

Wine & Cocktails

White

125ml Glass / Bottle

San Giorgio, Pinot Grigio, Italy 8/32

Sustainable. Light, with pear and lemon notes.

Emiliana, Chardonnay, Chile 8.50/32

Organic. Juicy, refreshing with tropical fruits.

St Jean des Sources, Picpoul de Pinet, France 9/35

Sustainable. Dry, crisp, pairs well with seafood.

Tindall, Sauvignon Blanc, New Zealand 9.50/37

Organic. Classic sauvignon, gooseberry, passion fruit notes.

Red

Bodegas Castaño, Tempranillo, Spain 8/31

Sustainable. Full-bodied, ripe plum and a smoky finish.

Emiliana, Cabernet Sauvignon, Chile 8.50/32

Organic. Elegant, ripe red cherry and a smooth finish.

Les Deux Cols, Syrah/Grenache, France 9/35

Organic. Bramble fruits with a fresh, intense finish.

Fantini Farnese, Montepulciano, Italy 9.50/37

Organic. Ripe, juicy with wild berries and vanilla.

Sparkling

Perlage, Prosecco Frizzante 'Sora Loc', Italy 40

Organic. Fruity, clean floral nose, sweet pear.

Port

Dow's, 10 Year Old Tawny Port, Portugal 8

Cocktails

Irish Coffee 10

Pearse whiskey, coffee, sugar, fresh cream.

Aperol Spritz 11

Aperol, prosecco, soda water, ice, orange slice.

O'NEILLS Old Fashioned 13

Pearse whiskey, simple syrup, bitters, orange peel.

Espresso Martini 13

Istil 38 Irish vodka, Kahlúa, espresso, simple syrup.

Signature Sours 13

Pearse whiskey/Dingle Gin/Amaretto, lemon juice, simple syrup, egg white, bitters.

A 10% service charge applies to groups of six or more.
No split bills for large groups.

Dinner Menu

O'NEILLS

PUB, FOOD & ROOMS



36-37 Pearse St, Dublin 2
Ph: +353 (1) 671 4074
www.oneillsdublin.com
info@oneillsdublin.com

Follow Us On Social

 @oneillsvictorianpub

 @oneillsofPearsest

Dinner

Soup of the Day served with Irish soda bread *1, 7, 9	7
Smoked Haddock & Potato Chowder with Irish soda bread *1, 4, 7, 9	12
Prawn Tempura with basil & lemon aioli *1, 2, 3	12.50
Chicken Wings in hot sauce and served with celery & a blue cheese dip *1, 3, 4, 5, 7, 8, 10	10/17
Bangers & Mash with onion gravy *1, 3, 7	16
Caesar Salad baby gem lettuce, Parmesan, bacon, croutons, Caesar dressing *1, 3, 4, 7, 10, 12	10/14 add chicken 3.50
Vegan Roasted Cauliflower Curry chickpea, coconut, cashew, pomegranate *15	16 add chips 3
Shepherd's Pie minced lamb, root vegetables, creamy mashed potato & Parmesan *4, 7, 9, 10, 12	17.50
Lasagna hearty beef lasagna with Mexican slaw, leaves and chips *1, 3, 7, 9, 12	18
Traditional Irish Stew slow-cooked lamb shoulder with potato, carrots, onions & celery. Served with Irish soda bread. *1, 7, 9	19.50
O'NEILLS 9oz. Cheeseburger Dubliner cheddar, caramelised onions, lettuce, house pickles on a brioche bun with chips or salad *1, 3, 7, 10	18
Buttermilk Chicken Burger on a brioche bun with Mexican slaw, lettuce, mayo & chips *1, 3, 7, 10	18
Chicken Curry Indian style curry with marinated chicken, cashew, coconut, chickpea & pomegranate *7, 8, 13, 15	19 add chips 3
Fish 'n' Chips fresh hake in beer batter, tartare sauce, pea purée, salad & chips *1, 3, 4, 10	20
Traditional Roast Dinner roast beef served with cauliflower mornay, roast root vegetables, roast potatoes & red wine gravy *1, 3, 4, 7, 9, 10	20

O'NEILLS

EVERYTHING YOU WANT IN A DUBLIN PUB

Sides

Fries regular fries	4.5
Truffle & Parmesan fries *7, 8	9
Chipotle & Parmesan fries *7, 8	8.50

Dips

Smoked garlic mayo *3	2.50
Chipotle mayo *3	
Blue cheese *3, 7	
Hot Sauce *1, 3, 4, 5, 7, 8, 10	

Fresh Bread

Homemade Irish soda bread *1, 7	3
---	----------

Sharing

O'NEILLS Platter (suitable for six) cauliflower jalapeños croquettes, chicken tenders, chicken wings, onion rings, cocktail sausages, fries, served with a selection of mayos *1, 3, 4, 5, 6, 7, 8, 9, 10, 12	60
---	-----------

Dessert

Chocolate Brownie with salted caramel ice cream *1, 3, 7, 8	8.50
Apple & Blueberry Crumble with vanilla ice cream *1, 3, 7, 8	9
Ice Cream Sundae three layers of ice cream with fruit, nuts, cream, praline and chocolate sauce *1, 3, 7, 8	9

Suppliers

Glenmar Shellfish, Keelings, Jack McCarthy, McLoughlin's Craft Butchers, Tartine & Firehouse Bakeries.

*Allergens

1 Cereals containing gluten, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanuts, 6 Soybeans, 7 Milk, 8 Nuts, 9 Celery, 10 Mustard, 11 Sesame Seeds, 12 Sulphur Dioxide, 13 Lupin, 14 Molluscs, 15 Cashews

Please let your server know if you have any allergens.
Gluten-free options are available.

A 10% service charge applies to groups of six or more.
No split bills for large groups.