



STARTERS

HOME-MADE SOUP OF THE DAY SERVED WITH SOURDOUGH TOAST (GF BREAD AVAILABLE) (1a)	8.00
CHEESE & GARLIC BREAD (1a,7)	5.00
RED WINE CHORIZO CASSEROLE SERVED WITH TOASTED SOURDOUGH(1a,3,7)	9.50
HOT SMOKED BBQ RIBS MEATY PORK RIBS, TEELINGS WHISKEY BBQ SAUCE& SOURDOUGH TOAST (1a,3,7,10)	14.50
CHICKEN WINGS SERVED WITH BLUE CHEESE SAUCE & CRUNCHY CELERY STICKS. CHOOSE FROM TEELING WHISKEY BBQ SAUCE , HABANERO HOT SAUCE OR SWEET CHILLI SAUCE (7,9,12)	13.00
PATATAS BRAVAS HOUSE ROASTED POTATOES,SPICY TOMATO SAUCE (9)	7.00
AVOCADO TOAST GUACAMOLE, CONFIT CHERRY TOMATOES, WATERCRESS (1A)	7.00

GOURMET STARTERS

BURRATA SERVED WITH PESTO/ GRILLED LEEK SEGMENTS LEAVES,BALSAMIC CHERRY TOMATOES (1a,7)	12.50
SEAFOOD CROQUETTES COD, SALMON AND SHRIMP CROQUETTES ON A BED OF SPICY MARINARA, PARMESAN DUST,WATERCRESS (2,4,7,9)	13.50
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
DUBLIN BAY PRAWNS COOKED IN OLIVE OIL, GARLIC, CHILLI, CHERRY TOMATO & PARSELY. SERVED WITH SOURDOUGH TOAST & GRILLED LEMON (1a,2,7)	16.00
SMOKED SALMON TARTARE SHALLOTS,CAPERS,GHERKINS,DRESSED LEAVES,DILL & CHIVES CREAM CHEESE,SOURDOUGH AND GRILLED LEMON (1a,4,7)	12.50

CLASSIC PUB FOOD

ORIGINAL DUBLIN CODDLE SAUSAGES, BACON , ONION AND POTATOES SERVED WITH TOASTED SOURDOUGH (1a)	18.00
TRADITIONAL GUINNESS BEEF STEW SERVED WITH TOASTED SOURDOUGH, VEGETABLES AND MASHED POTATOES (1a,1b,7)	19.50
FISH & CHIPS FRESH COD IN A BEER BATTER WITH PEA MOUSSE, CHERRY TOMATO CONFIT, TRIPLE COOKED FRIES, TARTARE SAUCE & GRILLED LEMON (1a,1b,1c, 3,4,7,10,12,13)	19.00
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)	19.00
GRILLED CHICKEN BURGER GRILLED FREE RANGE CHICKEN BREAST WITH BEETROOT, CABBAGE AND APPLE SLAW, VINTAGE CHEDDAR, BABY GEM LETTUCE, ROASTED GARLIC AIOLI SERVED WITH FRIES (1a,3,7,10)	18.00
CRISPY BUTTERMILK CHICKEN STRIPS & CHIPS SERVED WITH A CHIOICE OF 3 DIPS: ROASTED GARLIC AIOLI, TEELINGS WHISKEY BBQ OR CHIPOTLE MAYO (1C,3,7,10,12)	14.50
CALAMARI FRIED FRESH SQUID RINGS WITH ROASTED GARLIC AIOLI, SERVED WITH SOURDUGH, GRILLED LEMON & DRESSED LEAVES (1a,3,7,10,14)	14.50

PASTA

SEAFOOD LINGUINE (VEG LINGUINE) TIGER PRAWNS, SQUID, MUSSELS, IN A TOMATO,HERBS,GARLIC AND CHILLI SAUCE(1a,2,3,14)	21.00
CHICKEN AND CHORIZO LINGUINE CHICKEN,CHORIZO, BELL PEPPERS, ONIONS IN A TOMATO AND HERB SAUCE (1a,,3,9)	21.00

