

# DOHENY & NESBITT

## Starters

### Soup of the Day

Served with homemade Clockwork Irish Stout bread | CA (1(w), 6, 10, 12)

### Crispy Fried Brie

Cooleeney Farm Tipperary deep fried Brie in panko breadcrumb, lettuce, balsamic reduction, and chili Jam | (1(w), 3, 6, 7, 11)

### Chicken Wings

Flash Fried Glin Valley classic wings, covered in BBQ and Sweet Chili. Served with Cashel blue cheese mayo | (3, 6, 11)

## Mains

### Cottage Pie

Minced Irish Angus beef, carrots, peas, onions, topped with creamy mashed potatoes. Served with seasonal vegetables and gravy | C (6, 8, 10, 12)

### Lamb Stew (Veg Option Available)

Braised Irish lamb with mashed potatoes, baby potatoes, carrots, turnip, celery, and onion. Served with homemade Clockwork Irish Stout bread | (1(w), 3, 6, 7, 11)

### Fish and Chips

Fresh fillet of locally sourced fish in Day Dreamer Irish Lager beer batter. Served with fresh mint garden pea puree, homemade tartar sauce, chips, and salad | (1(w), 4, 11)

### Gourmet Beef Burger

Irish Hereford prime beef burger with mature Dublin cheddar, bacon, lettuce, tomato, and caramelized onions. Served with chips and red pepper mayo | CA (1(w), 3, 6)

### Chicken Burger

Marinated fried buttermilk chicken breast with jalapeño salsa, mature Dublin cheddar, and lettuce on a brioche bun. Served with chips and red pepper mayo | (1(w), 3, 6, 10, 12)

### Vegan Burger

Loughnane's veef burger on a brioche bun with tomato, lettuce, and mature vegan cheese. Served with chips and Blender's relish | VG/V (1(w), 8)

## Desserts

### Traditional Apple Crumble | (1(w), 3, 7)

### Bailey's Cheesecake | (1(w), 6, 8)

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