

Dublin's Heritage Pubs



The Stag's Head

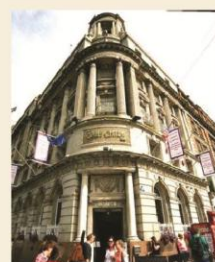
1 Dame Court, Dublin 2

Est. 1780s. First pub in the city to enjoy electric light. Free live traditional sessions Fridays & Saturdays. Irish homemade food served 7 days. Whiskey served from the cask.

Kehoes Pub

9 South Anne Street, Dublin 2

Est. 1803. Victorian shrine with everything as it was 100 years ago. Homely feel with stained glass, mahogany doors & snugs. Great Guinness served.



The Grand Central

10/11 O'Connell Street, Dublin 1

Historical former bank, now transformed to one of the city centres most central decorative Bar Restaurants. Serving food all day.

Quays Bar

11/12 Temple Bar Square, Dublin 2

Music sessions day & night. A great mix of locals & tourists. Irish restaurant upstairs.



The Gin Palace

42 Middle Abbey Street, Dublin 1
(on the Luas Red Line)

Largest selection of gin in Ireland. Speciality gin taster trays & gin served in a tea pot. Food served 7 days. Cocktails are a must.

Allergens List

- 1 Eggs / 2 Gluten / 3 Fish / 4 Peanuts / 5 Lactose
6 Nuts / 7 Celery / 8 Lupin / 9 Molluscs / 10 Sulphites
11 Mustard / 12 Soya / 13 Sesame / 14 Crustaceans
V-Vegetarian

DINNER & SHOW MENU

STARTERS

Clonakilty Black Pudding en Croute 2 5

Smooth Apple Sauce, Red Cabbage Purée

Freshly Prepared Soup of the Evening 2 5 6 7 11 12 13

Served with Fresh Bread Rolls

Smoked Salmon Parcel 2 3 5 12

Salmon Mousse wrapped in Smoked Salmon, Capers, Guinness Brown Bread

Selection of Melon, Watermelon Shot (v) 5

Crushed Raspberry & Lemon Syrup

MAIN COURSE

Irish Lamb Stew 1 2 5 6 7

Served with a Puff Pastry Lid (Supplement of €3.50 will be added to your bill)

Traditional Bacon & Cabbage 2 5 6

Traditionally cooked Loin of Bacon, Creamy Mashed Potatoes, Savoy Cabbage, Parsley Sauce

Honey & Thyme Roast Chicken Supreme 2 5 6 7 12

Root Vegetable Colcannon, Sugar Snap Peas, Sweet & Sour Red Onions

Baked Salmon 3 5

Fennel & Apple Salad, Dill Buttered Baby Potatoes

Beef & Guinness 1 2 5 6 7 11 12

Roast Garlic Mash, Vegetable & Guinness Broth, Horseradish Cream & Parsnip Crisps

(Supplement of €5.00 will be added to your bill)

Mixed Bean Chilli (v) 2 5 7

Chickpea Rice, Garlic Naan Bread, Coriander Crème Fraîche

DESSERTS

Arlington Assiette of Desserts 1 2 4 5 6 10 12

Lemon Curd Tartlet, Chocolate & Guinness Mousse, Strawberry Fool

Cheese & Crackers 2 5 6 7 11

Smoked Gubeen, Porter Cheddar, Irish Oakwood Smoked Cheddar, Cashel Blue, Celery Sticks,

Grape Chutney & Cheese Crackers (Supplement of €5 will be added to your bill)

SIDES

€4.00

Chunky Chips (v)

Roast Garlic Mash 5 10

Root Vegetable Colcannon 5 10

House Salad (v)

Dill Buttered Baby Potatoes 5

Selection of Fresh Breads 2 5 6

Any dietary requirements can be accommodated for on this menu



COFFEES

Irish Coffee 2 5

Jameson Whiskey, pure ground coffee, sweetened slightly & smothered with fresh cream. €7.50

Baileys Coffee 5

Baileys Original Cream, pure ground coffee, sweetened slightly & smothered with fresh cream. €6.90

Calypso Coffee 5

Tia Maria Liqueur, pure ground coffee, sweetened slightly & smothered with fresh cream. €6.50

French Coffee 5

Hennessy Brandy, pure ground coffee, sweetened slightly & smothered with fresh cream. €7.50

Seville Coffee 5

Cointreau Liqueur, pure ground coffee, sweetened slightly & smothered with fresh cream. €6.50

Cappuccino €3.50 5

Espresso €3.00

Latte €3.50 5

Americano €3.00

Irish Tea €2.50

Selection of Herbal Teas €3.00

We value our customers' comments on the Celtic Nights experience. Please take the time to fill in the Comment Card on the table to help us in our future customer care.