

DRINKS

LOVELY DAY FOR SOME GUINNESS & FOOD

Guinness has an amazing food story that goes all the way back to 1837, when one of the first recorded pairings of Guinness with oysters was documented in our archives.

It started in the taverns of Dublin and soon caught on with the London gentry, where it gained fame. There's something magical about that rich, roasted stout cutting through the briny sweetness; it strikes a balance that's both humble and elegant. Today, that tradition has evolved into all kinds of bold and beautiful pairings and dishes.

Guinness isn't just a drink anymore — it's part of the plate too.

GUINNESS DRAUGHT

PINT, ABV 4.2%.....€6.70
HALF PINT, ABV 4.2%€3.80

Guinness Draught's smooth, roasted depth pairs effortlessly with flavours from land, earth, and sea, complementing hearty meats, earthy roots, and briny seafood with balance, boldness, and a touch of Irish soul.

GUINNESS DRAUGHT 0.0

PINT, ABV 0.0%€5.70
HALF PINT, ABV 0.0%€2.80

Guinness 0.0 delivers the same smooth, bold character—pairing seamlessly with these same dishes, offering rich flavour without the alcohol, for every plate and every palate.

GUINNESS BEERS, BY THE BOTTLE:

GUINNESS ORIGINAL EXTRA STOUT

330ML, ABV 4.2%.....€6.50

This bright and lively stout famously pairs with oysters with its bold roast, high carbonation and dry finish, perfectly contrasting the salty sweetness of oysters and seafood.

WEST INDIES PORTER

500ML, ABV 6%..... €7.30

Guinness West Indies Porter's warm caramel notes and gentle bitterness complement all kinds of meats and decadent desserts—enhancing savoury depth and sweet indulgence with every smooth, full-bodied sip.

GUINNESS FOREIGN EXTRA

500ML, ABV 7.5%.....€6.50

Guinness Foreign Extra Stout's intense roast, fruity complexity, and higher strength make it a bold partner—cutting through roast or flamed meats and amplifying dark desserts with depth, spice, and lingering character.

OUR BREWERY BEER:

HOP HOUSE 13

PINT, ABV 4.1% €7.30

HALF PINT, ABV 4.1%.....€3.80

Hop House 13 Lager's crisp, hoppy character is great for lifting fresh seafood, balancing fresh meats, and brightening vegetables with its clean, lively refreshment.

ROCKSHORE LAGER

PINT, ABV 4.1% €7.30

HALF PINT, ABV 4.1%.....€3.80

A light crisp lager with citrus tones, light in taste with a background hoppy character, works well with lighter dishes such as fish and fresh leafy salads.

ROCKSHORE CIDER

PINT, ABV 5%..... €7.30

HALF PINT, ABV 5%€3.80

A sweet Cider option from the Rockshore team.

CITRA IPA

PINT, ABV 5%..... €7.30

HALF PINT, ABV 5%€3.80

Our Guinness Open Gate Brewery Citra IPA, with its vibrant citrus and subtle bitterness, cuts through rich meats and enhances delicate fish—bringing brightness, balance, and a refreshing lift to every bite.

SIGNATURE COCKTAILS BY 1837:

BLACK VELVET

GUINNESS ORIGINAL EXTRA STOUT
AND BUBBLES..... €12.00

RUBY BLACK VELVET

GUINNESS ORIGINAL EXTRA STOUT,
CASSIS AND BUBBLES..... €13.00

DARK & STOUTLY

CAPTAIN MORGAN'S SPICED RUM, LIME JUICE,
GINGER-HABANERO SYRUP, GUINNESS DRAUGHT €12.00

GUINNESS OLD FASHIONED

ROE & CO WHISKEY, GUINNESS SYRUP,
BITTERS AND ORANGE OIL €12.00

ROCKSHORE CIDER APPLETINI

ROCKSHORE CIDER, SIMPLE SYRUP INFUSED
WITH APPLE, KETTLE ONE VODKA, LIME JUICE €12.00

CASAMIGOS CHILLI MARGARITA

CASAMIGOS REPOSADO, COINTREAU, HABANERO SUGAR
SYRUP SERVED IN A CHILLI/SALT RIMMED GLASS €12.00

ROE & CO ESPRESSO MARTINI

ROE & CO WHISKEY, BAILEYS AND
FRESH ESPRESSO COFFEE..... €12.00

GUINNESS

& FOOD,

THE PERFECT

SINCE 1837.

I837
DINING & DRINKS

GREAT FOOD, MIXING HISTORY
AND CREATIVITY. INSPIRED BY
THE ICONIC GUINNESS AND
OYSTERS PAIRING OF 1837.

DINING

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

EARTH

Roasted celeriac, Guinness rarebit, truffled leeks, toasted hazelnut brown butter, poached pear (D)
1w, b, 7, 8 hazelnut, 10, 12

Crispy parsnip and Ballymakenny potato boxty, Coolea custard, Burren blackberry balsamic, Garryhinch mushrooms (B)
1w, 3, 7, 12

Roast pumpkin wedges, creamy tahini, Ardsallagh goat's cheese, roast chestnuts, sage (B)
7, 8 Chestnut, 11, 12

LAND

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

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

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

"Pigs on the Green" crispy pork belly, Nduja croquette, fermented fennel, poached plums, plum 'Ketchup' (C)
1w, 3, 6, 7, 9, 12

Ultimate Steak Sandwich, chargrilled sirloin, rich pulled beef, sourdough baguette, crispy onions, horseradish mayo, pepper sauce, fries (E)
Add prawn topper
1w, 2, 3, 6, 7, 9, 10, 12

SEA

Guinness Original Oyster Experience c. 1837
Selection of Irish Oysters served with Guinness Original Stout Carlingford Lough • Kelly's (½ dozen/dozen) (B)
1b, 12, 14

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

Pan-fried ray wing, cauliflower puree, lime pickle fondant, shrimp butter, capers, samphire (C)
1w, 2, 4, 7, 12

Atlantic lobster, haddock and Guinness Smokie, garlic butter sourdough, Wicklow leaf salad (C)
1w, b, 4, 7, 9, 12

€

17.5

17

17

€

21

29

19

26

26

6

€

22/43

60

24

28

SIDES

€

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

6.5

SWEET

€

Apple & blackberry crumble, Guinness Brown bread ice cream (B)
1w, b, 3, 6, 7, 8 Almond, Walnut

9

Pear, Almond and Roe & Co. Whiskey Pavlova (C)
3, 7, 8 Almond

8

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

8

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

13.5

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.

All our beef is Irish.

1837
DINING & DRINKS