



## Bar Evening Menu 5 pm until 9 pm

### Starters

<b>Chef's seasonally inspired homemade soup of the day</b> 1,3,6,7,9,12	€5.20
served with homemade brown bread gluten-free available	
<b>Thai style sticky chicken wings with lime and chilli harissa</b> 6,10,12	€10.50
served with Asian slaw	large €13.50
<b>Thai style sticky cauliflower with lime and chilli harissa</b> 6,10,12	€9.50
served with Asian slaw	large €11.50
<b>Buttermilk squid rings in a light lemon pepper batter</b> 3, 6,7,10,12,14	€11.00
served with garlic mayo and sweet chilli dip	large €13.50
<b>Homemade black pudding &amp; sausage meat Scotch egg</b> 1,3,6,7,10,12,13	€10.00
served with a side salad and relish	
<b>Spanish mussels &amp; chorizo in a light chilli and tomato sauce</b> 2,3,6,7,10,12	€11.00
with toasted bread	large €13.50
<b>Wedged baby gem Caesar salad</b> 1,3,6,7,12	€9.00
with bacon, parmesan and toasted sourdough croutons and homemade Caesar dressing	large €12.50
<b>Add chicken for €2.00</b>	
<b>Duo of pate homemade vegan pate and chicken liver pate</b> 1,3,6,7,8,10,12,13	€11.50
with onion jam and sourdough toast	
<b>Shrimp with wasabi and avocado cocktail</b> 2,3,6,7,10,12,14	€11.50
with melon salsa and baby gem lettuce with Marie rose sauce	
<b>Greek-style mezze board</b> 1,6,7,12,13	€11.00
aubergine caviar, black olive tapenade, honey & chive goat's cheese served with ciabatta toast	

### Main Courses

<b>Dawn Meats 10oz 35-day aged Sirloin Steak</b> 6,7,10,12	€28.95
served with chips, roasted balsamic onions confit, mushrooms, & a choice of pepper sauce, garlic butter or gravy served on the side	
<b>Dooley's double Dawn Meats beef burger on a Waterford Blaa</b> 1,3,6,7,10,12	€15.00
accompanied by tomato, onion, lettuce & garlic mayonnaise served with triple-cooked chips & relish	
<b>Add bacon</b>	+ €2.00
<b>Add cheese</b>	+ €1.50
<b>Add cheese &amp; bacon</b>	+ €3.00
<b>Smoked beef, spinach and cream cheese cannelloni</b> 1,3,7,10,12	€14.50
with a side salad and triple-cooked chips	
<b>Add garlic bread</b>	+ €2.00



<b>Pan-roasted fish of the day</b> 4,7,10,12	<b>€POD</b>
served with new potatoes, seasonal vegetables and white wine cream sauce.	
<b>Dooley's beer battered "Fish &amp; Chips"</b> 3,4,6,7,10,12	<b>€16.50</b>
accompanied by mushy peas & tartare sauce	
<b>Char-grilled spiced chicken with Arrabita penne pasta</b> 1,3,6,7,9,12	<b>€16.50</b>
served with garlic bread	
<b>Smoked aubergine, spinach and cream cheese cannelloni</b> 1,3,7,10,12	<b>€14.00</b>
with a side salad and triple-cooked chips	
<b>Add garlic bread</b>	<b>+ €2.00</b>
<b>Sweet potato and falafel burger</b> 1,12,13	<b>€14.00</b>
served in a Waterford blaa with salad, lime harissa and homemade vegan mayo & chips	
<b>Dooley's homemade Tikka 3 ways</b> 10,12	
served with rice or chips	
<b>Chicken</b>	<b>€15.00</b>
<b>Seafood</b> 2,4,14	<b>€17.00</b>
<b>Roasted season vegetables &amp; chickpea</b> 13	<b>€14.00</b>
<b>½ Chips &amp; ½ Rice</b>	<b>+ €1.00</b>

## Desserts

<b>Seasonal fruit crumble cake</b> 1,3,6,7,12	<b>€7.00</b>
served with homemade custard & vanilla ice-cream	
<b>Banoffee pannacotta with chocolate sauce</b> 1,7,8,12	<b>€7.00</b>
Caramelised banana and almonds with ginger rum cake	
<b>Sea salt and chocolate caramel tart</b> 1,3,6,7,12	<b>€7.00</b>
with homemade Guinness ice cream and coffee glass	
<b>Baked lemon tart</b> 1,3,6,7,12	<b>€7.00</b>
with strawberry sorbet and berry coulis	
<b>Fresh fruit Eaton Mess</b>	<b>€7.00</b>
A mixture of fresh fruit, meringue, and whipped cream.	
<b>Vegan Eaton mess</b>	<b>€7.00</b>
A mixture of fresh fruit, meringue, and sorbet.	
<b>A trio of Ice-cream</b> 1,3,7	<b>€7.00</b>
vanilla, chocolate & strawberry Ice-cream served in a wafer basket	
<b>Extra scoop Ice cream</b>	

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.

