

# DOHENY & NESBITT

Est. 1828

## Welcome to Doheny & Nesbitt

While Doheny & Nesbitt's is today regarded as one of Dublin's best preserved, original Victorian pubs, this premises has a long and distinguished history dating back to 1828. In that year, we find John Heron running a popular and profitable tavern on this site. By 1844 one of Dublin's most enterprising publicans, William Burke, acquired this house. Burke was an astute publican, who ran a busy food and drinks tavern with overnight lodgings upstairs for the many visitors converging on Dublin due to the advent of railway travel.

In 1884 William Burke commissioned the lavish Victorian refurbishment that you see before you today. Preserved, nurtured and cared for through the decades, this Victorian oasis of antiquity is a beacon of delight to all who wish to connect with the heritage of yesteryear.

During the 1960s this premises entered the ownership of two traditional Tipperary publicans, Ned Doheny and Tom Nesbitt, whose name remains above the door to this day. As the years rolled by Ned and Tom were replaced here by the Mangan family. This old Victorian gem then entered a new golden age populated by a diverse clientele of regulars, economists, politicians, and journalists. Indeed, the nation's entire fiscal policy was at one time said to be dominated by 'the Doheny & Nesbitt school of economics.'



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**Breakfast served - Monday-Saturday:  
9am-12pm**

**Breakfast served - Sunday/Bank holidays:  
10am-12pm**

**Lunch served - Monday-Friday:  
12pm-3pm**

**À La Carte served - Monday-Friday:  
3pm-9:45pm**

**Saturday, Sunday & Bank holidays:  
12pm-9:45pm**



# DOHENY & NESBITT

## Breakfast

**Traditional full irish . . . . . €14.95**

2 Loughnanes Irish pork sausages's, 2 slice's of McCarrens bacon, Athea irish black and white pudding, 2 fried egg's, hash brown, mushroom's, beans and bloomer toast | (1(w),3)

**Traditional mini irish . . . . . €12.95**

2 Loughnanes Irish pork sausages's, 1 slice of McCarrens bacon, hash brown, 1 fried egg, mushroom, beans and bloomer toast | (1(w),3)

**Egg's 3 ways . . . . . €9.95**

Poached, scrambled or fried eggs served with toast | (1,3,7)

**Gourmet omelette . . . . . €12.95**

3 Egg omelette with ham, cheese tomato, onion served with toast, assorted salad or chips  
CA (1(a),3,6,10,11)

**Vegetarian breakfast . . . . . €12.90**

2 Fried eggs, 2 hash browns, tomato, beans and mushrooms | CA (1(a),3,6)

**Egg benedict . . . . . €12.95**

2 Poached egg's on a lightly toast bap, topped with hollandaise sauce, served with McCarrens crispy bacon  
(1(a),3,6,7)

**Breakfast bap . . . . . €12.95**

2 Irish pork sausages, bacon, black and white pudding, fried egg served with ballymaloe relish served with chips | (1(a),3,6,7,10)

**Sausage bap . . . . . €9.95**

3 Loughnanes irish pork sausage's on a fresh bap served with chips | (1(a),6,7)

**Bacon bap . . . . . €9.95**

4 McCarren's crispy bacon served on a fresh bap served with chips | (1(a),6,7)

**If you have any allergies or dietary requirements please inform our staff**

V - Vegetarian | VG - Vegan | VA - Vegetarian Adaptable | VGA - Vegan Adaptable | C - Celiac | CA- Celiac Adaptable



# DOHENY & NESBITT

## Allergy Index

Allergen:	Examples:
1. Gluten:	Wheat, rye, barley, oats, spelt
2. Crustaceans:	Crab, Lobster, Crayfish, Shrimp
3.Egg:	And egg products: mayo, pasta, dressings
4.Fish:	Salmon, Tuna, Cod etc
5.Peanuts:	Whole or in foods, confectionary or sauces
6.Milk:	And Milk containing products – dried milk solids
7.Nuts:	Almond, Hazelnut, Pecan, Brazil, Pistachio
8.Soya:	Soya beans, soya milk, tofu, soya sauce
9.Sesame:	Bagels, breads, dressings
10.Celery:	Salad dressing, stir fries and dressings
11.Mustard:	Widely used as an ingredient in many foods
12.Sulphur dioxide, sulphites:	Used as preservatives in a wide range of foods
13.Molluscs:	Mussels, Oysters
14.Lupin:	Lupin flour

We at Doheny & Nesbitt treat food allergens very seriously. Every effort is made to instruct and train our staff regarding the potential severity of food allergies. Please be advised that our menu items may contain allergens or have come in contact with items containing allergens. In addition manufactures may change their formulations or manner of processing without our knowledge.