

2020

Dooks Fine Food Menus 2020

Dooks Fine Food

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MENU | breakfast & lunch

BREAKFAST (7.30am - 12pm)

€

Dooks brown bread/ white yeast bread portion with butter & Dooks jam / seville orange marmalade 137v	2
Scone with Dooks jam: fruit oatmeal / brown / plain* / sticky orange** 137v	3 / 2.5* / 3.2
	**weekend only
Dooks granola, honeyed yoghurt & blackcurrant compote 178v	5.5
Porridge with poached nectarine & yoghurt 137v (vv option)	4.8
Scrambled eggs, organic mixed leaves, Dooks brown bread / Dooks white yeast toast 137v	6
<i>add roasted tomato & wilted spinach €1.5 / Crowe's bacon €3 / Dooks orange & fennel sausage €3</i>	
Rosemary, orange & fennel sausage, oven roasted tomatoes, fried eggs & Dooks white yeast toast 13	12

BREAKFAST OFFER | Hot drink & a scone before 11am (Tuesday - Friday)

4.5

LUNCH (12pm - 4pm)

€

KITCHEN

Roasted tomato and fennel soup w/ sour cream, toasted pumpkin seeds and Dooks brown bread 137v	5.5
Focaccia, garlic & buttermilk marinated chicken, parsley mayonnaise, pickled shallots & leaves 13710	9.5
Bruschetta with roasted courgette, aubergine, toasted sunflower seeds, goats cheese, rocket pesto 178	9
Pan-fried salmon, pickled shallots, rainbow chard, rooster potatoes & horseradish cream 47	14
Pan-fried hake, Gubbeen chorizo, green bean & potato, rocket pesto 478	14

**All of our hot dishes are made to order and take approximately 10-15 minutes to prepare. For customers under time pressure please notify your server and they will advise you of time estimate in relation to your order*

DELI

1 Salad €4.5		2 Salads €8.5		3 Salads €12.5
1 Meat / Fish €6.5		Meat / Fish & 2 Salads €13.5		+ Dooks Brown Bread / White Yeast Bread €1.5

Salads

- ★ Green bean, sweetcorn, potato, garlic, rocket, rocket pesto 78gf
- ★ Carrot, apple, red cabbage, beetroot, parsley, dill vv gf
- ★ Roasted aubergine, sunflower seed yoghurt, toasted sunflower & poppy seeds, pickled fennel, basil 7v gf
- ★ Roasted onion squash, honey mixed seeds, garlic & lemon yoghurt, rocket 37v gf

Meats & Fish

- Roasted salmon fillet, horseradish cream, pickled shallot 47 gf
- Lemon, garlic & buttermilk marinated chicken supreme with rocket pesto 78gf

LUNCH OFFER |

Cup of soup with chicken focaccia or bruschetta	10.5
Cup of soup with a portion of salad & Dooks brown bread	7

dooks
FINE FOODS

MENU | drinks & desserts

TEAS	€
Barry's loose leaf tea	2.2
Kardemumma teas: Camomile / Peppermint / Russian Earl Grey / Roibos lemon / Sensha Makato Green	2.8

COFFEE & CHOCOLATE	€
Coffee Culture Americano / Macchiato*	2.8
Coffee Culture Cappuccino / Latte*	3.2
Coffee Culture Flat White*	3
Coffee Culture Espresso / Double Espresso	2 / 2.5
Babyccino (steamed foamy milk)*	1
Chef's Signature Hot Chocolate	3.2

*Soy milk available

CHILLED DRINKS	
Mineral Water Still / Sparkling	1.95
Cahir Apple Farm Still Apple Juice / Sparkling Apple Juice / Lemonade / Pink Lemonade 250ml	2.5
Irish Hedgerow Sparkling Elderflower Refresher 750ml	5.2

ICED TEAS & COFFEES	
House lemon iced tea	3
Sweet iced lemony Rooibos	3
Iced Russian Earl Grey	3
Iced Dooks coffee black / milked / sweetened	3 / 3.10 / + 10c

*Soy milk available

SWEETS	€
Flourless chocolate cake 367v	4
Spiced carrot cake with hazelnuts & candied pumpkin seeds 13678v	3.5
Baked elderflower cheesecake with strawberries & brown scone base 1367v	3.5
Orange & almond cake with chocolate ganache & candied orange peel 678v9f	3.5
Chocolate chip cookie 1367v	2
Lemon & rosemary bundt cake with lemon icing 1367v	3.2
Raspberry financier with fresh raspberries 1367v	3.5

