



€35 TDH Menu

**STARTERS**

**HOMEMADE SOUP OF THE DAY**  
with fresh baked breads

**CRISPY FRIED CALAMARI**  
house salad & garlic mayo

**CHICKEN LIVER PÂTÉ**  
crispy bread, balsamic glaze

**BEER BRINED CHICKEN WINGS**  
tossed in BBQ or Dillisk hot sauce

**DILLISK SIGNATURE SALAD**  
local goats cheese, Mill house Farm organic leaves, roasted peppers, sundried tomatoes, toasted pine nuts & basil pesto

**MAINS**

**FRESH FISH & CHIPS**  
beer battered white fish of the day, chips, tartare sauce, salad & minted peas

**BEER BRINED CHICKEN SUPREME**  
colcannon mash potato, wild mushroom velouté, vegetable medley

**8OZ CHUCK BEEF BURGER**  
lettuce, crispy onion, coleslaw, relish & house fries

**100% IRISH 8OZ STRIPLOIN STEAK (€10 SUPPLEMENT APPLIES)**  
home cut fries, wild mushroom & onion, pepper & brandy sauce

**THAI RED CHICKEN CURRY**  
mild coconut curry sauce, roasted vegetables  
& steamed rice

**DESSERT**

**WARM CHOCOLATE FONDANT**  
vanilla Ice cream

**CHEF'S CHEESECAKE**  
sorbet

**SELECTION OF GLENOWEN ICE- CREAM**  
your server will advise you of the choices

**WARM APPLE CRUMBLE**  
custard & cream