

## Appetisers

**Homemade Vegetable Soup €7**  
(GF) Served with homemade wheaten brown bread  
*Contains: Gluten (Wheat), Lactose*

**Homemade Fresh Seafood Chowder €11**  
(GF) Served with homemade wheaten brown bread  
*Contains: Crustaceans, Mollusc, Fish & Lactose*

**Beef Spring Rolls €10.50**  
Homemade Asian style beef fillet spring roll. Served with hoisin & honey dipping sauce  
*Contains: Soya, Gluten (Wheat), Mustard & Egg*

**Chicken Wings €10**  
• Sticky  
• Jack Danile  
• Hot & spicy  
*Contains: Soya & Gluten (wheat)*

**Breaded Garlic Mushrooms €9.50**  
Deep fried golden panko crumbed mushrooms, set on garlic mayo, garnished with dressed leaves  
*Contains: Gluten, Lactose, Mustard*

**Crispy Pork Belly €10.50**  
Pork belly-crispy pork belly strips topped with a blackpudding crumble, served with an apple and horse radish puree  
*Contains: Gluten, Lactose*

**Bruschetta €8.50**  
Crusty Italian bread topped with fresh tomato and basil salsa drizzled with balsamic reduction  
*Contains: Gluten, Veg*

**Fish Cakes €10**  
Fresh fish & creamy champ in panko bread and coconut crumb served with rich lemon aioli  
*Contains: Gluten, Lactose, Mustard*

**Potato Bravas €9**  
Sautéed potato cubes tossed in a homemade tomato sauce drizzled with sour cream  
*Contains: Gluten, Lactose*

**Brie Parcels €10.50**  
(V) Rich brie wrapped in filo pastry. Served with a garnish of salad & red currant jelly  
*Contains: Gluten (Wheat), Egg, Lactose & Mustard*

## From the grill

**Prime Irish Steak Sandwich €31**  
Beef sirloin with garnish of sauté mushroom and onions on an artisan ciabatta bread topped with cajun onions  
*Contains: Lactose & Gluten (Wheat)*

**Dooleys Homemade Smash Burger & Chips €20**  
Served in a brioche bun with homemade burger sauce, lettuce, tomato, melted cheese, red onion & a garnish of coleslaw. Choose a topping: bacon, chilli salsa, or fried egg (€1 for extra topping)  
*Contains: Gluten (Wheat) & Lactose*

**Prime Irish 12oz Sirloin Steak €37**  
(GF) Cooked to your liking. Garnish of sauté onions & mushrooms and vine tomatoes  
*Contains: Lactose*

**10oz fillet Prime Irish 100z Fillet Beef €44**  
(GF) Cooked to your liking. Garnish of sauté onions & mushrooms, and vine tomatoes.  
*Contains: Lactose*

**Duck €30**  
Pan-fried fillet of duck, set on a bed of oven roasted carrots and courgettes, served with a rich red wine and thyme jus. Served med well unless otherwise stated  
*Contains: Lactose*

**Bangers and Mash €22**  
Grilled sausages served on a bed of creamy champ potatoes napped with red wine and thyme jus  
*Contains: Wheat, Dairy*

**Mixed Grill €22**  
Gammon steak, sausages, bacon, fried egg, black & white pudding, Tomato homemade cut chips  
*Contains: Gluten (Wheat), Egg*

## Perfect for 2

**Steak to share – 24oz Tomahawk Steak €70**  
Cooked to medium served with chips sautéed onions and mushrooms and onion rings. Pepper sauce and wild mushroom sauce  
*Contains: Lactose, Gluten*  
*When ordering this take advantage of €10 off a bottle of Red Wine*

## Salads

**Classic Chicken Caesar Salad €13.50**  
(H) Warm Chicken breast, cherry tomato, croutons smoked bacon, baby gem, parmesan shavings & topped with homemade caesar dressing  
*Contains: Mustard, Fish, Lactose & Gluten (Wheat)*

**Superfood Salad €16.50**  
(H) (GF) Salad of carrot, stem broccolini, quinoa, courgette and plum. Topped with a balsamic and pomegranate dressing  
*No allergens*

**Goat Cheese salad €17.50**  
Garden leaves mixed with red onions, cherry tomatoes and pesto topped with goats cheese pieces  
*Contains: Lactose, Nuts*

**Cold meat €17.50**  
Breast of chicken & ham with mixed salad, coleslaw & brown bread  
*Contains: Gluten (wheat) & nitrates*

