

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

Starters

Soup of the day €7.95

Served with homemade clockwork irish stout soda bread | CA (1(w),6,10,12)

Crispy fried brie €13.95

Cooleeney Farm Tipperary Brie in a panko breadcrumb, lettuce, balsamic reduction and chilli jam
(1(w),3,6,7,11)

Chicken wings €13.95

Flash Fried Glin Valley classic wings, covered in a choice of bbq and sweet chilli or Frank's hot sauce.
Served with cashel blue cheese mayo | (3,6,11)

Nachos €13.95

Baked spicy tortilla chips, mexican style chilli beef, melted cheese, jalapeños salsa and sour cream | C (6,12)

Seafood chowder €14.95

Cream based soup with a traditional selection of fresh and smoked fish served with homemade clockwork irish stout soda bread | CA (1(w),3,4,6,8,10)

Mussels. €13.95

Fresh west cork mussels in a creamy white wine sauce served with homemade clockwork irish stout soda bread | CA (1(w),3,4,6,8,13)

Salads

Irish smoked salmon €22.95

Smoked atlantic salmon with marinated tiger prawns, assorted salad leaves, sundried ad cherry tomatoes, honey mustard dressing, pesto marie rose sauce and clockwork irish stout soda bread | CA (1(w),2,3,4,6,13)

Brie and walnut salad €18.95

Cooleeney Farm tipperary brie walnuts, honey mustard dressing, pesto, mixed salad and clockwork irish stout soda bread | CA (1(w),7)

Warm chicken caesar €19.95

Warm marinated breast of chicken, crispy bacon, parmesan cheese on a bed of cos lettuce creamy caesar dressing, cherry tomato and garlic ciabatta | CA (1(w),3,6,11)

Prawn salad €20.00

Prawns marinated in a sweet chilli and garlic, served on a bed of mix leaves, peppers, sundried tomatoes, red onion and topped with a Tullamore Dew Marie rose sauce, served with clockwork irish stout soda bread | CA (1(w),3,4,11,13)

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



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Traditional Dishes

Roast of the day €19.95

Today's roasted joint of the day served with roasted root vegetables, creamy mash potato stuffing and roast gravy | CA (1(w),6,12)

Cottage pie €19.95

Minced irish angus beef, carrots, peas, onions topped with creamy mash potatoes served with seasonal vegetables and gravy | C (6,8,10,12)

Lamb stew (veg option available) €21.95

Chunks of braised irish lamb, mash potato, baby potatoes, carrots, turnip, celery and onion. Served with clockwork irish stout soda bread. | (1(w),3,6,8,10,12)

Bangers and mash €19.95

Three of loughnanes premium pork and cracked black pepper sausages. Served with creamy mash, gravy, roast root vegetables topped with caramelised onions. | (1(w),6,8,12)

Traditional coddle €18.95

McCarren's pulled ham, loughnanes pork sausages, onions, carrot and turnip, combined in a rich broth. Served with homemade clockwork irish stout soda bread. | (1(w),6,7,8)

Fish and chips €22.95

Fresh fillet of locally sourced fish coated in irish daydreamer larger beer batter. Served with fresh mint garden pea purree, homemade tarter sauce, chips and salad. | (1(w),4,11)

Mains Continued

8oz Steak sandwich €23.95

Prime irish sirloin cooked to your liking on ciabatta bread sautéed onions and mushrooms. Served with, rocket, chips and creamy pepper sauce. | CA (1(w),6,8,9,11)

Gourmet beef burger €19.95

Irish hereford mince prime burger, with bacon, mature Dubliner cheddar, tomato, topped with caramelised onions and lettuce on a bun. Served with chips and red pepper mayonnaise. | CA (1(w),3,6)

Chicken burger €19.95

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

Vegan burger €19.95

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

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Bar bites

Toasted sandwiches €13.95
Selection of fresh or toasted sandwiches. Served with chips, salad, red mayo. | CA (1(w),3,6,7)

Cocktail sausages €14.95
Served with chips and salad. | (1(w),11,12)

Chicken goujon €14.95
Served with chips, salad and garlic mayo. | (1(w),8,10,11)

Gourmet Irish cheese board €23.95
Selection of Irish cheese, served with Ballymaloe relish, grapes and Sheridan's handmade crackers.
(1(w),6,8,9,10)

Sharing Platters

Mixed plate for two | (1(w),6,8,10,11,12) €26.95
A selection of bar bites, including two mini burgers, cocktail sausage, goujons, spring rolls, chicken wing and chips.

Kid menu

Cocktail sausage and chips | (1,11,12) €10.95

Chicken goujon and chips | (1,11,12) €10.95

Mini beef or chicken burger with chips | (1,11,12) €10.95

Mini fish and chips | (1,11,12) €10.95

Having a party?

Our team of Chefs are more than happy to customise a menu for your special occasion

For any enquires contact Info@dohenyandnesbitts.ie

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Sides

Chips (1)	€5.95
Market vegetables	€5.95
Side Salad (10,11)	€5.95
Mash potato (6,12)	€5.95
Clockwork Irish stout soda bread (1(w),3,6,8)	€6.50
Onion rings (1(w),6,8)	€6.95
Garlic bread (1(w))	€5.95

Desserts

Traditional apple crumble (1(w),3,7)	€7.95
Bailey's cheese cake (1(w),6,8)	€7.95
Chocolate fudge cake (GF) (3,6,7)	€7.95
Irish coffee	€10.50
Baileys coffee	€10.50

All served with fresh cream

Teas & Coffees

Coffee	€3.80
Tea	€3.80
Herbal tea	€3.80
Cappuccino	€4.20
Latte	€4.20
Espresso	€3.80
Hot chocolate	€4.50
Hot whiskey	€9.20

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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.

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