WELCOME



EVENING MENU

Available from 5.00pm



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STARTERS & SALADS

Accompanied with a Bread Selection

Ashes Black Pudding Scotch Egg Soft Egg Coated with Sausage & Ashes Black Pudding Stuffing & Deep Fried, Curry Mayonnaise, Rocket Salad, Eves Piccalilli (6 Wheat, 7, 9, 11, 13)	€ 13.95
Whipped Dingle Goats Cheese Beetroot Carpaccio, Truffled French Beans, Walnuts, Truffle Honey (5 Walnut, 7, 9, 13)	€ 15.95
Shrimp, Watermelon & Avocado Salad Spiced Marie Rose, Baby Gems (1, 2, 7, 8, 9, 11)	€ 15.95
Frank's Hot & Spicy Chicken Wings Thai Carrot Salad with Peanut & Coriander, Hot Sauce, Blue Cheese Dip (4, 6 Wheat, 7, 8, 9, 10, 13) Main Course Portion with Salad and Fries	€ 14.45 € 21.95
Chicken and Mushroom Puff Pastry Vol au Vent In a rich Tarragon Cream (6 Wheat, 7, 11) Main Course Portion with Salad and Fries	€ 11.95 € 21.95
Classic Caesar Salad Cos Lettuce, Croutons & Grana Padano Cheese, Caesar Dressing (1, 2, 3, 6 Wheat, 7, 10, 11, 13) Add Chicken Add Prawns	€16.95 €16.95
Panko Breaded Tiger Prawns Mango & Coriander Salad, Sesame Seeds, Teriyaki Dip (1, 2, 6 Wheat, 7, 9, 10, 11)	€ 15.25

Starter Special See Daily Menu



ALLERGEN ADVICE

If you have a food allergy or food intolerance please speak to a member of our staff, who are fully trained in allergy awareness before you order your food and drinks.

Please refer to allergen index, where the allergens are listed numerically and presented in that format under each item.

1&2-Shellfish	6-Cereal	10-Sesame	14-Lupins
3-Fish	7-Milk	11-Egg	
4-Peanuts	8-Soya	12-Celery	
5-Nuts	9-Sulphur	13-Mustard	



SOUPS

Fresh Soup of the Day Served with a selection of Bread (5, 6, 7, 9, 11)	€ 8.50
Wild Atlantic Way Seafood Chowder Served with a selection of Bread (1, 2, 3, 5, 6 Wheat, Oat, 7, 9)	€ 10.50
SANDWICHES	
Flor McCarthy's Open Smoked Salmon On Rose Hotel Brown Soda Bread, Horseradish Cream Cheese, Red Onions and Capers, Keoghs Crisps and Mini Salad (3, 6 Wheat, 7, 9)	€ 17.95
The Rose Hotel Club Sandwich Roast Chicken, Fried Egg, Grilled Bacon, Tomato, Salad. Served on White or Brown Bread with Fries (5, 6 Wheat, 7, 9, 10, 11, 13)	€ 18.95
6oz Sirloin Steak Sandwich Toasted Ciabatta, Beef Tomato, Onion Rings, Blue Cheese Aioli, Rocket Salad. Served with Fries (5, 6 Wheat, 7, 9, 11, 13)	€ 22.95
Southern Fried Chicken Goujon Wrap Sweet Chilli Mayo, Mozzarella and Red Peppers, Baby Gems & Fries (6 Wheat, 7, 9)	€ 16.95
Toasted Sandwich of Your Choice Choose Bread: Sliced Pan, Brown Soda or Gluten Free. Choose Fillings: Ham, Beef, Tuna, Chicken, Cheese, Egg, Tomato, Onion, Mixed Leaves. Served with Fries (5,6 Wheat, 7, 9, 10, 11, 13)	€ 16.25

VEGETARIAN / VEGAN

Tofu Buddha Bowl Quinoa, Chickpeas, Avocado, Pickled Red Cabbage, Dried Chilli, Tenderstem Broccoli (9)	€ 20.50
Pearl Barley, Pea and Butternut Squash Risotto Soft Herbs, Vegan Feta Cheese	€ 20.50
Pumpkin and Sage Ravioli Coconut and Squash Puree, Crispy Sage, Vegan Cheddar (6 Whe	€ 20.50



DOTT'S BAR SIGNATURE DISH	
Grilled Kerry Lamb Koftas Grilled Naan Bread, Minted Yogurt, Coriander and Scallion Salad, Pomegranate Seeds. Served with Fries (5, 6 Wheat, 7, 9)	€ 23.95
Cauliflower Mac n' Cheese Crispy Smoked Bacon, Grilled Garlic Sourdough (6 Wheat, 7, 9)	€20.95
MAINS	
Breaded Pork Chop Braised Red Cabbage, Apple Compote, Crispy Sage (6 Wheat, 7, 9, 11)	€22.95
Baked Fillet of Salmon Mussel and Thai Red Curry Ragout, Tempura Tender Stem Broccoli (1, 2, 3, 6 Wheat, 7, 9, 10)	€24.00
Killarney Blonde Ale Battered Haddock Green Pea Puree, Tartare Sauce, Fries and Salad (3, 6 Wheat, 7, 8, 9, 13)	€ 22.95
Fish of The Day / Dish of The Day See Daily Menu	

