

THE DYFLIN BAR

LIGHT BITES

Oak Smoked Almonds, Achill Sea Salt €6.00
(VE),6a.

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

Tortilla Corn Chips, Irish Tomato & Red Onion Coriander
Salsa, Sour Cream, Jalapeños, Guacamole, Dubliner
Cheddar Cheese €13.95

Add Chilli Beef €18.95
1a,5,8,9,11.

Chicken Wings €12.95

Choose your sauce:

Traditional Buffalo Sauce, Cashel Blue Cheese Mayonnaise
3,5,8,11.

Hickory Smoked Barbecue, Chipotle Sauce
3,5,8,11.

SMALL PLATES & SALADS

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

Traditional Caesar Salad, Cos Lettuce, Sourdough
Croutons, Pancetta, Dry Aged Parmesan Cheese
Dressing €11.95

Add Chicken €5.00
1a,3,5,9,12,13.

Baked Wicklow Farmhouse Irish Brie, Red Wine Figs,
Cranberry Gel, Organic Baby Leaves €11.95
(V) 5,12.

GOURMET SANDWICHES

Dyflin Club Sandwich, Maple Back Bacon, Manor Farm
Chicken, Plum Tomato, Cos Lettuce, Free Range Egg,
House Fries €16.95
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.

Ham Hock Croque Madame, Baked Sourdough, Ham
Hock, Mustard, Gruyere Cheese Cream, Fried Egg €16.95
1a,2,3,9,13.

ARTISAN SOURDOUGH PIZZA

The Dyflin House Pizza

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

Margherita

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

Vegetarian Toppings, €1 each

Wild Mushroom, Pickled Onion, Peppers, Sweetcorn,
Olives, Buffalo Mozzarella
3,5.

Toppings, €2 each

Chicken, Parma Ham, Gubbeen Chorizo, Chilli Beef,
Peperoni
8,9,11.

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. Cashew 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 Robynsons Meats.

THE DYFLIN BAR

FROM THE GRILL

Hereford Beef Patty Burger, Brioche Bun, Lettuce, Tomato, Red Onion, Mature Cheddar, House Dressing, House Fries €19.95
1a,3,5,11.

Buffalo Chicken Burger, Chipotle Bun, Melted Cheddar Cheese, Crispy Onions, Pickles, Garlic Mayonnaise, House Fries €19.95
1a,3,5,7,11.

Dry Aged Aberdeen Angus 8oz Sirloin Steak, Portobello Mushroom, Ale Battered Onion Rings, Chunky Chips, Jameson Peppercorn Cream €38.00
1a,5,11.

Grilled West Coast Atlantic Cod, Confit Fennel, Baby Potatoes, Dill Fish Cream €26.50
5,11,12.

Sustainable Plant-Based Burger, Plum Tomato, Marinated Red Onions, Ballymaloe Relish, Vegan Cheese, Vegan Mayo, Seasoned House Fries €17.95
(VE) 1a,4,7.

SIDES

Creamy Mashed Potatoes, Spring Onion Butter €6.00
(V),5.

Crisp House Salad, Cherry Tomatoes, Red Onion, Garden Herb Dressing €6.00
(VE),8,11.

Seasoned Battered Onion Rings €6.00
(V),1a,5.

House Fries €6.00
(VE)

House Fries, Melted Cheddar Cheese, Crispy Bacon €7.00
5,11.

DYFLIN FAVOURITES

Traditional Butter Chicken Curry, Fragrant Basmati Rice, Indian Flatbread, Minted Yoghurt €19.95
1a,6a,7,8,11.

Irish Fish & Chips, Tempura Battered Haddock Fillet, Crushed Pea Purée, Tartare Sauce, House Fries €21.50
1a,3,11,12.

Trofie Vegan Pasta, Fresh Tofu, Roasted Pumpkin, Truffle & Spinach Sauce €17.95
(VE) 1a,7,8,11.

Slow Cooked Guinness Braised Irish Beef Stew, Roasted Onions & Field Mushrooms, Buttered Carrots, Kale Creamed Potato €22.95
1a,3,5,11.

DESSERTS

Brioche Bread & Butter Pudding, Crème Anglaise, Honeycomb Ice Cream €8.00
(V),1a,3,5.

Bailey's Cheesecake, Irish Seasonal Berries €8.00
(V),1a,3,4,5.

Warm Winter Berry & Apple Crumble, Vanilla Bean Ice Cream €8.00
(V),1a,3,5.

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.



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