2016

The Chart House Restaurant : Dinner Menu

The Chart House Restaurant, Dingle, Co. Kerry

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APPETISERS

Annascaul black pudding with pear and lime chutney, wrapped in filo pastry, €8.95 L
oven baked and served with a kaffir lime leaf jus.

Chart house salad with leaves from Rosie and Jim’s garden in Lispole, Ballyheea fuchsia honey, mustard dressing, Crozier blue cheese, poached pear, pickled walnuts, biscotti croutons €10.95

Brandon bay apple and ginger dressed crab and shrimp wrapped in smoked salmon, with mango and sweet chilli salsa and rocket €11.95 L

Dingle bay seafood chowder with croutons and a dash of citrus oil €7.95 L

Steamed Cromane mussels with chilli, ginger and coriander butter €10.95

Herb gnocchi sautéed with garlic, feta cheese, scallion, tomato, rocket, basil and cashew nuts €9.95

Atlantic creamy seafood risotto fresh herb oil €10.95

House tasting plate
Annascaul black pudding, Brandon bay brown crab and shrimp crostini €11.95
Crozier blue cheese and pear salad, Browne’s smoked salmon

MAIN COURSE

Pan roasted fillet of hake with crabmeat and chive potato rosti, pomegranate salsa verde €27.95 L

Pan seared fillets of john dory on a bed of summer greens garlic, shrimp and caper butter €27.95 L

Oven baked fillet of organic Atlantic salmon, cous cous salad, lemon cream, sundried tomato pesto €24.90

Roast rack of Kerry lamb, dauphinoise potatoes onion jam, thyme jus. €27.95 L

Roast breast of free range Irish chicken, sautéed cabbage and pancetta wholegrain mustard cream veloute €24.90

Fillet of Kerry beef, white truffle creamed potato, red onion marmalade, madeira jus €28.95 L

Baked parcels of Spiced Dahl strudel served atop quinoa, mango chutney pickled walnuts and natural yogurt €19.50

*L indicates locally produced on the Dingle Peninsula,
Service Charge is not included, and is at your own discretion.
We are happy to provide a list of allergens that some of our dishes may contain.
DESSERTS

Warm chocolate pudding, with vanilla ice cream, 
Irish whiskey and chocolate sauce
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Warm apple crumble with a ginger crème anglaise, 
rosemary ice cream
***
Tangy lemon mousse, wild berry compote
***
Selection of Chart House hand made ice cream 
with a tuille basket and warm toffee sauce
***
Creamy vanilla rice pudding, with our own apple jelly
***
Traditional baileys bread and butter pudding 
homemade ice cream

€7.75

Selection of Irish Cheese
Served with a glass of Dows 1995 Vintage Port
€15.00

TEA & COFFEE SELECTION

We use Java Republic Rich Roast Coffee Beans, freshly 
ground for each serving, your choice of 
Caffeinated or Decaffeinated.

Coffee and Espresso €2.10
Cappuccino and Latte €2.50
Barry’s Loose Leaf Tea €2.10
Peppermint/ Earl Grey or Camomile Tea €2.10

For the perfect Gift
Give a Chart House Gift Voucher
AFTER DINNER DRINKS

Glass of Dessert Wine
Les Premieres Grives, Domaine du Tariquet 2004
€5.50

Charles Collin Champagne
Glass €12.00  Bottle €48.00

Dows Vintage Port 1995
Quinta du Bonfom
Glass €7.00

Coffee Drinks
Chart House Coffee
Bailey’s and Amaretto liqueur, coffee, topped with cream,
Irish coffee, French Coffee (Brandy)
Baileys Coffee, Calpyso Coffee (Tia Maria)
€5.95

After Dinner Liquors
Crème de Menthe, Baileys, Cointreau, Tia Maria
Drambuie, Dom Benedictine, Kahlua,
Sambuca (not flamed), Amaretto
€4.75

Cognacs & Whiskeys
Remy Martin Cognac
Armagnac, Saint Vivant
Fine Calvados, Chateau du Breuil
€5.75
Midleton Very Rare Irish Whiskey
€12.00

Single Malt Scotch Whiskeys
12 year old Glenfiddich
12 Year old Old Pulteney
€7.50
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Johnnie Walker Blue Label
€30.00