BURGERS,	STEAKS	& CHICKEN

Mango Chut ney, Almonds, Steamed Rice, Naan Bread

& Poppadom (5 Almond, 6 Wheat, 7, 11, 12, 13)

Mild Chicken Curry

Dott's Bar Beef Steak Burger	€ 21.50
Brioche Bap, Eves Tomato Relish Dill Pickle, Smoked Bacon, served with Fries (5, 6 Wheat, 7, 9, 13) Add Cheese (7)	.50¢
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Dott's Bar Cajun Spiced Chicken Burger	€ 21.50
Brioche Bap, Eves Tomato Relish Dill Pickle, Smoked Bacon,	
served with Fries (5,6 Wheat,7,9,13) Add Cheese (7)	.50¢
Grilled 8 oz Sirloin of Irish Beef	€ 33.00
Breaded and Spiced Onion Rings, Balsamic Tomato, Brandy and Peppercorn Sauce (6 Wheat, 7, 11)	

€ 22.50

Please allow up to 25 minutes cooking time for well done.





Available from 5-9.15pm.

SIDES

Fries (9)	€ 5.50
Mashed Potato (7,9)	€ 5.95
Mini Salad (13)	€ 5.95
Steamed Vegetables (7)	€ 5.95
Sautéed Onions & Mushrooms (7)	€ 5.95
Onion Rings (5, 6, 7, 11)	€ 5.95

DESSERTS

Vegan Dark Chocolate Mousse Orange Compote, Blood Orange Sorbed (Vegan and gluten free option)	€9.95
Choux Bun with Pistachio Cream Patisserie Raspberry Sorbet (6 Wheat, 7, 11)	€ 9.95
Warm Almond Tart Fresh Cream, Honey Comb Ice Cream (6 Wheat, 7, 11)	€ 9.95
Blueberry Cobbler Vanilla Anglaise, Salted Caramel Ice-Cream (6 Wheat, 7, 11)	€ 9.95
Dessert of the Day See Daily Menu	€ 9.95

We welcome children in Dott's Bar until 9.30pm.



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5-Nuts	9-Sulphur	13-Mustard	



OUR COOKING ETHOS

We use a very basic ethos when it comes to our food preparation and menus – use the best of local seasonal ingredients to provide the best possible flavour and experience for our customers!

Dott's Bar menu is designed to provide an extensive all-day bistro style dining experience; our menu provides a selection of options from salads to sandwiches, daily specials to hearty main course options.

Our freshly baked homemade Brown Bread & Scones are crafted in-house. Made with the finest ingredients and baked to perfection, our signature homemade offerings promise a delightful blend of wholesome flavours and hearty texture. Savor the taste of tradition with every bite.

We cater for all dietary requirements where possible, and our staff will only be too happy to discuss dietary requirements with you.

We wish to acknowledge and thank our local suppliers, for providing great produce:

Fish: Spillane's Seafoods, Killarney

&Star Seafoods, Kenmare

Vegetables: Willie Parker, Fenit

Leaves & Relishes: Eve's Leaves, Cahersiveen

Leagh Farm Organics, Ballyduff,

Billy Joe O'Connor

Meats: Tim Jones Butchers, Killarney

& John Lane, Tralee

Straw berries: Farranfore Strawberries

Dairy: Lee Strand

Organic Dingle

Goats Cheese: Angela O'Hanlon

Speciality ingredients: La Rousse Foods / Sysco Foods





HERBAL TEA SELECTION

from Java Republic

Lemon

Organic Green Tea

Irish Breakfast

Organic Black Tea

Earl Grey

Organic Flavoured Black Tea

Ceylon Black

Organic Decaf Black Tea

Gun Powder & Mango

Flavoured Organic Green Tea

Yunnan

Organic Green Tea

Camomile

Organic Herbal Infusion

Peppermint

Organic Herbal Infusion

Decaffeinated Tea





HOUSE WINES

WHITE		
	Glass	Bottle
Campo del Moro		
Sauvignon Blanc, Macabeo, Spain (9)	€8.95	€32.00
Le Vigne Verde		
Pinot Grigio, Italy (9)	€9.50	€32.00
Domaine Muret	75	674.50
Picpoul de Pinet, France (9)	€9.75	€36.50
Les Jamelles	75	674.50
Chardonnay, France (9)	€9.75	€36.50
Gavel & Loam		
Sauvignon Blanc, New Zealand (9)	€10.50	€39.50
RED		
Campo del Moro		
Tempranillo/ Syrah/ Cabernet , Spain (9)	€8.95	€32.00
Eliance		
Merlot, France (9)	€9.50	€32.00
Barone Montella		
Montepulciano, Italy (9)	€9.75	€34.50
Don David		
Malbec, Argentina (9)	€9.75	€36.50
Puerta Vieja		
Rioja Crianza, Rioja, Spain (9)	€10.50	€39.50
Prosecco Snipe	€12.00	

Full Wine List is available Please Ask Your Server

