

Evening Menu



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:

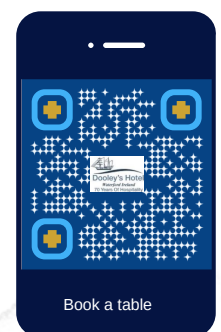
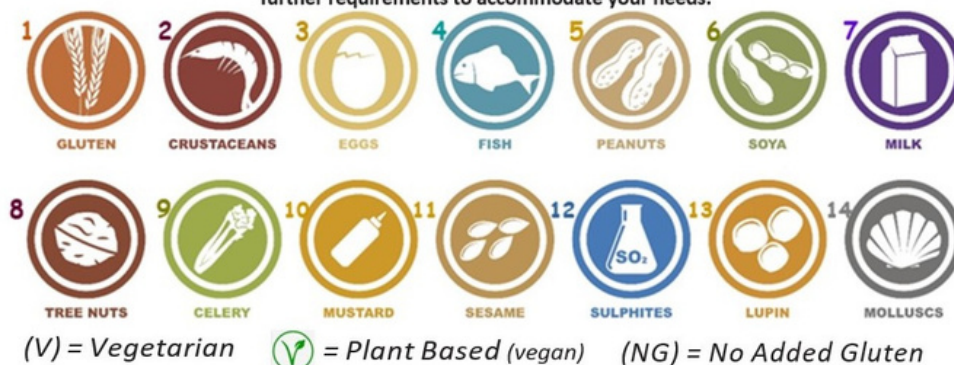
Promote freshness: Locally sourced ingredients are often fresher, as they require less time in transit and are obtained at their peak. This ensures that you receive the best-tasting and most nutritious food possible.

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.



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.

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• STARTER •

** Chef's salmon & crab fish cakes €10.00 **

Chilli & lime flavoured fish cakes served with tartar sauce and side salad

1,2,3,4,6,7,10,12,14

Main Course €16.95 served with chips & salad

** Our deep-fried crispy maple & barbecue glazed chicken wings €10.00 **

served with an apple and jalapeno relish 6,10,12

Vegan option made with cauliflower

Main course €14.50

Dooley's seafood chowder €13.00

a selection of fish in a light lemon and dill cream sauce served with homemade brown bread 1,2,3,4,6,7,12,14

** Homemade smoked coley pâté €10.95 **

served with Sheridan's brown bread crackers 1,4,6,7,12

** Soup of the day €6.95 **

served with homemade brown bread 1,3,6,7,12

Spicy piri piri marinated prawn skewers €13.00

served with salad and garlic aioli dip 2,3,6,7,10,12

Sautéed wild mushrooms €11.00

sautéed mushrooms in garlic, almond and brandy vegan butter served on sourdough toast 1,6,8,12

Spanish-style chicken salad

small €12.00 large €15.00

a selection of mixed leaves dressed in a light caper and lemon aioli with roast almonds, smoked bacon, and Manchego cheese shavings 3,7,8,10,12

** Goats cheese with pickled beetroot Salad

small €11.50 large €14.00 **

finished with candied walnuts and a French onion dressing 6,7,8,10,12

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• MAIN COURSE •

Char-grilled 10 oz sirloin steak €31.00

served with triple-cooked fresh cut chips, confit onion and mushrooms 12
Choice of Gravy 6, 12 or pepper sauce 6,7,12 or garlic butter 7

****Slow-cooked beef and Guinness stew €18.95****

accompanied by creamed potatoes, seasonal vegetables, and vegetable crisps 1,6,7,12

Confit celeriac steak €20.95



served with triple-cooked fresh cut chips, confit onion & mushrooms 8,12
Vegan homemade apple and almond butter

****Dawn Meats double beef burger served in a Walsh's Waterford blaa €14.00****

served with garlic mayonnaise, beef tomato, onion and mixed leaves
accompanied by triple-cooked fresh-cut chips 1,3,6,10,12
Add cheese €1.50 7 Add bacon €2.00

Lightly spiced Thai yellow curry

served with stir-fried vegetables and steamed rice 10
with a choice of Chicken €17.50 Roast cauliflower €15.00
Swap rice for triple-cooked fresh-cut chips 12



Porchetta-style pork belly €21.00

served with fennel and citrus salad with pork and apple jus 1,12

****Chicken schnitzel €18.00****

served with Arrabiata penne pasta finished with roast almonds and Manchego cheese 1,3,6,7,8,12

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• MAIN COURSE •

Penne Alfredo €15.50

Penne pasta tossed in a light cream-based sauce with smoked bacon lardons finished with parmesan cheese and served with garlic bread 1,3,6,7,12
add chicken €3.50 add extra cheese €1.50

Dooley's fish & chips €16.00

a light, crispy, gluten-free Tempura battered smoked coley served with mushy peas, tartar sauce and triple-cooked fresh-cut chips 3,4,6 10,12

Mixed spiced nut roast wrapped in vegan pastry €19.95

served with baked sweet potato and peanut and lentil ragu 1,5,6,8,12
Swap sweet potato for chips €1.50



Beetroot and carrot falafel €15.00

served with pickled slaw salad, lime harissa and triple-cooked fresh-cut chips. 10,12,13



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

Sauces €1.00

Garlic mayo 3,10,12 BBQ 10,12 Tartar 3,10,12 Caesar 3,7,10,12
Ballymaloe relish 10

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 €27.50

Three courses for €31.50