

Asian bbq chicken wings

€13.50 LRG served with a pickled slaw 1,6,7,10,12

€10.50 SM

€9.50 SM Asian bbq cauliflower wings €11.50 LRG with pickled slaw 1,6,7,10,12

€11.50 Goats cheese salad

with pickled beetroot, candied walnut & French onion dressing 7,8,10,12

Daikon & apple salad 🤎 €10.50 with a soya & chilli dressing 6,11,12

€10.50 SM Caesar salad

Crisp cos lettuce, smoked bacon lardons, Parmesan & sourdough croutons 1,3,6,7,10,12 €12.50 LRG

Pork terrine with pickled salad & Ballymaloe relish €9.95 10,12 🙌

Brie & sun-dried tomato bruschetta

with salad & balsamic dressing 1,6,7,12

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















€12.50

















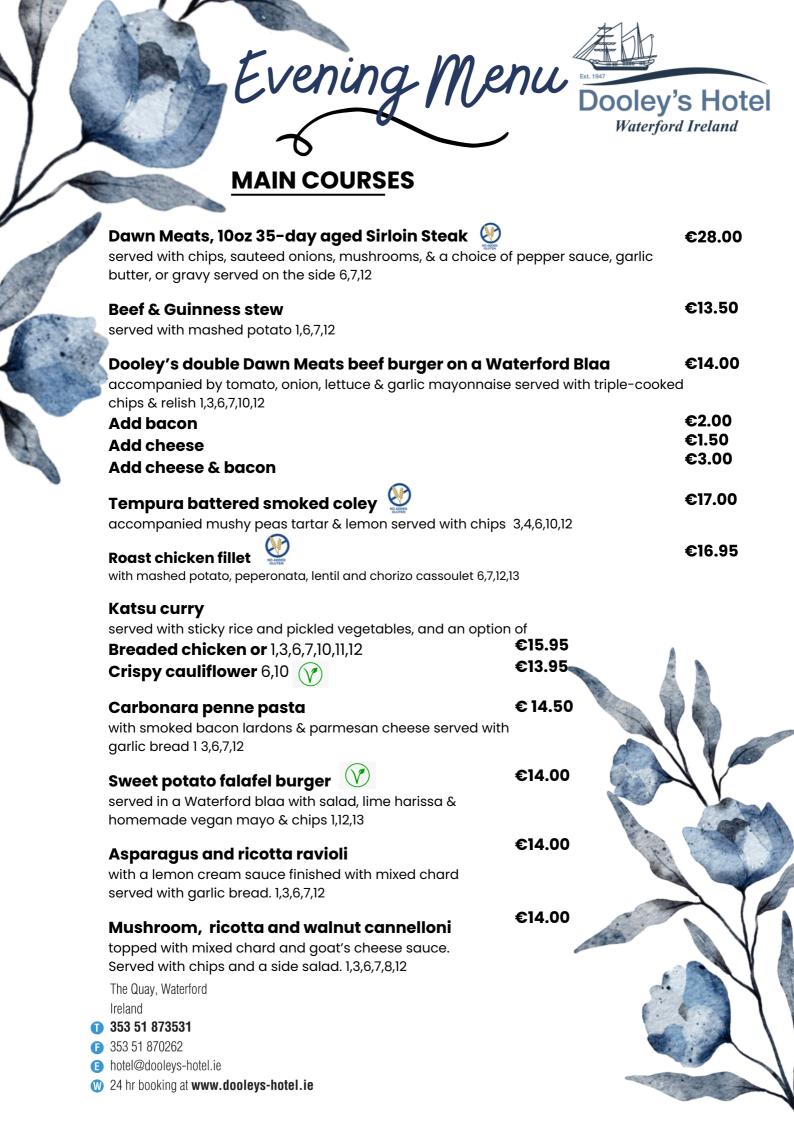


(NG) = Plant Based (vegan) (NG) = No Added Gluten

The Quay, Waterford Ireland

- 353 51 873531
- 353 51 870262
- hotel@dooleys-hotel.ie
- 24 hr booking at www.dooleys-hotel.ie

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.





Waterford Ireland

Hazelnut and chocolate tart

with salted caramel and Chantilly cream 1,3,6,7,8,12

Double chocolate brownie

with chocolate sauce and vanilla ice cream 3,6,7,12

Lemon cheesecake

with ginger and Berry compote 1,6,7

Banana and cinnamon sponge cake

topped with almond and candied banana 1,3,6,8 served with vanilla ice cream

Bread & Butter Pudding

served with caramelized apple & custard 1,3,6,7,12

Seasonal fruit pavlova



with Chantilly cream and fruit purée 3,7

Treat yourself to one of our speciality coffees or digestif



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