Pudding, Kenmare Smoked Salmon, Eves Relish and Mixed Leaves	€17.95
MAINS	
Breaded Pork Schnitzel Fried Egg, Parsley & Caper Butter, Creamy Mash Potato	€23.95
Baked Fillet of Seabass Coconut & Thai Red Curry Cream, Charred Broccoli	€24.95
Fish of The Day / Dish of The Day See Daily Menu	
Mild Chicken Curry Mango Chut ney, Almonds, Steamed Rice, Naan Bread & Poppadom	€23.95
BURGERS & CHICKEN	
Dott's Bar Irish Beef Steak Burger Brioche Bap, Eves Tomato Relish Dill Pickle, Smoked Bacon, served with Fries	€22.50
Add Cheese	.50¢
Dott's Bar Cajun Spiced Chicken Burger Brioche Bap, Eves Tomato Relish Dill Pickle, Smoked Bacon, served with Fries	€22.50
Add Cheese	.50¢
Breaded Chicken Kiev Champ Potato, French Beans, Garlic Baked Oyster Mushroom, served with Vegetables or Fries	€23.95





Available from 5-9.15pm.

SIDES

Fries	€5.95
Mashed Potato	€5.95
Mini Salad	€5.95
Steamed Vegetables	€5.95
Sautéed Onions & Mushrooms	€5.95
Onion Rings	€5.95

DESSERTS

Passion Fruit & Mango Cheesecake Passion Fruit Sorbet	€9.50
Vegan Coconut & Raspberry Tart Raspberry Sorbet	€9.50
Triple Chocolate Verrine Berry Compote, Chocolate Ice Cream	€9.50
Lemon Tart Torched Meringue, Vanilla Ice Cream	€9.50
Warm Apple Pie Vanilla Ice Cream, Fresh Egg Custard	€9.50

Dessert of the Day

Please see our Specials Board

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



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.



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

Prosecco Snipe

WHITE	Glass	Bottle
	Glass	bottle
Campo del Moro	60.05	672.00
Sauvignon Blanc, Macabeo, Spain	€8.95	€32.00
Le Vigne Verde		
Pinot Grigio, Italy	€9.50	€32.00
Domaine Muret		
Picpoul de Pinet, France	€9.75	€36.50
Les Jamelles		
Chardonnay, France	€9.75	€36.50
Gavel & Loam		
Sauvignon Blanc, New Zealand	€10.50	€39.50
RED		
Campo del Moro		
Tempranillo/ Syrah/ Cabernet , Spain	€8.95	€32.00
Eliance		
Merlot, France	€9.50	€32.00
Barone Montella		
Montepulciano, Italy	€9.75	€34.50
Don David	60.75	676 50
Malbec, Argentina	€9.75	€36.50
Puerta Vieja		
Rioja Crianza, Rioja, Spain	€10.50	€39.50

Full Wine List is available Please Ask Your Server

€12.00

