

# EVENING



# MENU

## Beginning

### HOMEMADE SOUP OF THE DAY €5

served with brown bread (GF) (1, 2, 3, 9)

### TWICE COOKED CHICKEN WINGS €8.50/€10.50

with a choice of whiskey bbq or hot sauce served with a Cashel blue cheese dip garnished with chives & sesame seeds (small/large) (GF) (2, 6, 7, 8, 9)

### GAMBAS & SMOKEY CHORIZO PIL PIL €9.90/€15.90

sizzling prawns & spicy sausage in a chilli garlic sauce cooked in extra virgin olive oil & served with crusty bread (1, 2, 8, 10, 11, 12)

### SLOW ROASTED CIDER GLAZED PORK RIBS €9.90/€15.90

served with red cabbage slaw & garnished with side salad (4, 7, 8)

### CLASSIC CAESAR SALAD €7/€12

served with romaine lettuce, garlic croutons, classic caesar dressing & parmesan shavings

Add grilled chicken +€3 (1, 2, 4, 11)

### VEGAN BEETROOT ARANCINI €5.90

crispy risotto balls filled with beetroot & vegan mozzarella served with rocket oil & organic leaves served with homemade brown bread (1)

## Loaded Fries

### BUFFALO HOT SAUCE & BLUE CHEESE €6 (2)

NACHO FRIES €6 (2)  
topped with cheese, sour cream, guacamole & spicy salsa

TRUFFLE & PARMESAN €6 (2)

CHICKEN KATSU CURRY €6 (1, 2, 7)

Allergens - 1.Wheat 2.Milk 3.Lupins 4.Eggs 5.Tree Nuts  
6.Sesame Seeds 7.Mustard 8.Sulphure Dioxide 9.Celery  
10.Crustaceans 11.Fish 12.Molluscs 13.Soya 14.Peanut

## Middle

### GRILLED & BRAISED BURGER €18.50

Grilled 4oz steak mince burger topped with slow cooked beef short rib on the bone with mixed leaves, tomatoes, melted cheddar cheese, cowboy butter in a toasted bun served with fries (GF) (1, 2, 4, 7, 8)

### CRISPY CHICK BURGER €16.90

Thinly sliced chicken fillet marinated in buttermilk & dipped in southern fried spices served with garlic mayo, tomato, red onion & mixed leaves served with fries (GF) (1, 2, 4, 7, 8, 9)  
(Can be gluten free with grilled chicken)

### BLACK & BLUE BURGER €17.50

Two beef and black pudding patties in a soft bun with mixed leaves, red onion jam & melted blue cheese served with fries (1, 2, 4, 7, 8)

### THE CLASSIC BURGER €16.90

New York style burger with two 4oz patties, wholegrain mustard mayo, mixed leaves, tomato, house pickle & melted cheddar cheese served in a brioche bun topped with crispy onion rings served with fries (GF) (1, 2, 4, 7, 8)

### FRITTO MISTO €16.90

Selection of local golden fried seafood, wasabi & lemon mayo & house pickles served with fries (1, 2, 4, 10, 11, 12)

### PRAWN PO BOI €16.50

Louisiana style prawns, creole mayo, lettuce, house pickles in a glazed roll served with fries & slaw (1, 2, 4, 7, 10)

### VEGAN BURRITO BOWL €11.90

Romaine lettuce, spicy black beans, corn, chickpeas, pickled beets, guacamole, rice & tortilla chips

### DWYERS PHILLY CHEESESTEAK €17.50

Thinly sliced striploin steak served with sautéed mushrooms, onions & peppers served in a roll with melted American cheese & fries (1, 2, 4, 8)

### DWYERS MAC & CHEESE €14.90

Our twist on the classic with roasted garlic crumbs, truffle oil & served with garlic bread (1, 2, 4)

## On the Side

FRIES €3

SWEET POTATO FRIES €4

GREEN SALAD €4

FRAGRANT RICE €4

## The End

### GLUTEN FREE WARM CHOCOLATE BROWNIE €6.50

served with vanilla ice cream, cream & topped with chocolate sauce (2, 5)

### POP ROCKS BELGIAN WAFFLE €6.50

Indulgent Belgian waffle topped with raspberry crème anglaise, vanilla ice cream & chocolate popping candy (1, 2, 4, 13)

### CHOCOLATE & HAZELNUT LIQUOR MOUSSE €6.50

served in a milk chocolate cup topped with hazelnut praline shards, chocolate swirl stick & mixed berry compote (2, 4, 5, 14)

### DWYERS LIME CURD TART €6.50

with homemade lime curd, fresh berries & topped with a meringue kiss (1, 2, 4)

### SELECTION OF ICE CREAM €6.50

Vanilla, Strawberry & Chocolate (2, 4)

## Dessert Cocktails

### CHOCOLATE DELIGHT €11

vodka, homemade chocolate liqueur, amaretto & cream

### ALEXANDER €11

cognac, crème de cacao brown & cream

### AFTER DINNER MINT €11

crème de mint, crème de cacao white & cream