

# Dry Dock Bar Evening Menu



Est. 1947

**Dooley's Hotel**  
Waterford Ireland

At Dooley's Hotel, we are committed to providing you with the highest quality fresh food. We are proud to be able to source our ingredients locally whenever possible.

We firmly believe in supporting our local community and economy, and by sourcing locally, we can contribute to its growth and sustainability.

By sourcing our food locally, we aim to:

**Promote freshness:** Locally sourced ingredients are often fresher, as they require less time in transit and are obtained at their peak. This ensures that you receive the best-tasting and most nutritious food possible.

**Reduce environmental impact:** By sourcing locally, we can minimize the carbon footprint associated with long-distance transportation. This responsible approach contributes to a healthier environment for everyone.

**Support local businesses:** Our focus on local sourcing helps to strengthen our community by supporting local farmers, suppliers, and artisans. This, in turn, fosters economic growth and stability right here in our area.

As you dine with us, we hope you appreciate the care and attention that goes into sourcing our ingredients locally.

As we are handling multiple food allergen ingredients within our kitchens, we make every effort to prevent a possible 'cross-over' during preparation & service; we can not guarantee the complete absence of traces of other Food Allergens or the presence of potential airborne allergens. Should you suffer from a SEVERE Food Allergy, please make this known to us, and we will discuss further requirements to accommodate your needs.



We use gluten-free flour wherever possible but cannot guarantee that there are no traces of gluten as we handle and use other types of flour in our kitchen.





# Evening Menu

## STARTER

### **\*\*Soup of the Day 1,3,7,12\*\***

Local and seasonally inspired soup served with homemade brown bread  
€6.95

### **Dooley's Seafood Chowder 1,3,4,7,12,14**

A selection of fresh seafood & smoked fish in light creamy white wine sauce served with homemade brown bread  
€12.95

### **\*\*Japanese Fried Chicken Wings 6,10\*\***

Served with a pickle salad. Choice of sauce: Spicy hot honey, Sriracha hot sauce or Bourbon BBQ sauce

Small: €12.95 Large: €14.95

**Vegan option available made with cauliflower** 

### **Smoked Salmon & Cream Cheese Mousse 1,3,4,6,7,12**

Served with toasted focaccia, accompanied by 'nduja-roasted tomatoes and finished with a rich balsamic reduction  
€12.95


### **Italian Meats Plate 1,6,7,12**

A selection of premium Italian cured meats served with marinated olives and homemade pickles  
€13.95

### **\*\*Dooley's Crispy Chicken Salad 1,3,7,10,12\*\***

Mixed leaves with smoked bacon, parmesan, sourdough croutons and Caesar dressing  
Small: €12.95 Large: €14.95

### **\*\*Roasted Red Pepper Hummus 1,5,6,8,11,12\*\***

Topped with aromatic dukkah, served with house pickles and toasted Beatha Bakery sourdough  
€10.95 

### **Whipped Basil Ricotta 7,8,12**

Served with warm confit cherry tomatoes and a mixed leaf salad  
€11.95



### **\*\*Roasted Beetroot & Goat's Cheese Salad 7,12\*\***

Served alongside a crisp pickled Asian slaw  
€11.95





# Evening Menu



## MAIN

### **10 oz Dawn Meats Striploin Steak** 7,12

Cooked to your liking and topped with confit onions and sautéed mushrooms. Served with your choice of peppercorn sauce, garlic butter, or rich gravy, alongside triple-cooked chips

€35.95

### **Dawn Meats Double Smash Cheeseburger** 1,3,6,7,12

Two beef patties with garlic mayonnaise, lettuce, cheese, and onion in a bun. Accompanied with triple-cooked chips and Ballymaloe Relish

€18.50 Add Bacon: €2.00

### **\*\*Dooley's Beef & Guinness Stew** 1,7,12\*\*

Guinness braised beef with chunky vegetables, creamed mashed potatoes and vegetable crisps

€21.95

### **Prawn & Mussel Linguine** 1,2,7,12,14

Cooked in a fragrant white wine, garlic, chilli, and herb broth, finished with a hint of lemon

€21.95

Add Sourdough Garlic Bread: +€3.00

### **\*\*Chicken Korma** 7,10,12\*\*

Chicken in a mild, creamy korma sauce infused with aromatic spices, served with steamed rice OR triple-cooked chips, garlic and lemon yoghurt, and a crisp poppadum.

€18.50 Half and Half available: +€2.00

Vegetarian option available with roasted vegetables €17.50



### **\*\*Beer Battered Fish & Chips** 1,3,4,6,10,12\*\*

Beer Battered fish of the day with triple-cooked chips served with tartar sauce and mushy peas

€20.95

### **\*\*Wild Mushroom Ragu & Ricotta Ravioli** 1,3,6,7,12\*\*

Finished with a drizzle of aromatic truffle oil

€19.95

Add Sourdough Garlic Bread: +€3.00



### **\*\*Spinach Gnocchi** 1,3,6,7,12\*\*

Served in a rich roasted tomato and red pepper sauce, topped with rustic aubergine caponata

€18.50

Add Sourdough Garlic Bread: +€3.00





# Evening Menu



## Specials Board

Please refer to the special board for today's selection.

Our kitchen team is encouraged to create specials each week to foster involvement and teamwork.

## SIDES & EXTRAS

### Sides €4.50

Side Salad 10, Mash potato 7,12 Chips 12 Rice Vegetables  
Cauliflower Onions and mushrooms

### Sauces & side €2.50

Pepper sauce 6,7,12 Tomato sauce 12 White sauce 7,12 Gravy 6,12  
Garlic butter 7 Mushy peas Coleslaw 3,10

### Sauces €1.50

Garlic mayo 3,10,12 BBQ 10,12 Tartar 3,10,12 Caesar 3,7,10,12  
Ballymaloe relish 10

Garlic bread €4.50 1,7 add cheese €1.50 7

## \*\* DESSERT €7.50 \*\*

**Dooley's Double Chocolate Brownie** 3,6,7,12  
Accompanied by chocolate sauce and vanilla ice-cream



**Warm Sticky Toffee Date Pudding** 1,3,6,7,12  
With rich toffee sauce and vanilla ice-cream.

**New York Baked Cheesecake** 1,3,7,12  
With a drizzle of salted caramel sauce and light Chantilly cream.

**Mixed Fruit Pavlova** 3,7,12  
Pavlova topped with chantilly cream and mixed fruit purée



**Ice Cream Selection** 1,6,7,12  
Two scoops of our seasonal selection of gelato or ice-cream.

**Lemon Curd Sponge Tart** 1,3,7,12  
With a vibrant mixed berry coulis and light Chantilly cream.

**Traditional Sherry Trifle** 1,3,6,7,12

Early bird Menu served from 5.00 pm to 6.30 pm Sunday to Thursday

\*\* Choose from any dish that has a gold star \*\*

Two courses for €28.95

Three courses for €32.95 with Tea/Coffee

