



Seasonal Tasting Menu – a selection of our favourites €42
Menu to be taken by whole table

Heritage Beetroot and Tender-stem Broccoli, Red Plums, Toasted
Hazelnuts
1,3,5,7,8

Game Bites, Garlic & Tarragon Aioli, Charred Spring Onion
1,3,5,7,9

Vodka-Cured Salmon, Seasonal Slaw, Lemon-Mustard Cream
1,4,7,8,9,10

Sticky Beef Feather Blade, Red Onion, Parsnip, Apple
1,3,7,9

White Chocolate and Passion Fruit Cheesecake, Mango Sorbet,
Orange Crisp
1,3,7,8



Homemade Soup of the Day €6.50

Heritage Beetroot & Tenderstem Broccoli €9
*Red Plums, Toasted Hazelnuts*1, 3,5,7,8

Spiced Chickpea Cake €8
*Marinated Mushroom, Natural Yoghurt*1,3,5,7,8,9,10,11

Seared Scallops €12
*Roast Red Pepper, Chorizo*1,2,3,4,7,9,12

Crispy Game Bites €9
*Garlic & Tarragon Aioli, Charred Spring Onion*1,3,5,7,9

Vodka-Cured Salmon €9
*Seasonal Slaw, Lemon-mustard Cream*4,7,8,9,10

Seared Octopus €12
*Carrot-harissa Puree, Lemon Dressing*2, 4, 7,9,10

Many dishes may be altered to cater for requirements.

Please inform your server of any dietary requirements.

Allergen Coding Numbers list

1 – Cereals (Gluten)

2 – Crustaceans

3 – Eggs

4 – Fish

5 – Peanuts

6 – Soybeans

7 – Milk

8 – Nuts

9 – Celery

10 – Mustard

11 – Sesame Seeds

12 – Sulphur

13 – Lupin

14 – Molluscs



10 oz Irish Sirloin Steak €28
*Squash Puree, Beetroot Pickle*7, 9

Pan Fried Monkfish €24
*Warm Tartar Sauce, Wilted Greens*3,4,9

Seared Chicken Breast €23
Red Cabbage, Charred Broccoli 1,3,7,9

Spiced Lamb €25
With Colcannon Mash, Peas and Mint Jus,7,8,9

Sticky Beef Feather Blade €24
*Sweet Red Onion, Celeriac & Apple Puree*1,3,7,9

Danú Signature Salt-baked Sea Bass €28
*(Cracked Table-side) Fennel & Citrus Salad, Salsa Verde*4

Mushroom Ravioli €21
Flat-cap Mushrooms, Tarragon Cream Sauce 1,3,7,9

All main courses served with vegetables & potatoes

Extra Sides €3.50
Vegetables Potatoes
Chips Side Salad
Onion Rings

**Our Meats and Seafood are locally sourced through suppliers including
P.O'Connell & Sons Butchers, Co.Cork; Spillane's Seafood, Killarney, Co Kerry;
And we guarantee to use Irish Beef.
We also use produce from our own organic herb garden**



Berries with Set Vanilla Cream €8
*Biscuit Crisps*1,3,7,8

White Chocolate & Passion Fruit Cheesecake €8
*Mango Sorbet, Orange Crisp*1,3,7,8

Chocolate Roulade filled with Hazelnut Mousse €8
*Meringue, Strawberry Ice Cream*1,3,7,8

Chocolate & Raspberry Lava Cake €8
*Vanilla Ice Cream*3,7,8

Aperitifs

Prosecco by the glass €6.50
Raspberry Bellini €8.50
Kir Royale €8.50

Teas €2.80

Breakfast Tea Red Berry Earl Gray
Sencha Green Rooibos Camomile
Peppermint & Spearmint

Coffees

Americano €2.80 Double Espresso €4.20
Cafe Latte/Cappuccino/Espresso/Hot Chocolate €3.05

Digestives

Brehon Espresso Martini €9.50
Smirnoff Vodka, Kahlua, Espresso

Almond Joy €9.50
Amaretto, Rum, Crème de Cacao, Cream