## Wine pairing

### Having the Bruschetta?

Pair it with a glass of Lucci Pinot Grigio

### Having the Duck?

This wine will be a perfect addition: Pinot Noir

### Having the Goats cheese salad?

Try it with a refreshing glass of Cuna del Sol Sauvignon Blanc



## From tide to table

**Traditional Fish & Chips €21.50**  
Coated with ale beer batter. Served with lemon wedge, pea puree & homemade tartar sauce.  
*Contains: Gluten (Wheat) & Lactose*

**Salmon €30**  
Bake Teriyaki style salmon on a bed of wok fried vegetables topped with sesame seeds  
*Contains: Soya*

**Deep Fried Fillet of Plaice €21.50**  
Two breaded fillets of plaice, deep fried & served with homemade tartar sauce.  
*Contains: Gluten (Wheat), Lactose, Egg & Mustard.*

**Fish Tacos €20**  
Crispy Fried pieces of cod, served in tortilla wraps, with mixed leaves, coleslaw and topped with garlic mayo  
*Contains: Gluten, Lactose, Egg, Mustard*

## Pasta

**Chicken Linguine €24**  
Tender Pieces of Chicken tossed in a rich tomato and pesto cream sauce, topped with Parmesan shavings  
*Contains: Gluten, Lactose, egg*

**Carbonara €22**  
Linguine pasta bound with a Creamy mushroom sauce finished with smoked bacon pieces and Parmesan shavings  
*Contains: Lactose, Egg*

## Sides

- **Homemade Chips €4.25** *Contains: Gluten (Wheat)*
- **Champ, Mash, Baby Boiled or Gratin Potato €4.25** *Contains: Lactose*
- **Hand Cut Seasonal Vegetables (GF) €4.25** *Contains: Lactose*
- **Sautéed Green Vegetables (GF) €4.25** *Contains: Lactose*
- **Sautee Onions, Mushroom or Both (GF) €4.25**
- **French Fried Onion Rings €4.25** *Contains: Gluten (Wheat), Lactose & Egg*
- **Coleslaw (GF) €3.95** *Contains: Mustard & Egg*

## Poultry Dishes

**Spicy Southern Fried Chicken €22**  
Spicy coated tender chicken Strips, served with dressed leaves sweet chili dip and chips  
*Contains: Gluten (Wheat), Egg, Lactose, Mustard*

**Supreme of Chicken €24**  
Stuffed supreme of chicken with a chicken mousse, wrapped in parma ham, served on a bed of sautéed greens, with a wild mushroom cream sauce  
*Contains: Lactose*

**Chicken Fillet Burger & Chips €21**  
Served in a Brioche bun with lettuce, red onion, cheese, tomato, homemade burger sauce & a garnish of coleslaw. Choose a topping bacon, chilli salsa or fried egg (€1 for extra topping)  
*Contains: Gluten (Wheat) & Lactose*

**Breast Of Chicken Curry €21**  
**(GF)** Tender slices of chicken wok-fried in a curry sauce finished with coriander & served with basmati rice or chips and a poppadom  
*No allergens*

**Oriental Chicken Stir Fry €22**  
Tender pieces of wok-fried chicken with mixed peppers, chilli & water chestnuts  
*Contains: Gluten, Soya, Fish*

## Vegetarian

**Veg Curry €19**  
Fresh vegetables in a curry sauce finished with coriander & served with basmati rice or chips and a poppadom  
*No allergens*

**Oriental Veg Stir Fry €19**  
With mixed peppers, chilli, water chestnuts and veg  
*Contains: Gluten*

**Vegan Burger €22**  
Sweet potato and chickpea pattie, vegan mayo lettuce, tomato and red onion served with homemade chips

**Spicy Three Bean hotpot €22**  
Kidney beans, chick peas and black eye peas cooked in a chilli and tomato sauce topped with sauteed potatoes served with side salad and chips  
*Contains: Gluten, Mustard*

## Wine pairing

**The Supreme of Chicken**  
pairs fantastically with a glass of Pa Road Sauvignon Blanc

**When ordering the Salmon,**  
try pairing it with a glass Baron De Ley white Rioja

**Having the Chicken**

**Linguine?**  
A great addition to this dish is the Noemie Vernaux Chardonnay

**The Stir Fry** pairs great with a refreshing glass of Bosco Pinot Grigio Blush with this