



THE
FLYING DUCK
DUNDRUM

START

Homemade ROASTED TOMATO & BASIL soup
confit of garlic and chive sour dough
8

gambas PIL PIL
king prawns – chilli – garlic – fennel cress
14

Confit of shredded DUCK SALAD
dressed mixed leaves fig compote- charred mango
white balsamic
12

HANDCUT Irish aged STRIPLOIN TARTARE
baby capers – cornichons – parsley - free range egg yolk
tabasco spiced melba toast
14

smoked HADDOCK tika fishcakes
red onion fresh mint salsa
11

Mixed MEAT and CHEESE platter
Olives – tapenade – mixed oil – breads
16

MAIN EVENT

grilled IRISH BEEF FILLET
woodland mushroom ragu – green peppercorn sauce
signature fries
36

glorious free range CHICKEN MILANESE
crumbed chicken with asparagus - pickled red onion -
watercress
22

sautéed king PRAWNS & CRAB
Nduja sausage – garlic – herb butter
27

aubergine – roasted pepper – courgette STACK
sun dried tomato ragu – rocket salad
16

incredible FISH N CHIPS
day boat CATCH – minted pea puree – malted tartar sauce
home cut fries
19

the FLYING chef's SPECIAL
ask for today's creation
MP

6-hour Guinness braised JACOBS LADDER
hand crafted PIE
horseradish and dijon mash – roasted roots
26

Brace of Duck
Star anise – woodland mushrooms – mac n cheese fritters
26

SIDES

Seasonal GREENS sesame oil	4
Plum TOMATO – baby SHOOTs salad	4.5
TRUFFLE parmesan FRIES	5.5
CONFIT garlic butter MASH	5.5
Traditional RATATOUILLE – crispy BASIL	4.5

SWEET PLATES

homemade CHEFS TART vanilla ice cream	9
Bramley APPLE CUBE fruit compote	9
70% fleur de Cao, crunchy PARLINE CHOCOLATE bar salted caramel toffee sauce	9
Selection of luxurious ICECREAM	8

We would like to thank our Irish suppliers for providing us with some of the best products in the world,
and we will continue to support many more when we can

Wrights of Howth – Le Patisserie Dublin – Irish nature Beef – Total Produce – Sheridan's Cheese – Bread 41 – Fancy fungi mushroom
Fior Uisce water – Robert Roberts – wild Irish Game – Silver Hill duck – Glenisk – Iona Fruit farm

ALLERGENS

Please be advised we would ask you to bring any allergens you might have to the attention of our team before you order and we will do our best to ensure that you eat safely, as our kitchen is small and there is a risk of cross over with allergens.



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WHITE WINES

- Alvier Sauvignon Blanc - Chile** Fresh and crisp, with a well-balanced acidity, clean and fruity finish **26**
- St Marc Reserve Chardonnay - France Pays d'OC** South of France, ripe apple, pear, and cream flavours **27**
- Sonetti Pinot Grigio - Italy Puglia** With fragrances & crisp fruit flavours of citrus and ripe apples **27**
- Muscadet Sevre et Maine les Folies - France Loire** Excellent notes of hawthorn, citrus & lemon **32**
- Rabbit Island Sauvignon Blanc - NZ** Passionfruit and melon is broad & leaving a lasting impression **32**
- Picpoul de Pinet Delsol - France Languedoc** Equilibrating harmoniously acidity and roundness **34**
- Remole Toscana Vermentino Trebbiano - Italy Tuscany** Perfect harmony with its warm alcohol **36**
- Pazo Cilliero Albarino - Spain Rias Baixas** Citric fruits & white fruits notes. Small white flower aromas **38**
- La Motte Sauvignon Blanc - South Africa Franschoek** Full & creamy palate, with melon & lemon notes **43**
- Les Pierres Blanches - France Sancerre** Grassy notes with under layer of fresh citrus, flinty minerality **55**

BUBBLES & ROSE

- Masottina Prosecco Frizzante - Italy Piedmont**
Delicious light frizzante wine with lovely flavours of peach and pear. A perfect aperitif **32**
- Champagne Pannier Brut - France Champagne**
Initial flavours of white fruits and raisins develop into notes of brioche and vanilla **90**
- Veuve Cliquot NV Yellow Label - France Champagne**
Supple with a round body. Mature aromas of fully ripened fruit and notes of honey, vanilla **120**
- Sierra Salinas Rose - Spain Utiel Requena**
Fresh long finish. A confectionery, all strawberry chewing gum, soft sweets and fresh cream **30**
- Jas de Vignes Provence Rose - France Provence**
Notes of strawberry and exotic fruit the mouthfeel reveals a sensation of freshness and full body **35**

RED WINES

- Alvier Merlot - Chile Central** Plums, cherries, vanilla and black chocolate aromas **26**
- St Marc Reserve Cab Sauvignon - France Pays d'OC** Silky in the mouth fresh and spicy aromas **28**
- Il Portone Montepulciano d'Abruzzo - Italy Abruzzo** Markedly spicy with a slight chocolaty edge **30**
- Terre Forti Nero d'Avola - Italy Sicilia** Intense, rich jammy flavours **34**
- Long Row Shiraz - Australia** Good fruit length, followed by vanillin and toast characters **36**
- Grati Chianti DOCG - Italy Tuscany** Delicate herbal touch and there are some dry tobacco tones **38**
- Blasson Timberly Cab Merlot - France Bordeaux** Subtle, bou-quet of candied fruit, vanilla, and caramel **40**
- Don David Malbec - Argentina Cafayate** Very long and pleasant due to its round & fully ripe tannins **43**
- Vina Eguia Rioja Crianza - Spain Rioja** Fresh sensation. The perfect wine for everyday drinking **46**
- Tenuta Sant Antonio Monti Garbi Ripasso - Italy Veneto** Savoury & tannic with a spicy aftertaste **55**

LITTLE BAR PLATES

DUCK DUCK DUCK sliders: Plum sauce – tempura leek n carrot	12
Salt n pepper spiced PRAWNS	14
MAC n CHEESE bites: Asian spiced dipping sauce	10
SCRATCH n SNIFF	
Homemade pork scratching with fennel – black GARLIC dip	10
Amelia TARTS	10
Asparagus and minted pea puree – crispy mushroom – shaved parmesan	
Sticky RIB bites	11
Smoked FISH croquettes malted chive and caper dip	12
WING & A PRAY	10
Free-range wings with BBQ or SPICEY - blue cheese & dill dip	
Hand CUT fries	5
TRUFFLE fries	7
Creamy DIPPING garlic mash	7