

Lunch MENU

Driftwood

Served 1230-330pm

SEASONAL SOUP - €9

w/ local homemade soda bread (V, GF) [D]*

ATLANTIC SEAFOOD CHOWDER - €12

w/local homemade soda bread [D, F, S]*

DINGLE GOATS CHEESE & ROASTED BEET SALAD** - €17

Pickled red onion, candied walnuts, honey mustard dressing (Gf)[D, N, Su, Mu]

***Vg option available*

FISH TACOS** - €18

Lightly battered hake, house slaw, taco sauce, pickled onion, coriander on corn tortillas [F G, E, Mu]

*** (Vg / V - **Tofu Tacos option also available**)*

OUR SKELLIGS BURGER - €19.5

Taking inspiration from the boys at Bunsen Burger, double beef patty, cheese, pickle, onion, tomato,

w/ketchup, mayo, mustard & fries [G, D, Mu]

GOCHUJANG HONEY-FRIED CHICKEN - €18.5

Korean style chicken with a spicy kick, iceberg lettuce & a mint yoghurt dip [G, Su, So, Se]

DRIFTWOOD FISH & CHIPS - €24

Locally caught fresh hake in a light beer batter

w/minted peas, our own tartare sauce & fries [G, F, E]

SWEET SPOT!

PROFITEROLES - €8.5

w/ a rich chocolate sauce & vanilla ice-cream [G, D, N, Su]

APPLE CRUMBLE - €8.5

w/almond crisp & vanilla ice-cream [G, N, D]

THE DRIFTWOOD ICE-CREAM SUNDAE - €9

3 scoops of vanilla ice-cream, toffee & chocolate sauce w/ fresh cream [D, So]

*** (Lemon & Passionfruit Sorbet Sundae with Berry compote also available)***

(GF / DF / VG Option available)*

Allergen Information

G: Gluten | D: Dairy | N: Nuts | E: Eggs | Ce: Celery | F: Fish

| S: Shellfish | M: Molluscs | Mu: Mustard | So: Soya | L: Lupin | Su: Sulphites | Se: Sesame Seeds | P: Peanuts