

Taste Trail 2022 List - Website

| #  | Business Name   | Sat Opening Times | Sun Op Times | 1 Ticket Offering Name  | 1 Ticket Offering Description  | Extra Ticket(s) Option Name  | Extra Option Description   |
|----|---|-------------------|--------------|---|--|--|--|
| 1  | The Boatyard Restaurant                               |                   |              | Crayfish Risotto Arancini                                       | CRAYFISH RISOTTO BALLS IN A PANKO CRUMB  |  |  |
| 2  | Marina Inn  |                   |              | Steamed Glenbeigh Mussels with a Spanish Chorizo & Tomato Broth | Fresh Local Mussels  | Steamed Glenbeigh Mussels with a Spanish Style Chorizo & Tomato Broth            |  |
| 3  | James Long's  |                   |              | Racklette Bites   | Sautéed Baby Potato with Crispy Bacon, Sliced Pickle Covered in Melted Racklette Cheese                | Vegan Falafel Tzatziki Burger  | Falafel Patty & Homemade Tzatziki Sauce with Baby Gem Lettuce and Sliced Plum Tomato On a Vegan Burger Bun               |
| 4  | Harringtons   |                   |              | Deep Fried Chocolate Bar  | A choice of a 'Fun Size' Double decker or Mars bar deep fried in a light batter.                       | Lobster Rolls  | Chilled Lobster served in a brioche bun, locally sourced from Eddie Moore.   |
| 5  | The Green Room @ John Bennys                          |                   |              | Charred Pineapple Mini-Margaritas                               | Mini-Marg Tasters using our own Pineapple infused Tequila blanco and a spicy rim.                      | TBC  | TBC  |
| 6  | Murphys Ice Cream                                     |                   |              | Murphy's Ice Cream Cake Slice or Murphy's Raspberry Mocktail    | Frozen raspberry drink containing cold pressed lemon juice with hints of ginger and cayenne pepper.    | Butterscotch & Honeycomb Caramel Ice Cream Cake Slice with Butterscotch Sauc     | Murphy's indulgent layered butterscotch & honeycomb caramel ice cream on a biscuit base with butterscotch sauce          |
| 7  | Dingle Bay Hotel                                      |                   |              | Creamy Dingle Bay Cod and Prawn Tartlet                         | Creamy Dingle Bay Cod and Prawn Tartlet  |  |  |
| 8  | Dingle Ahoy! Fish & Chips                             |                   |              | Fresh Fish From The Grill                                       | Freshly grilled fish bites   | Small Fish & Chips   | Half portion of our fresh fish & chips from Dingle bay   |
| 9  | Sheehy's Fish and Chip                                |                   |              | Seafood Chowder   | Dingle Bay Seafood Chowder served with Homemade Brown Bread.   | Monkfish Goujons   | Local Deep-Fried Monkfish Goujons served with Homemade Chilli Mayo.  |
| 10 | Bosca Bia, The StoneHouse                             | Later             | Later        | Smoked Salmon, Horseradish, Cream Cheese Courgette Roll         |  | Bosca Bia & The StoneHouse -Thai Surf & Turf -Feather Blade Beef and Prawn Salad | Thai Surf & Turf Salad with Feather Blade Beef, Prawn, Sesame Seed and Mango Salad                                       |
| 11 | Cupán Sé  |                   |              | Brownie' Cupán Sé   | Gluten Free Chocolate Brownie déanta ag Ciadhra Ní Shé- Famous Gluten Free Chocolate Brownie @Cupán Sé |  |  |
| 12 | Tango Street Food @ The Hatch Strand House            |                   |              | Artisan Crafted Empanadas: 1 ticket per empanada                | 2 flavours: Tender dough filled with Kerry minced beef or sweet corn, cheese & chilli                  |  |  |
| 13 | Kool Scoops   |                   |              | Hot Waffle with ice cream                                       | Scrumptious hot waffle with scoop or soft ice cream  |  |  |
