

Dry Dock Bar 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.



(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
€5.95

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

A selection of fresh seafood & smoked fish in light creamy white wine sauce served with homemade brown bread €11.95

****Japanese Fried Chicken Wings 6,7,10****

Served with a pickle salad. Choice of sauce: Spicy hot honey, Sriracha hot sauce or Bourbon BBQ sauce

€11.95 starter

€14.95 main course

Vegan option available made with cauliflower



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

Mixed leaves with smoked bacon, parmesan, sourdough croutons and Caesar dressing

€10.95 starter

€13.95 main course

****Beetroot & Goat's Cheese Salad 7,9,12****

Roasted beetroot paired with creamy goat's cheese, mixed lettuce, and pickled cabbage with a tahini & lemon dressing

Vegetarian option available.

€10.95 starter

€13.95 main course

Prawn Pil Pil 1,2,6,12

Sautéed Prawns served with toasted sourdough bread
€12.95

Mezze Bowl 1,3,7,9,12

A selection of homemade vegetarian dips served with crispy bread
€11.95

****Beef Meatballs 1,7,12****

Beef meatballs in a rich, roasted red pepper sauce, topped with mozzarella cheese, and served with toasted sourdough

€10.95





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MAIN



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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 €35.95

****Dawn Meats Double Smashed Beef Burger 1,3,6,7,10,12****

Two beef patties with garlic mayonnaise, lettuce, tomato and onion in a bun €16.95

Add cheese €1.50 7

Add bacon €2.00

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

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

Slow Cooked Beef Meatballs with Linguine 1,6,7,12

Beef meatballs in a rich, roasted red pepper sauce, topped with mozzarella cheese, and served with garlic bread €16.95

****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

Spinach and Ricotta Tortellini 1,3,6,7,12

Served in a light lemon cream sauce with garlic bread and a mixed leaf salad €16.95

Prawn Linguine 1,2,6,7,12

Pan-fried prawns tossed in fresh garlic, chilli, white wine, and cherry tomatoes served with garlic bread €19.95

****Beer Battered Fish & Chips 1,3,6,10,12****

Beer Battered fish of the day with chips served with tartar sauce and mushy peas €18.95

Crispy Chicken Katsu Curry 6,10,12

Karaage chicken served with sticky rice and Asian style slaw

Chicken €17.95 or Tempura Vegetables €15.00

Half rice & chips €2.00 extra





Evening Menu



Specials Board

Please refer to the special board for today's selection.

Our kitchen team is encouraged to create specials each week to foster involvement and teamwork.

SIDES & EXTRAS

Sides €4.50

Side Salad 10, Mash potato 7,12 Chips 12 Rice Vegetables
Cauliflower Onions and mushrooms

Sauces & side €2.00

Pepper sauce 6,7,12 Tomato sauce 12 White sauce 7,12 Gravy 6,12
Garlic butter 7 Mushy peas 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

Garlic bread €4.50 add cheese €1.50

DESSERT €6.95

Double Chocolate Brownie 3,6,7,12
accompanied by vanilla ice-cream

Warm Sticky Toffee Pudding 1,3,6,7,12
With salted caramel accompanied by vanilla ice-cream

Mixed Fruit Pavlova 3,7,12
Pavlova topped with chantilly cream and mixed fruit compote

Cheesecake of the Day 1,3,6,7,12

Traditional Sherry Trifle 1,3,6,7,12

A Trio of ice-cream 1,3,7
Vanilla, chocolate & strawberry ice cream served in a wafer basket

Extra scoop ice-cream €0.50

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

*** Choose from any dish that has a gold star ***

Two courses for €26.95

Three courses for €31.95 with Tea/Coffee

