

# 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.



(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.





# Evening 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

## MAIN

### *Char-grilled 10 oz Dawn Meats Sirloin Steak* 6,7,12

35-day aged steak cooked to your liking with confit mushroom and onions served with choice of sauce and triple-cooked chips

Pepper sauce, Gravy or Garlic butter €31.00

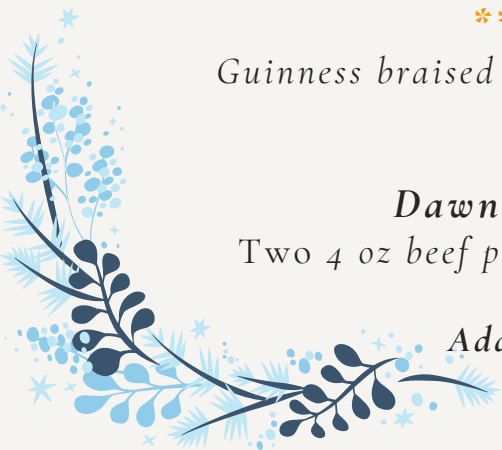
### **\*\*Beef & Guinness Stew** 1,6,7,12 **\*\***

Guinness braised beef with chunky vegetables, creamed mashed potatoes and vegetable crisps €18.95

### *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



# Evening Menu



**Dooley's Hotel**

**Lightly Spiced Yellow Coconut Curry** 10,12 *Waterford Ireland*

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

**Homemade Mixed Nut & Spiced Lentil Nut Roast** 1,5,6,8,12,13

Selection of nuts, lentils and pulses wrapped in flaky vegan pastry served with spicy beans and roasted sweet potato €19.50

**\*\*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

**\*\*Crispy Breaded Aubergine** 1,3,6,7,8,12\*\*

Aubergine schnitzel topped with parmesan and tomato sauce with pesto penne pasta €17.00

## SIDES & EXTRAS

**Sides €4.00**

Side Salad 10 Mash 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

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

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

**Two courses for €25.50 Three courses for €31.50**