| 14 | Solas   |                   |              | Chorizo Croquette   | Chorizo Croquette with aioli   | Churros and Chickpeas  | 4 Churros with Chocolate sauce. - Chickpea stew with confit tomatoe  |
| 15 | Prosecco Party @ Paddy Bawn Brosnans                  |                   |              | "The Small Fizz"  | A taster of Prosecco   | "The Prosecco Party"   | Choice of delicious Prosecco cocktails.  |
| 16 | MexWest @ Paddy Bawn Brosnans                         | Sat Only          | -            | Corn Nachos   | Corn nachos with salsa roja and dingle goats cheese mousse   |  |  |
| 17 | Pickle Ricks @ Paddy Bawn Brosnans                    |                   |              | Nashville Hot Chicken Skewers with Ranch dip                    | Spicy crispy panko chicken skewers dipped in nashville hotsauce  | Killarney venison slider burger with blue cheese and blackberry mayo             | Venison slider served in a toasted brioce slider bun with blue cheese and blackberry mayo                                |
| 18 | Kinsale Mead Co. @ Paddy Bawn Brosnans                |                   |              | Mead food pairing   | Pair Kinsale Mead with a food option   |  |  |
| 19 | Murphys Ice Cream                                     |                   |              | Murphy's Ice Cream Cake Slice or Murphy's Raspberry Mocktail    | Frozen raspberry drink containing cold pressed lemon juice with hints of ginger and cayenne pepper     | Chocolate Whiskey & Sea Salt Ice Cream Cake Slice with Chocolate Fudge Sauce     | Murphy's indulgent layered chocolate whiskey & sea salt ice cream on a chocolate biscuit base with chocolate fudge sauce |
| 20 | Dingle Fudge @ Dingle Goldsmith                       | Sat Only          | -            | Chocolate fudge   | Dingle Gin white fudge/ Irish cream and West Kerry Brewery stout fudge                                 |  |  |
| 21 | Cumann Peil Ban Daineann Uí Chúis @ Garveys SuperValu |                   |              | Apple & Cinnamon Crumble with Pumkin & Ginger Crust             | Apple & Cinnamon Crumble with Pumkin & Ginger Crust  |  |  |
| 22 | Seed & Soul   |                   |              | Asian Noodle Salad  | Asian style vegetable mix served with soft noodles, nuts, lime & our vegan satay sauce.                | Pina Colada Cocktail/ Wild Strawberry Daquiri                                    | Frozen fruit cocktails, choice of rum or vodka based.  |
| 23 | Dingle Sushi @ Uisce Saddlery                         |                   |              | Two pieces of sushi   | Two pieces from a unique selection of sushi, handmade in Dingle. Vegan option available                | Glass of Hakutsuru Japanese plum wine  | A pleasing fruity plum aroma characterizes this semi-sweet wine with slightly tart, bright and tangy notes               |
| 24 | My Boy Blue   |                   |              | Our famous chocolate brownies & warm salted caramel sauce       | With 'West of Dingle' salted caramel. Gluten free option available on request                          |  |  |
| 25 | Reel Dingle Fish                                      |                   |              | A Reel Cone   | a portion of monkfish and smoked haddock on cone of chips with tartar sauc                             |  |  |
| 26 | Dingle Food Company @ O'Flaherty's Bar                |                   |              | Darcy's Fishcakes , lime and chilli aioli                       | our famous fishcakes are made with loally sourced seafood, pier to platter                             |  |  |
| 27 | Sheehy's Spar   |                   |              | Taste of Spar   | A charity is make a wish   |  |  |

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|----|---|----------|-------|--|---|--|---|
| 28 | Kathleen McAuliffe                        |          |       |  |   |  |   |
| 29 | Crinkle                                   |          |       | Golden Bean Nitro Coffee   | Cold brewed coffee served like a Guinness with a rich foamy head  | Buccellato   | The original Sicilian Fig roll  |
