



DOOLIN
CO. CLARE

Gus O'Connor's Pub

SET MENU

TRADITIONAL IRISH
MUSIC SESSIONS
NIGHTLY

@oconnorspubdoolin
#oconnorspub



Gus O'Connor's Pub

SET DINNER MENU

Soup of the Day (v)

Served with homemade brown soda bread

C, E, D, G in bread only

O'Connor's Atlantic Seafood Chowder

Served with homemade brown soda bread

G, F, Cr, Mo, So, D, C

Oriental Shredded Duck & Vegetable Spring Rolls

Served with seasonal salad leaves and a chilli, lime & coriander mayo

G, E, D, So, M

Grilled Goat's Cheese Tartlet

With a red onion & betroot marmalade, seasonal salad leaves and basil & garlic pesto

G, E, D, M

Beef & Guinness Stew

Traditional braised beef, root vegetables and guinness stew

C, So, G

Baked Fillet of Fresh Atlantic Salmon

Served with a lemon & dill cream and a selection of vegetables and potatoes

F, D, C, So, GF

O'Connor's Fresh Fried Fillet of Cod

Served with chips, seasonal salad and homemade tartare sauce

G, F, E, D, M

Panfried Supreme of Chicken

Served on a bed of creamed potatoes, field mushrooms and white wine & chive cream

D, So, GF

Vegetarian Dish of the Day (v)

Please see our specials board on the day or ask a member of staff

Light Mango & Passion Fruit Mousse

With a fresh fruit coulis

G, E, D

Rich Dark, Milk & White Chocolate Mousse

With a fruit coulis

G, E, D

Gus O'Connor's Pub

Allergen

1. G Gluten
2. Cr Crustaceans (prawn, crab, lobster)
3. E Eggs
4. F Fish
5. P Peanuts
6. S Soybeans
7. D Lactose
8. N Nuts
9. C Celery
10. M Mustard
11. SS Sesame Seeds
12. So Sulphur Dioxide
13. L Lupin
14. Mo Molluscs (mussels, clams, oysters)

GF denotes Gluten Free

Gluten free bread is available on request

**Please be aware some or all of the above allergens
are used daily in our kitchen**

**All our beef is of 100% Irish origin
and is fully traceable from farm to fork**

**2-course or 3-course meal options available,
please email us for more details, prices and availability**

Gus O'Connor's Pub

Doolin, co. Clare

065 707 4168

gusoconnorspub@gmail.com