

DRINKS



1837
DINING & DRINKS

DRAUGHT BEER

Guinness Draught Stout (ABV 4.2%) <i>rich • velvety • perfectly balanced</i>	€ 6.30
Hop House 13 Lager (ABV 4.2%) <i>fruity • hoppy • refreshing</i>	€ 6.90
Rockshore Lager (ABV 4.1%) <i>crisp • malty • light & refreshing</i>	€ 6.90
Citra IPA (ABV 5%) <i>big & bold • citrusy • sweet finish</i>	€ 6.90
Guinness Draught Stout 0.0 <i>smooth • perfectly balanced • alcohol free</i>	€ 5.30

BOTTLED BEER

Guinness Original Extra Stout (ABV 4.2%) <i>rounded flavour • coffee & sweet malt flavours</i>	€ 6.10
West Indies Porter (ABV 6%) <i>sweet finish • chocolate & toffee flavours</i>	€ 6.90
Guinness Foreign Extra Stout (ABV 7.5%) <i>full bodied • fruity character</i>	€ 6.10
Carlsberg 0.0 <i>crisp • refreshing • alcohol free</i>	€ 4.00

WINE

	GLASS / BOTTLE
Saint Marc Reserve Sauvignon Blanc <i>France</i>	8.00 38.00
Sonetti IGT Pinot Grigio <i>Italy</i>	9.50 45.00
Morgan Bay Chardonnay <i>USA</i>	12.00 56.00
Saint Marc Reserve Merlot <i>France</i>	8.00 38.00
Bodegas Muriel Rioja Crianza <i>Spain</i>	9.50 45.00
Predator Lodi OldVine Zinfandel <i>USA</i>	12.00 56.00
Cantina Colli Euganei Prosecco <i>Italy</i>	9.50 45.00
Pannier Brut Champagne <i>France</i>	– 90.00

COCKTAILS

Dark & Stoutly <i>Zacapa Rum, lime juice, ginger-habanero syrup, Guinness draught</i>	€ 12.00
Passion Fruit Martini <i>Smirnoff vodka, passion fruit purée</i>	€ 12.00
Guinness Old Fashioned <i>Roe & Co Solera Cask, Guinness syrup, bitters, orange oil</i>	€ 12.00
Strawberry Daiquiri <i>Captain Morgan's rum, strawberry & lime purée</i>	€ 12.00
The Liberties Coffee <i>Roe & Co Irish whiskey, Guinness & cold brew coffee batch, berry cream, roasted barley dust</i>	€ 10.00

Guinness Black Velvet <i>Created in 1861 in Brooks Club in London to toast Prince Albert's death, Guinness was added because "even the champagne should be in mourning". Guinness Extra Stout, prosecco</i>	€ 12.00
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Ruby Black Velvet <i>Guinness Extra Stout, prosecco, crème de cassis</i>	€ 13.00
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WATER & SOFT DRINKS

Carafe of Still Sparkling Water	€ 2.00
Ballygowan Irish Mineral Water <i>still • sparkling</i>	€ 3.50
Coca-Cola • 7Up • Club Orange • Club Lemon	€ 3.60
Diet Coke • Coca-Cola Zero Sugar • 7Up Free	€ 3.50
Britvic Juices <i>orange • cranberry • pineapple</i>	€ 3.50

TEA & COFFEE

Cappuccino	€ 5.10
Latte	€ 5.10
Flat White	€ 5.10
Americano	€ 4.50
Double Espresso	€ 3.50
Irish Breakfast Tea	€ 4.00
Herbal Tea	€ 4.20

DINING

Celebrating Ireland's rich culinary heritage with the finest ingredients from our bountiful earth, fertile lands, and pristine waters.

EARTH

Chargrilled sweetheart cabbage, smoked Gubbeen potato cake, pickled walnut salsa, glazed pear (A) 18.5
1w, 3, 7, 8 walnut, 12

Parsnip beignet, Kearney blue & beer dressing, Irish rainbow beets, toasted hazelnut romaine wedge (B) 18.5
1w, 3, 7, 8 hazelnut, 10, 12

Wild garlic pancakes, Guinness creamed Garryhinch mushrooms, Rockfield cheese, vine cherry tomatoes (C) 17
1b, 1w, 3, 7, 12

LAND

1837 signature beef & Guinness stew, root vegetables, creamy mash, Guinness soda bread, Glenilen butter (E) 21
1w, 1b, 1o, 3, 7, 9, 12

Quigley's Guinness-glazed beef short rib, beer-battered oyster, Cáis Na Tíre creamed spinach, mashed potato (E) 26
1w, b, 7, 9, 12, 14

Grilled free-range Glin Valley chicken Caesar salad, crispy pancetta (C) 19
1w, 3, 7, 8 pine nut, 10, 12

Chargrilled prime Dexter beef burger, crispy bacon, beef dripping bun, classic burger garnish (E) 21
1w, 3, 6, 7, 10, 11, 12

Quigley's 28 day dry-aged 10oz ribeye, Roe & Co. pepper sauce, hand cut chips, Guinness glazed onion, slow-roasted tomatoes & watercress (E) 34
1b, 7, 9, 12

SEA

Irish Oyster selection (½ dozen)
Dooncastle • Carlingford Lough • Kelly's (B) 21
12, 14

1837 Seafood Tower: Oysters, Guinness-cured smoked salmon, pickled rope mussels, Clogherhead crab & citrus mayo, prawn cocktail, scallop roe crisp, mixed leaf salad, Guinness soda bread - ideal for sharing (C) 60
1w, 1b, 1o, 2, 3, 4, 7, 10, 12, 14

Atlantic lobster & Clogherhead crab frittata, Hegarty's Cheddar, scallop roe crisp, shellfish mayo, Guinness soda bread (C) 35
1w, 1b, 1o, 2, 3, 7, 10, 12, 14

Fish of the Day (C) market price
Please ask your server for details

SIDES House salad • French fries • Champ potato 6.5
1w, 3, 7, 10, 12

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SWEET

Warm crêpe, Guinness gelato, Bailey's caramel sauce (B) 9
1b, 1w, 3, 7, 12

Blood orange posset, dark chocolate shortbread (C) 8
1w, 6, 7

Guinness chocolate mousse, whipped cream, fresh berries (C) 8
1b, 3, 6, 7, 12

Irish farmhouse cheeseboard: Ballylisk Triple Rose • Coolea • Kearney Blue • St Tola Ash served with lavosh crackers, grapes, apple, fig jam & chutney (C) 13.5
1w, 7, 12

ALLERGENS

1 w-wheat, b-barley, r-rye, o-oat • 2 Crustacean • 3 Egg • 4 Fish • 5 Peanut • 6 Soya • 7 Milk • 8 Tree Nut • 9 Celery • 10 Mustard • 11 Sesame • 12 Sulphite • 13 Lupin • 14 Mollusc

CARBON SCORE (A-E)

Each dish is labelled with a Foodprint letter which scores the environmental impact of each ingredient, with A being a 'very low carbon footprint' and E being a 'very high carbon footprint'. We are committed to offering our guests a balance of dishes on each of our menus.