| 30 | Wild Wines @ La Boheme                    |          |       | Taste of Organic Wines   | Wild Wines is a wine import company working with producers who respect nature and make wines of integrity.  |  |   |
| 31 | The Little Cheese Shop                    |          |       | Raclette with Pickles  | Irish cheese melted on bread served with homemade pickles   |  |   |
| 32 | Dingle Cookery School                     |          |       | Braised Beef with Pickled Carrot Salad   | Slow cooked beef with pickled carrot salad  |  |   |
| 33 | H O Neill Dillon Gallery                  | Sat Only | -     | Sticky BBQ ribs  | Whisky and trickle marinade pork ribs. Smoked and cooked in our mode barbecue.  | Cucumber Chilli margarita  |   |
| 34 | Bean in Dingle                            |          |       | Baileys Espresso Shot  | A shot of locally roasted speciality coffee topped with baileys   | Aeropress Martinis   | Our own take on the espresso martini using the aeropress coffee maker             |
| 35 | DINGLE CANDLE                             | Sat Only | -     | Marie Antoinette's Tea Time Delights   | Marie Antoinette's Tea Time Delights  | Wine pairing   | Wine  |
| 36 | Dingle Crystal                            |          |       | Homemade Limoncello  | Homemade Limoncello made with Dingle Vodka  | Limoncello Spritz  | Limoncello Spritz made with prosecco & Homemade Limoncello                        |
| 37 | Chorca Dhuibhne Food Network - Bia Dingle |          |       | Solas @ Home - Solas @ Home - a new range of dips, spreads, and sauces from Chef Nicky Foley of Solas Restaurant | Solas Seaweed & Tomato Relish, Cracker Bread €3 per tub (1 ticket) Solas Spiced Carrot Ketchup, Cracker Bread €3 per tub (1 ticket) Solas Seaweed & Green Olive Tapenade, Cracker Bread €3 per tub (1 ticket) | Annascaul Belly of Pork, Spiced Carrot Ketchup & Solas Seaweed Relish €6 (2 tickets)   |   |
| 38 | Cáis                                      |          |       | Basil lemonade slushie   | Basil lemonade slushie. Add gin for extra.  | Seamus Ó Ciobháin shredded lamb, Kells Bay cheese on a floury bap.   | Séamus Ó Ciobháin's shredded lamb, Kells Bay cheese on a floury bap.              |
| 39 | Dick Mack's Brewhouse                     | Later    | Later | 1/2 pint of our In-House Brewed Beer   | Half pint of our core beers. DINGLE PALE, AMBER, SESSION IPA, BROWN ALE. E  | Half pint of our BARREL AGED IMPERIAL STOUT @10%   | Pint of DINGLE PALE, AMBER, SESSION IPA, BROWN ALE                                |
| 40 | The Fish Box                              |          |       | Mini Prawn Cocktail  | Cú Na Mara Prawns - Homemade Marie Rose - Shredded Iceberg & Fresh Onion Mix  |  |   |
| 41 | Wines Direct @Carol Cronin Gallery        |          |       | Taster glass of wine   | A taster glass of organic red, white or sparkling wine from family owned vineyards  | Glass of wine  | 175 ml glass of red, white or sparkling organic wine from family owned vineyards. |
| 42 | Valentia Ireland Vermouth @ Outwest       |          |       | Valentia Island Vermouth   | Valentia Island Vermouth and Tonic  |  |   |
| 43 | McCarthy's Bar                            |          |       | A choice of 2 shot sized Cocktails   | A choice of 2 shot sized Cocktails  |  |   |
| 44 | Ballyhar Farm Produce @ Kennedys Bar      |          |       | A Taste of Kerry Organic Rosé Veal/Pastured Organic Chicken  | Choice of Slow Roasted Organic Kerry Rosé Veal or Pastured Organic Chicken on a Bacus Pita  |  |   |
| 45 | Dó  |          |       | Benvenuto  | Choose from a selection of our Southern Italian favourites.   |  |   |
| 46 | Blenders @ Currans Pub                    |          |       | Fish Curry   | Local seafood in a fruity gluten free curry sauce.  | Seafood Platter  | Smoked Salmon, Mackerel, Bantry Bay Mussels, Fish Curry.                          |
