

2017

Dillons Restaurant Timoleague Menus 2017

Dillons Restaurant

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Timoleague, West Cork



Sample Menu

The menu at Dillon's Restaurant changes to reflect the seasons and the wide array of fresh produce we have available here in West Cork.



Our Spring Dinner menu gives you a flavour of the kind of West



you'll find here when you visit Timoleague!

Dillons' Spring Menu – Dinner

Jerusalem Artichoke Soup €6.50

Provençale Fish Soup, Aioli, Mojo & Parmesan €7.90

Chicken Liver Paté, pickled Cauliflower, Chorizo & Apple Jam €8

Grilled Ox Tongue, Salsa Verde & Soft-boiled Egg €9

Pan- roast Scallops, Carrot & Tarragon €12.50

Crispy fried Tofu in Miso, Mooli & Mushroom Broth €18.50

Hake & Scallop Gratin €21

Wild Boar Belly, Celeriac, Apple & Mustard €23

Chateaubriand & braised Beef, Onions, Mushroom, Garlic Butter & Red Wine Sauce €26

ALL MAIN COURSES ARE SERVED WITH POTATOES & VEGETABLES
EXTRA SERVINGS OF VEGETABLES €2.50, POTATOES €2.50

Vanilla Affogato €4.90 with Amaretto €7.50

Apple Tart & Custard €6

Baked Chocolate Pudding & Vanilla Cream (Gluten Free) €8

Cheese Board (Ardsallagh, Cashel Blue, Gubbeen) €10

Irish Coffee (or coffee with other alcohol) €7.50

ALL INGREDIENTS ARE LOCALLY SOURCED AND ORGANIC WHERE
POSSIBLE. OUR MEATS ARE IRISH.

10% service charge will be applied for groups of 8 or more

We are able to cater for a wide range of allergies and food intolerances: contact us for more information!

Wine Menu

WHITE

Costadoro Bianco: Delicious ripe Apple & Pear flavours.

Passerina, Trebbiano & Malvasia, Italy, 2014, ORGANIC €6.5/25

Balestri Valda: Soave Classico, Melon, Pear & Peach.

Sweet, but well balanced, Garganega, Italy, (Veneto), 2013, €1.5

Blanc de Noir: Carl Ehrhard, very elegant & dry white.

Pino Noir, Germany, (Rheingau), 2011, €2

Dopff & Irion: Cuvee Rene Dopff, crisp & clean, easy to drink by itself.

Riesling, France, (Alsace), 2014, €5

Pouilly Fume: Clos Joanne d'Orion, notes of sour lemons, apples & pear.

Sauvignon Blanc, France, (Loire) €4

ROSÉ

Ibergie de Hortus, Grenache, Syrah, Mourvedre (France 2014)–€2.00

Summer Fruit & crushed Berries

RED

Seniorio de Ayud: full of sunny Spanish fruit, Garnacha, Syrah.

Spain, (Calatayud), Biodynamic, ORGANIC, 2014 €6.5/24

Juventa, Silvaner (Germany 2014)–€6.50–€25.00

Light, well balanced

Korta for two, Carmenere (Chile 2012) — €3.50

Elegant, fresh, peppery with spicy notes

Gigondas, Camille Carriane (France 2008) €7.00

Full-bodied, powerful with flavours of red fruits, pepper spice and liquorice.

Valpolicella Ripasso, Rondinella, Corvinone, Veronese, Molinara (Italy 2012)–
€46.00

Deep, dark, ruby red

SPARKLING WINES & CHAMPAGNE

Sacchetto Prosecco Snipe, Frizzante, Itlay €8.50

Valdoro Prosecco (Italy N.V.)– €7.50 — €8.00

Champagne Henri Goutorbe (France N.V.) — €8.00– Magnum €150

PORT & DESSERT WINES

Quinta do Crasto, Ruby Reserve Port €5.50

Caves Messias, Dry White Port €5.50 Muscat de Frontignon Glass €7.50

Scheurebe Eiswein €

Bera Moscato D'Asti (Sparkling) 750ml €35



WILD ATLANTIC WAY

SLÍ AN ATLANTAIGH FHIÁIN



AN UTTER DELIGHT – CUSTOMER REVIEW

"Dillon's Restaurant is a wonderful treat for the soul. The warm and friendly

welcome from the host in such a beautiful dining room so lovingly decorated instantly makes you feel at home.



The food is absolutely incredible, with a selective menu of local and deliciously fresh produce so elegantly presented. ... Every dish is exceptionally creative and innovative, with powerful flavours complementing each other gracefully - the whole meal is just a fantastic jolt to your taste buds.

The whole experience was an utter delight and Dillon's is a wonderful gem that's not to be missed."

Valerie (TripAdvisor Review - Jan 2016)



Dillon's Restaurant

added 3 new photos —
feeling excited.
17 hrs

Picking goodies @ Otto's for tomorrow's Pop Up with [#fooddepotgourmetkitchen](#) [#DianaDodog](#) &

#MichaelODonovan

