



Dry Dock Bar Lunch Menu



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.

1  GLUTEN	2  CRUSTACEANS	3  EGGS	4  FISH	5  PEANUTS	6  SOYA	7  MILK
8  TREE NUTS	9  CELERY	10  MUSTARD	11  SESAME	12  SULPHITES	13  LUPIN	14  MOLLUSCS

(V) = Vegetarian  = Plant Based (vegan) (NG) = No Added Gluten

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.





Lunch 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

Buttermilk & Lemon Pepper Squid Rings 3,6,7,12,14

Lightly marinated in buttermilk, these squid rings are crisp-fried and seasoned with a bright lemon pepper finish
€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
€12.95

Vegan option available made with cauliflower



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

Mixed leaves with smoked bacon, parmesan, sourdough croutons and Caesar dressing
€12.95

SANDWICH

Toasted Special on Sourdough 1,6,7,10,12

Ham, cheddar cheese, onion & tomato in Beatha Bakery sourdough, served with Ballymaloe Relish and triple-cooked chips or salad
€12.50

Chicken Caesar Wrap 1,3,7,10,12

Crisp lettuce combined with creamy Caesar dressing, tender chicken, bacon lardons, and Parmesan cheese. Served with triple-cooked chips or salad
€12.50





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BLT Waterford Blaa 1,3,10,12

Brady's bacon with beef tomato & mixed lettuce in a Waterford blaa with triple-cooked chips or salad and Ballymaloe relish

€12.50

Coronation Crab Open Sandwich 1,2,3,6,7,10,12

Delicate crab meat in a lightly spiced coronation dressing, served on toasted Beatha Bakery malted oats and mixed seed brown bread

€14.95

Meatball Sandwich 1,3,12

Beef meatballs with roasted vegetables and garlic mayo, served in toasted focaccia. Accompanied with triple-cooked chips or salad

€13.50 Add mozzarella(7): +€2.00

MAIN

Dawn Meats Double Smashed 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

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

Japanese Fried Chicken Burger 1,3,6,7,10,12

Crispy Japanese-style fried chicken thigh served in a soft bun with tangy pickled slaw and katsu curry mayo. Accompanied by triple-cooked chips and a spicy sriracha dip

€17.95

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



Spinach Gnocchi 1,3,6,12

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

€18.50 Add Sourdough Garlic Bread: +€3.00





Lunch 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