| 47 | Micilin Muc @ Centra                      | Sat Only | -     | The Micilin Muc Brunch Box   | Micilin Muc sausages, black and white pudding, bacon steaks with rosemary and garlic potatoes   |  |   |
| 48 | 13bandon                                  | Sat Only | -     | Australian wine  | Serving wines from my home country! Pinot Grigio agus Cabernet Sauvignon.   |  |   |
| 49 | The Lantern Townhouse                     |          |       | Summer rolls   | Vietnamese stuffed rice paper rolls with dip, vegan option available, gluten-free   |  |   |
| 50 | Little Italy Restaurant & Pizzeria        |          |       | Italian Sausage Panini   | Homemade bread made in wood oven pizza with homemade Sicilian Sausage with peppers & onion  | (1 Ticket - Arancini 1 - Vegetation - Mozzarella & Mushrooms 2 - Bolognese with Mozzarella)<br>(2 Ticket - Compari, Aperol & Lemoncello Spritz)(1 ticket - Cannoli)<br>(1 ticket - Margareta & perporoni pizza by slice) | Arancini is Rice Deep Fried with filling within                                   |
| 51 | Kennedy's Butcher                         |          |       | Meere's Gourmet Sausage Rolls  | A selection of Award-Winning Sausage rolls, A Festival Favourite!   |  |   |
| 52 | Dingle Distillery @Orchard Lane           |          |       | A taste of Dingle Distillery   | Gin, Vodka , Whiskey  |  |   |
| 53 | Lord Bakers Restaurant                    | Sat Only | -     | Fresh cromane oyster with tabasco and black pepper and fresh lemon   |   |  |   |
| 54 | Dingle Benners Hotel                      |          |       | Sticky Chicken Bao Bun   | Stick Chicken Bao Bun, Red Apple Slaw, Spiced Mayo  |  |   |

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|----|--------------------------------|----------|---|---|--|--|--|
| 55 | Land to Sea                    |          |   | Ventry Rabbit and Girolles Terrine                                  | Ventry Rabbit and Girolles Terrine on a Squid Ink Cracker with Grain Mustard sauce and pickled Yellow Carrot                       | Smoked Tuna Scotch Quails Egg, Saffron Aioli | Home Smoked locally caught Tuna Scotch Quails Egg with Saffron Aioli                 |
| 56 | Paul Geaney's Bar              |          |   | Seafood Chowder   | Creamy Seafood assorted soup   | Bellini Cocktail                             | Prosecco & peach   |
| 57 | The Dingle Pub                 |          |   | Dingle Sea Skins  | A mix of fresh local seafood, spring onion & potato topped with cheddar cheese!  | Dingle Cocktails!                            | Dingle Gin French Martini, Slea Head Sunset, Fantastic Fungi, Dingle Strawberry Fizz |
| 58 | Ashe's Seafood Restaurant      | Sat Only | - | Bloody Mary oyster shot   | Glenbeigh oyster in spicy dingle vodka Bloody Mary shot  | Prosecco                                     | Prosecco , or mango mimosa   |
| 59 | Thyme Out Café & Delicatessen  |          |   | Homemade Herb & Garlic Creme Cheese Crisp with Olive Tapenade VEGAN | A Vegan take on Cheese & Olives: & Wine Made in-house!   |  |  |
| 60 | Wild Wines @ Random Restaurant |          |   | A Taste of Organic Wines  | Wild Wines is a wine import company working with producers who respect nature and make wines of integrity.                         |  |  |
| 61 | Novecento                      |          |   | Freshly baked slice of Novecento Artisan Pizza                      |  |  |  |
| 62 | An Droichead Beag              |          |   | Cocktail poppers  | We have infused a number of our cocktails and created mini tasters. A selection of our cocktails presented as mini cocktail balls. | Mini Cocktails                               | Mini versions of our favorite cocktails.   |
| 63 | Doyles                         | Sat Only | - | Fresh Summer Cocktail Taster & more                                 | Espresso Martini/ Pornstar Martini Tasters & More  | Crispy Prawn Taco's & Fresh Summer Cocktails | Crispy prawn taco, gaucamole & spicy salsa. Espresso Martini/ Pornstar Martini       |