GOURMET MAINS

FEATHER BLADE BEEF SLOW COOKED FEATHER BLADE BEEF, CREAMY MASHED POTATOES, SALSA VERDE, RED WINE JUS, TRUFFLE ONIONS & RAINBOW CARROTS (1a,7,12)	21.50
LAMB SHANK SERVED WITH CHAMP MASHED POTATOES, ROASTED VEGETABLES,LAMB JUS (1a,7)	22.00
PORCHETTA SERVED WITH HOUSE POTATOES & ONIONS, GARLIC WILD MUSHROOMS & PEPPER SAUCE (1a,7)	19.50
BLACK ANGUS STEAK OF THE DAY (MARKET PRICE) SERVED WITH CHOICE OF 2 SIDES AND A SAUCE	
POACHED COD AND SPINACH BALLOTINE SERVED WITH CHEESY CAULIFLOWER,CAPERS/OLIVE OIL/DILL & LEMON SAUCE, GRILLED SOURDOUGH, STEAMED MUSSELS, PADRON PEPPERS (1A,4,7,14)	22.00

SALADS

WHIPPED GOATS CHEESE SALAD WHIPPED GOATS CHEESE ,TENDER ROASTED BEETROOT, BEETROOT GEL, MIXED ITALIAN LEAVES,CHERRY TOMATO CONFIT, WALNUT CRUMBLE, HOUSE VINAIGRETTE (7,8,10)	13.50
TACO CHICKEN SALAD MIXED LEAVES, GRILLED CHICKEN BREAST, RED ONIONS, CHERRY TOMATOES, GRILLED PINEAPPLE, TACO DRESSING (3,10)	14.50

SANDWICHES

SERVED WITH A CHOICE OF FRIES OR SOUP

HAM & CHEESE SOURDOUGH SLOW COOKED PULLED HAM HOCK, VINTAGE CHEDDAR, DIJONNAISE (1A,3,7,10)	11.50
STEAK OPEN SOURDOUGH 5OZ BLACK ANGUS STEAK, WILD MUSHROOMS, TRUFFLE ONIONS, DIJONNAISE, RAINBOW PEPPER SAUCE, (1A,3,7,10)	18.00
SWEET CHILLI CHICKEN CIABATTA BUTTERMILK CRISPY CHICKEN, SWEET CHILLI MAYONNAISE, ITALIAN LEAVES, (1A,1C,3)	12.50



SIDES

TRIPPLE COOKED SKIN ON FRIES	4.50
PARMESAN & GARLIC FRIES (7)	5.50
CREAMY MASH POTATOES (7)	4.50
HOUSE ROASTED VEGTABLES	5.00
HOUSE POTATOES AND ONION	5.50
DRESSED GREEN LEAVES & PARMESAN (7)	5.00
ONION RINGS (1A)	5.50
SWEET POTATO FRIES	5.50
CHEESY CAULIFLOWER (7)	6.00

SAUCES

RAINBOW PEPPER SAUCE (1A,7)	2.50
BORDELAISE SAUCE (1A,7)	2.50
TEELING WHISKEY BBQ (1C,12)	2.50
ROASTED GARLIC AIOLI (3,7,10)	2.50
CHIPOTLE MAYO (3,7,10)	2.50
DIJONNAISE (3,7,10)	2.50

DESSERTS

WARM APPLE STRUDEL	7.50
SERVED WITH VANILLA ICE CREAM (1a,3,7)	
BELGIAN CHOCOLATE BAR	8.50
CRUSHED WAFER BASE, CREAMY CHOCOLATE MOUSSE, WHIPPED CARAMEL, CRUSHED CANDIED WALNUT, CHANTILLY CREAM (1A,7,8)	
CHEESECAKE OF THE DAY	8.50
DIGESTIVE BISCUIT BASE, LIME CREAM CHEESE FILLING, FRUIT JELLY, CHANTILLY CREAM (1a,7)	
VANILLA ICE CREAM SUNDAE	
SERVED WITH VANILLA ICE CREAM, WHIPPED CARAMEL, CRUSHED BISCUITS, WALNUTS, CHOCOLATE SAUCE & CHANTILLY CREAM (1a,7,8)	

KIDS MENU

CHICKEN STRIPS & CHIPS	8.50
SERVED WITH KETCHUP OR MAYONNAISE DIP (1a,3)	
KIDS CHEESEBURGER & CHIPS	8.50
BEEF PATTY WITH DUBLINER CHEDDAR & KETCHUP ON A BRIOCHE BUN SERVED WITH TRIPLE COOKED CHIPS (1a,3,7)	
BANGERS & MASH	
IRISH SAUSAGES & MASHED POTATOES SERVED WITH GRAVY OR KETCHUP (1a,7,12)	8.50
TOMATO SAUCE LINGUINE	
FRESH LINGUINE PASTA IN A HOME-MADE MARINARA SAUCE (1a,3)	8.50

ROOMS AVAILABLE FOR ALL
OCCASIONS CONTACT
RESERVATIONS@JOHNODWYER.IE



ALLERGENS

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

JOHN O DWYER'S



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