

THE DYFLIN BAR

LIGHT BITES

Oak Smoked Almonds with Achill Sea Salt €5.20
(VE), 6a.

Castelvetro Sicilian Green Olives €5.90
(VE), 11.

Tortilla Corn Chips, Irish Tomato & Red Onion
Coriander Salsa, Sour Cream, Guacamole, Dubliner
Cheddar Cheese €11.95

Add Chilli Beef €16.95
(VE), 5,8,11.

Chicken Wings €12.95

Choose your sauce:

Traditional Buffalo Sauce with Cashel Blue Cheese Dip
(3,5,8,11)

Hickory Smoked Barbecue with Chipotle Sauce (3,5,8,11)

Korean Soy and Sesame, Kaffir Lime Aioli (3,5,7,8,11)

ARTISAN SOURDOUGH PIZZA

The Dyflin House Pizza

Crushed Tomatoes, Parma Ham, Garrynahinch Wild
Mushrooms, Sicilian Oregano, Garlic, Macroom Buffalo
Mozzarella, Lemon Zest, Cracked Pepper €18.00
1a,3,5,11.

Chorizo

Crushed Tomatoes, Gubbeen Chorizo, Mozzarella, Pickled
Chillies, Piquillo Peppers, Grana Padano, €19.50
1a,3,5,11.

Margherita

Crushed Tomatoes, Macroom Buffalo Mozzarella, Happy Pear
Basil Pesto, Olive Oil, €16.50
1a,3,5.

Vegetarian Toppings, €1 each

Wild Mushroom, Pickled Onion, Peppers, Sweetcorn, Olives

Toppings, €2 each

Chicken, Parma Ham, Gubbeen Chorizo, Chilli Beef, Pepperoni

GOURMET SANDWICHES

The Dyflin Club Sandwich, Maple Back Bacon, Manor
Farm Chicken, Plum Tomato, Cos Lettuce, Free-Range
Egg €15.95
1a,3,5,11.

Clare Island Oak Smoked Salmon, Guinness Brown
Soda Bread, Lemon & Caper Cream, Wild Rocket
Salad, Aged Balsamic €18.50
1a,1c,3,5,9,12.

Open Grilled Dublin Bay Prawn Soft Shell Tacos,
Tomato Salsa, Crisp Lettuce, Chimichurri €16.95
1a,2,3,13.

SMALL PLATES & SALADS

Seasonal Homemade Soup of the Day, Guinness Brown
Bread, Irish Dairy Butter €7.95
1a,1d,3,5,8.

Burrata Cheese, Sundried Tomato Compote, Basil Pesto,
Crisp Focaccia €10.95
(V), 1a,5,11.

Traditional Caesar Salad, Cos Lettuce, Sourdough
Croutons, Pancetta, Dry Aged Parmesan Cheese €11.95
1a,3,5,9,12,13.

Add Chicken €5.00

Add Prawns €6.50

(VE), 5,8,11.

Giant Cous Cous Salad, Sundried Tomato, Spinach,
Pickled Cucumber, Roasted Red Pepper, Feta Cheese,
Citrus Dressing €11.95
(V), 1a,5,11.

Lobster & Dingle Bay Crab Tortellini, Seafood Bisque,
Sea Asparagus €19.50

Main course €29.00

1a,3,5,8,11,12,13.

Allergens

1. Gluten (1a. wheat, 1b. barley, 1c. rye, 1d. oat) 2. Crustaceans 3. Eggs 4. Soybeans 5. Milk 6. Nuts (6a. almond nuts, 6b. hazelnuts, 6c. walnuts, 6d. cashews nuts, 6e. pecan nuts, 6f. Brazil nuts, 6g. pistachio nuts, 6h. Macadamia/Queensland nuts) 7. Sesame 8. Celery 9. Mustard 10. Peanuts 11. Sulphur Dioxide 12. Fish 13. Molluscs 14. Lupin

(V) - vegetarian, (VE) - vegan

Allergy Disclaimer: Food prepared in our kitchen may contain or come into contact with nuts. If you have a food allergy, please notify your server.

Our produce is locally sourced from Irish suppliers including, La Rousse Foods, MacCormack's Farm, Cullens Fruit & Vegetables, Wrights of Marino and Robinsons Meats.

THE DYFLIN BAR

FROM THE GRILL

Buffalo Chicken Burger, Chipotle Bun, Cheddar Cheese, Crispy Onions, Pickles, Garlic Mayonnaise, House Fries €17.95

1a,3,5,11.

Hereford Beef Double Patty Burger, Brioche Bun, Lettuce, Tomato, Red Onion, Mature Cheddar, House Dressing, House Fries €18.95

1a,3,5,11.

The Dyflin Smash Burger, Brioche Bun, Smoked Applewood Cheese, Grilled Onions, Hickory Barbecue Sauce, Garlic Aioli, House Fries €18.50

1a,3,5,11.

Dry Aged Aberdeen Angus 10oz Sirloin Steak, Portobello Mushroom, Ale Battered Onion Rings, Chunky Chips, Jameson Peppercorn Cream €38.00

1a,5,11.

Grilled Seabass, Citrus New Potatoes, Samphire, Cherry Vine Tomatoes, Dill Fish Cream €26.50

5,11,12.

Sustainable Plant Based Burger, Plum Tomato, Marinated Red Onions, Ballymaloe Relish, Vegan Cheese, Vegan Mayo, Seasoned Fries €17.95

(VE), 1a,4.

DYFLIN FAVOURITES

Traditional Butter Chicken Curry, Fragrant Basmati Rice, Indian Flatbread, Minted Yoghurt €17.95

1a,6a,7,8,11.

Irish Fish & Chips, Tempura Battered Haddock Fillet, Crushed Pea Puree, Tartare Sauce, House Fries €18.50

1a,3,11,12.

Trofie Vegan Pasta, Fresh Tofu, Garrynahinch Wild Mushroom, Truffle & Spinach Sauce €17.95

(VE), 7,8,11.

Are you a Radisson Rewards member? You can enjoy 10% off the menu price as a valued member!

To sign-up, scan the QR code or speak to a member of our team.



SIDES

Creamy Mashed Potatoes, Spring Onion Butter €5.50

5.

Crispy House Salad, Cherry Tomatoes, Red Onion, House Garden Herb Dressing €5.50

8,11.

House Fries €5.50

1a.

Seasoned Battered Onion Rings €6.00

1a,5.

Truffle and Parmesan Fries €6.75

1a,5,11.

House Fries, Melted Cheddar Cheese, Crispy Bacon €6.75

1a,5,11.

DESSERTS

Brioche Bread & Butter Pudding, Crème Anglaise, Vanilla Bean Ice Cream €8.00

1a,3,5.

Baileys Cheesecake, Irish Seasonal Berries €8.00

1a,3,4,5.

Vanilla Crème Brûlée, Demerara Sugar Glaze, Mixed Berry Compôte €8.00

3,5.

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