MENU | allergens & suppliers

INGREDIENTS & ALLERGENS KEY

1	Gluten	10	Mustard
2	Crustaceans	13	Sesame
3	Egg	12	Sulphur Dioxide
4	Fish	13	Lupin
5	Peanuts	14	Molluscs
6	Soya Beans	v	vegetarian
7	Milk	vv	vegan
8	Nuts	gf	gluten free*
9	Celery (incl. celeriac & celery salt)		

SUPPLIERS

VEG

Organic Vegetables	Annie's Farm, Ardmayle, Cashel, Co. Tipperary
Seasonal Garden Produce (w/ no nasties)	Brookhill Kitchen Garden, (chef's family home) Fethard Tullamaine Castle Gardens, Fethard 'Long Meadow' Kitchen Garden, Cashel
Vegetables	Moloney Brothers Fruit & Veg, Cashel
Spinach	Trehy's, Lisronagh, Co. Tipperary

MEAT & FISH

Pork	Crowe's Farm, Gortussa, Dundrum, Co. Tipperary
Meat	O'Dwyer's Butchers, Killenaule, Co. Tipperary
Seafood	Seatrade, Dunmore East, Co. Waterford
Seafood	The Fishman's Market, Co. Kilkenny
Chorizo	Gubbeen Smokehouse, Schull, Co. Cork

DRINKS

Coffee	Coffee Culture, Birdhill, Co. Tipperary
Herbal Teas	Kardemumma, Co. Sligo
Soft Drinks & Juices & Cider Vinegar	Con Traas Apple Farm, Cahir, Co. Tipperary
Soft Drinks	Irish Hedgegrow, Drangan, Co. Tipperary
Wines	Le Caveau, Kilkenny

EGGS & DAIRY

Eggs	Emly Free Range Eggs, Oola, Co. Limerick
Cheeses	Cashel Farmhouse Cheesemakers, Beechmount Farm, Fethard
Cheeses	Gubbeen Smokehouse, Schull, Co. Cork

PANTRY

Flour	Kells Wholemeal, Bennettsbridge, Co. Kilkenny
Oats	Kilbeggan Organic Oats, Co. Offaly
Honey	David O'Meara, Fethard, Co. Tipperary
Cider Vinegar	Con Traas Apple Farm, Cahir, Co. Tipperary
Oils & Vinegars	Lilliput Trading Co.

MENU | sunday brunch

Welcome to Dooks. We serve healthy, colourful and flavourful foods to eat in and takeaway, all prepared on site from predominantly locally sourced, indigenous, seasonal produce. We are committed to maximising the flavour potential of Irish seasonal ingredients. Enjoy!

Dooks Brown Bread/ White Yeast Bread portion, butter & Dooks Jam 1 3 7 v
€2

Scone with Dooks jam: fruit oatmeal/ brown/ plain/ sticky orange* 1 3 7 v
€3/*3.2

Dooks granola, honeyed yoghurt, blackcurrant compote 1 7 8 v
€5.5

Kilbeggan Organic Porridge, poached nectarine, yoghurt* 1 3 7 v (vv option)
€4.8

Scrambled eggs, organic mixed leaves, Dooks brown bread / Dooks white yeast toast* 1 3 4 7 v
€6.5
add roasted tomato & wilted spinach €1.5 / Crowe's bacon €3 / Dooks sausage €3 / Flaked Salmon €4

Sausage with rosemary, orange and fennel, oven roasted tomatoes, fried eggs and
Dooks toasted white yeast bread* 1 3
€12

Butcher's Daughter black & white pudding, poached egg, roast potato chunks, spinach, parsley
mayonnaise* 1 3 10
€13

Roasted tomato and fennel soup w/ sour cream, toasted pumpkin seeds and Dooks brown bread 1 3 7 v
€5.5

Focaccia, garlic & buttermilk marinated chicken, parsley mayonnaise, pickled shallots & leaves* 1 3 7 10
€9.5

Bruschetta with roasted courgette, aubergine, roasted tomatoes, toasted sunflower seeds, goats cheese,
rocket pesto* 1 7 8
€9

Pan-fried salmon, roasted courgette, pickled shallots, roast potato chunks, horseradish cream* 4 7
€14

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FINE FOODS

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