

Wine & Cocktails

White

Gls / Carafe / Btl

San Giorgio, Pinot Grigio, Italy 7/20/29
Sustainable. Light, with pear and lemon notes.

Emiliana, Chardonnay, Chile 8/22/32
Organic. Juicy, refreshing with tropical fruits.

St Jean des Sources, Picpoul de Pinet, France 8.5/24/35
Sustainable. Dry, crisp, pairs well with seafood.

Tindall, Sauvignon Blanc, New Zealand 9/27/39
Organic. Classic sauvignon, gooseberry, passion fruit notes.

El Escocés, Volante Albariño, Spain 41
Sustainable. Crisp with tropical fruits and mineral finish.

Red

Bodegas Castaño, Tempranillo, Spain 7/20/28
Sustainable. Full-bodied, ripe plum and a smoky finish.

Emiliana, Cabernet Sauvignon, Chile 8/22/32
Organic. Elegant, ripe red cherry and a smooth finish.

Les Deux Cols, Syrah/Grenache, France 8.5/24/35
Organic. Bramble fruits with a fresh, intense finish.

Fantini Farnese, Montepulciano, Italy 9/27/39
Organic. Ripe, juicy with wild berries and vanilla.

Escarment, Pinot Noir, New Zealand 48
Sustainable. Medium-body, strawberries and red cherry.

Sparkling

Perlage, Prosecco Frizzante 'Sora Loc', Italy 39
Organic. Fruity, clean floral nose, sweet pear.

Port

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

Cocktails

Irish Coffee 9
Pearse whiskey, coffee, sugar, fresh cream.

Aperol Spritz 10
Aperol, prosecco, soda water, ice, orange slice.

O'NEILLS Old Fashioned 12
Pearse whiskey, simple syrup, bitters, orange peel.

Espresso Martini 12
Istil 38 Irish vodka, Kahlúa, espresso, simple syrup.

Signature Sours 12
Pearse whiskey/Dingle Gin/Amaretto, lemon juice, simple syrup, egg white, bitters.

Lunch Menu

O'NEILLS

PUB, FOOD & ROOMS



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Lunch

Soup of the Day 6.5
served with Irish soda bread
*1, 7, 9

Smoked Haddock & Potato Chowder 9.5
with Irish soda bread
*1, 4, 7, 9

Sourdough BLT 9
bacon, lettuce, tomato, mayo
*1, 3, 10, 12
Add Soup 3

Ham & Cheese Toastie 9
home cooked ham, Dubliner cheddar, mayo, sourdough
*1, 3, 7, 10
Add Soup 3

Bangers & Mash 12.5
with onion gravy
*1, 3, 7

Caesar Salad 10/14
baby gem lettuce, Parmesan shavings, crispy bacon, croutons, creamy Caesar dressing
*1, 3, 4, 7, 10, 12
Add Chicken 3.5

Vegan Roasted Cauliflower Curry 15
chickpea, coconut, cashew, pomegranate
*15

Shepherd's Pie 16.50
minced lamb, root vegetables & creamy mashed potato
*4, 7, 9, 10, 12

O'NEILLS 9oz. Cheeseburger 17
Dubliner cheddar, caramelised onions, lettuce, house pickles on a brioche bun with chips or salad
*1, 3, 7, 10

Buttermilk Chicken Burger 17
on a brioche bun with Mexican slaw, lettuce, mayo & chips
*1, 3, 7, 10

Fish 'n' Chips 19
fresh hake in beer batter, tartare sauce, pea purée, salad & chips
*1, 3, 4, 10

Traditional Roast Dinner 17.50
roast beef served with cauliflower mornay, root vegetables, roast potatoes, Yorkshire pudding & red wine gravy
*1, 3, 4, 7, 9, 10

O'NEILLS

EVERYTHING YOU WANT IN
A DUBLIN PUB

Sides

Fries 4.5
regular fries

Truffle & Parmesan fries 8
*7, 8

Chipotle & Parmesan fries 7.5
*7, 8

Dips

Smoked garlic mayo *3 2

Chipotle mayo *3

Blue cheese *3, 7

Hot Sauce
*1, 3, 4, 5, 7, 8, 10

Fresh Bread

Sourdough *1, 6 3

Homemade Irish soda bread
*1, 7

Dessert

Chocolate Brownie 7.5
with salted caramel ice cream
*1, 3, 7, 8

Apple & Blueberry Crumble 8.5
with vanilla ice cream
*1, 3, 7, 8

Ice Cream Sundae 8.5
three layers of ice cream with fruit, nuts, cream, praline and chocolate sauce
*1, 3, 7, 8

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.