

DAFFODIL MULLIGAN

@daffodilmulligan

Cocktails

Márgerete jalapeno ban poitin, grapefruit, lime, sugar	12
Frozen Rhubarb Margarita altos silver, aperol, rhubarb	11
Red Apple Sour redbreast 12, calvados, lemon, whites	13



Gold Fashioned kerrygold washed jameson, bitters, sugar	13
Elderflower Highball beefeater gin, elderflower, cremant	14
Black Velvet guinness, piper heidsieck blanc-de-blanc	14

Cannery Row

Sardines in Olive Oil	14	Smoked Anchovies	17
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served with foccacia

Oysters

Natural Jersey Rock Oysters shallot mignonette, lemon	3 for 13.5
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Dressed Jersey Rock Oysters chilli, ginger, lime	3 for 13.5
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Raw Bar, Snacks, Small Plates

Ember Bread + Soda Bread baked in house, aioli, salted butter	6	Seabass Ceviche pomegranate, lime	14
Selection of Irish Cold Cuts coppa, salami, bresaola, lomo, giardiniera	14	Ox Tongue smoked potato, beetroot, wet walnut	11
Hereford Beef Tartare smoked marrow, horseradish	13.5	Salt Chilli Fried Chicken cucumber, mustard & chilli pickles	14.4
Cauliflower Bhaji (v) smoked pineapple, cashew cream	11	Pork Belly palourde clams, chilli, garlic	21.5
Duck Liver Parfait toasted brioche, rhubarb chutney	13	Queenie Scallop chilli, garlic, salty fingers	18.5
Half-Pint of Prawns marie rose, lemon	16	Cornish Mussels smoked butter, parsley	14.5

Wood Oven & Grill

Forerib Of Beef & Bone Marrow Cheeseburger beef fat brioche bun & chips	18
Wye Valley Barnsley Lamb Chop madras livers, sweet and sour aubergine	34.5
Sugar Pit Pork black bean puree, pico de gallo, sour cream	30
Miso Squash (v) feta, sesame	17
Barbecue Gurnard kentish asparagus, curried butter, courgette	28
Butterfly Mackerel Satay carrot, mango slaw	24
Wood Fired Chicken - Half/Whole fermented cabbage, grelot onions	24/45

Glenarm Steaks by Peter Hannan

We use award-winning Shorthorn beef, dry aged in Himalayan salt bricks for 28 days, sourced from across Ireland and supplied to us by renowned butcher Peter Hannan.

Smoked Short Rib scallion potato cake, red cabbage slaw	31.5
Flat Iron Steak chips, smoked onion, choice of sauce	34.5
350g Sirloin onion rings, choice of sauce	41
Suckling Pig (3 - 4 people) bitter leaves, pig head croquettes	96
1KG Cotes de Boeuf (2 - 3 people) onion rings, garlic, parsley, horseradish butter	14/100g

Sides

Chips , roast chicken mayonnaise	7.2	Mash , liquor & beef fat crumb	7.5	Sauces:	3
Bitter Leaves , shallots	6	Hispi Cabbage , chilli & garlic	6	peppercorn, bernaise, chimichurri	

Please advise your server of any dietaries or allergies. Our butter and cheese is made from raw milk.
A discretionary service charge of 12.5% will be added to your bill.

Wine

All of our still wines by the glass are available in small (125ml), medium (175ml), large (250ml) & Carafe (500ml)

		125ml		
CHAMPS & SPARKLING	Piper-Heidsieck Brut Essential, Reims, Champagne NV			19
	Jean-Charles Boisset, Crémant de Bourgogne, France, 2022			10
WHITE WINE		175ml	500ml	Btl
	'P' Pinot Grigio, Alpha Zeta, Veneto, Italy, 2024	9	27	38
	PM & M La Folle Blanche, Folle Blanche, Loire, France, 2023	11	34	48
	Bodega Garzon Reserva, Albarino, Uco Valley, Uruguay, 2023	14	48	66
	Mountain Blanco, Muscat, Malaga, Spain, 2021	17	50	72
RED WINE	Domaine Jean Goulley, Chablis 1er Cru Fourchaume, Burgundy, France, 2023	19	56	92
	Goats do Roam, Red Blend, Coastal Region, South Africa, 2022	11	27	38
	Chateau Tours des Gendres, Cantoulette, Bergerac, France, 2022	12	34	49
	Allegrini, Valpolicella, Veneto, Italy, 2023	13	38	52
	Rioja Gran Reserva, Coto de Imaz, El Coto, Rioja, Spain, 2018	18	48	73
ROSÉ & ORANGE	Chateau La Croix, Saint-Estéphe, Chateau La Crock, Bordeaux, France, 2019	21	60	100
	Mas de Daumas Gassac, Grenache Blend, Languedoc, France, 2022	9	25	36
	Bosco Sant'Agnese, Covante, Greco, Campania, Italy, 2022	13	37	56

Draught Beer & Cider

Guinness (4.2%) Dublin, Ireland	6.85
Daffy's Lager by Harbour (4%) Cornwall, England	6.4
Budvar (5%) České Budějovice, Czechia	6.6
Moretti Sale di Mare (4.6%) Friuli, Italy	7.4
Sullivan's Pilsner (4.6%) Kilkenny, Ireland	6.6
Gibney's Stout (4.5%) Kildare, Ireland	6.4
Rye River Session IPA (3.8%) Kildare, Ireland	
Galway Hooker Pale Ale (4.3%) Galway, Ireland	6.7
Mo's Lager by Mo Chara (GF) (4.2%) 330ml Stubbie Dundalk, Ireland	6
Pilot Cider by Ascension (4.8%) Sussex, England	6.5

Non Alcoholic

Asahi 0% Alcohol Free	4.5
Guinness 0.0% Alcohol Free	6.45
Botivo Aperitif, Ginger Beer, Bitters	9