



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

(V) = Vegetarian (V) = 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 1,3,6,7,12

Local and seasonally inspired soup served with homemade brown bread
€6.50

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

A selection of fresh seafood in light creamy white wine sauce served with homemade brown bread €12.50

Deep-fried Crispy Chicken Wings 6,7,10,12

Dooley's maple barbeque glazed chicken wings with apple and jalapeno relish €10.00 starter €14.50 main course
Vegan option available made with cauliflower

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

Mixed leaves with smoked bacon, parmesan, sourdough croutons and Caesar dressing
€12.00 starter €14.00 main course

Chef's Salmon & Crab Cakes 1,2,3,4,7,10,12

Chilli and lime-infused breaded fish cakes with tartar sauce and side salad
€10.00 starter €16.95 main course

Brady's Black Pudding Salad 1,6,7,9,10,12

Celery and apple with a selection of mixed leaves with a maple lemon dressing and topped with feta cheese.
Vegetarian option available.
€11.00 starter €13.50 main course

BLAAS & SANDWICH

BLT Waterford Blaa 1,3,6,10,12

Brady's bacon with beef tomato & mixed leaves in a Waterford blaa with triple-cooked chips and Ballymaloe relish €10.00

Ploughman Toasted Sandwich 1,7,10,12

Honey & mustard roast ham with pickle slaw, cheddar cheese, onion & tomato in Beatha Bakery sourdough with triple-cooked chips and Ballymaloe Relish €12.50

Maple BBQ Pulled Pork Blaa 1,6,10,12

Pulled pork cooked in our maple bbq sauce served with jalapeno and apple relish and mixed leaves with triple-cooked chips €11.00





Lunch Menu



MAIN

Dooley's Beef Lasagna 1,3,6,7,10,12

Slow-cooked beef ragu layered with fresh pasta sheets and mozzarella.
Served with triple-cooked chips & chunky coleslaw. €14.00

Dawn Meats Double Beef Burger 1,3,7,10,12

Two 4 oz beef patties with garlic mayonnaise, tomato and onion in a Waterford Blaa €14.00
Add cheese €1.50 7 Add bacon €2.00

Cajun Buttermilk Chicken Burger 1,3,6,7,10,12

Crispy Cajun spiced chicken burger with Cajun mayonnaise mixed leaves, beef tomato & onions in a toasted Waterford Blaa.
Served with triple cooked chips. €15.50

Lightly Spiced Yellow Coconut Curry 10,12

Served with stir-fry vegetables and steamed rice
Chicken €17.50 or Roast Cauliflower €15.00
Half rice & chips €2.00 extra



Penne Alfredo 1,3,7,12

Penne pasta in a light cream-based sauce with smoked bacon lardons finished with parmesan cheese and served with garlic bread €15.50
Add cheese €1.50 7 Add chicken €3.50

Crispy Breaded Fish 1,3,4,6,7,10,12

Panko breaded fish of the day with triple-cooked chips served with tartar sauce and mushy peas €17.50

SIDES & EXTRAS

Sides €4.00

Side Salad 10 Mashed potato 7,12 Chips 12 Rice Vegetables
Cauliflower Onions and mushroom

Sauces & side €2.00

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

Sauces €1.00

Garlic mayo 3,10,12 BBQ 10,12 Tartar 3,10,12 Caesar 3,7,10,12
Ballymaloe Relish 10 Cajun mayo 3,10,12

Garlic bread €4.50 add cheese €1.50

