

STARTERS

HOME-MADE SOUP OF THE DAY (SERVED WITH SOURDOUGH TOAST (GF BREAD	
AVAILABLE ON REQUEST) (1a)	8.00
DUBLIN BAY PRAWNS COOKED IN OLIVE OIL, GARLIC, CHILLI, CHERRY TOMATO & PARSELY. SERVED WITH SOURDOUGH TOAST & GRILLED LEMON (1a,2,7)	16.00
CALAMARI FRESH FRIED SQUID RINGS WITH ROASTED GARLIC AIOLI, SERVED WITH SOURDUGH, GRILLED LEMON & SIDE SALAD (1a,3,7,10,14)	C
WHIPPED GOATS CHEESE SALAD WHIPPED GOATS CHEESE ,TENDER ROASTED BEETROOT, BEETROOT GEL, MIXED ITALIAN LEAVES,CHERRY TOMATO CONFIT, WALNUT CRUMBLE, HOUSE VINAIGRETTE (7,10)	14.50
BEEF BRISKET CIGARS DEEP FRIED PASTRY CIGARS WITH A SLOW COOKED BEEF BRISKET, COLESLAW, MIXED LEAVES AND TEELINGS BBQ DIP (1a,3,7,10, 12)	13.50
CHICKEN WINGS SERVED WITH BLUE CHEESE SAUCE & CRUNCHY CELERY STICKS. CHOOSE FROM TEELINGS WHISKEY BBQ SAUCE OR HABANERO HOT SAUCE (7,9,12)	13.00
HOT SMOKED BBQ RIBS MEATY PORK RIBS, TEELINGS WHISKEY BBQ SAUCE & SOURDOUGH TOAST (1a,3,7,10)	14.50
MAINS	
10 OZ BLACK ANGUS RIBEYE STEAK SERVED WITH CHOICE OF 2 SIDES AND A SAUCE	34.00
ROAST OF THE DAY SERVED WITH MASHED POTATOES, ROASTIES, YORKSHIRE PUDDING, SAUTEED VEGTABLES, HORSERADISH MAYO, CHEESY CAULIFLOWER AND HOUSE GRAVY (1a,3,7,12)	19.95
TRADITIONAL GUINNESS BEEF STEW SERVED WITH TOASTED SOURDOUGH, VEGTABLES	19.50

AND MASHED POTATOES (1a,1b,7)

ORIGINAL DUBLIN CODDLE SAUSAGES, BACON, ONION AND POTATOES SERVED WITH TOASTED SOURDOUGH (1a)

18.00

19.00

19.00

18.00

21.00

14.50

21.00

FISH & CHIPS

FRESH COD IN A BEER BATTER WITH PEA MOUSSE, CHERRY TOMATO CONFIT, TRIPLE COOKED FRIES, TARTARE SACE & GRILLED LEMON (1a,1b,1c, 3,4,7,10,12,13)

BACON CHEESEBURGER

6 OZ IRISH BEEF PATTY, TOPPED WITH O'DWYER'S BURGER SAUCE, HOMEMADE PICKLES, BEEF TOMATO, BABY GEM LETTUCE. TRUFFLE ONIONS, DUBLINER CHEDDAR & SMOKED BACON ON A BRIOCHE BUN SERVED WITH FRIES (1a,3,7,10,12)

CRISPY BUTTERMILK CHICKEN BURGER

CRISPY BUTTERMILK CHICKEN WITH HOMEMADE SLAW, DUBLINER CHEDDAR, BABY GEM & ROASTED GARLIC AIOLI SERVED WITH FRIES (1a,3,7,10)

SEAFOOD LINGUINI (VEG LINGUINI)

TIGER PRAWNS, SQUID, MUSSELS, IN A TOMATO, HERBS, GARLIC AND CHILLI SAUCE(1a, 2, 3, 14)

LOADED NACHOS

PULLED BEEF WITH GUACAMOLE, SALSA, CHEESE SAUCE AND JALAPENOS (1a,1b,1c,3,7,10)

CRISPY BUTTERMILK CHICKEN STRIPS & CHIPS

SERVED WITH A CHIOICE OF 3 DIPS: ROASTED GARLIC AIOLI, TEELINGS WHISKEY BBQ OR CHIPOTLE MAYO (3,7,10,12)14.50

FEATHER BLADE BEEF

SLOW COOKED FEATHER BLADE BEEF, CREAMY MASHED POTATOES, SALSA VERDE, RED WINE JUS, TRUFFLE ONIONS & RAINBOW CARROTS (1a, 7, 12)

SIDES



BELGIAN CHOCOLATE BAR

CRUSHED WAFER BASE, CREAMY CHOCOLATE MOUSSE, WHIPPED CARAMEL, CANDIED WALNUTS & CHANTILLY CREAM (1a,7,8)

CHEESECAKE OF THE DAY

DIGESTIVE BISCUIT BASE, LIME CREAM CHEESE FILLING, FRUIT JELLY & CHANTILLY CREAM (1a,7)

VANILLA ICE CREAM SUNDAE

ICE CREAM, WHIPPED CARAMEL, CRUSHED BISCUITS, WALNUTS, CHOCOLATE SAUCE & CHANTILLY CREAM 7.00 (1a,7,8)

8.50

8.50

1 GLUTEN | 1a WHEAT | 1b BARLEY | 1c RYE | 1d OATS | 2 CRUSTACEANS | 3 EGGS | 4 FISH | 5 PEANUTS | 6 SOYBEANS | 7 MILK | 8 NUTS | 9 CELERY | 10 MUSTARD | 11 SESAME SEEDS | 12 SULPHUR DIOXIDE & SULPHITES | 13 LUPIN | 14 MOLLUSCS

ALLERGENS