

ALL DAY MENU

SERVED MONDAY TO SUNDAY
12PM - 9PM

BAR BITES

HOMEMADE SOUP OF THE DAY €6.95

Fresh Irish Market Produce served with Irish Soda Bread

Contains: 7, 9

COMBO CHICKEN WINGS & FRIES €19.95

Choose Between our Spicy or BBQ Sauce, served with Deep Ranch Dressing, Celery and House Fries

Contains: Gluten, 7, 9, 10, 12

NACHOS (V) €11.95

Crunchy Nachos with Cheese Sauce, Jalapenos, Salsa, Pico de Gallo topped with Sour cream & Guacamole.

Add Seasoned Chilli-Beef for **€6.50**

Contains: Gluten, 7, 9, 12

CAESAR SALAD €12.95

Crispy Lettuce, Bacon, Garlic Croutons, Parmesan & Caesar Dressing . Add Chicken for **€4.50**

Contains: Gluten, 3, 4, 7, 12

CHICKEN TENDERS €16.50

Southern Fried Buttermilk Chicken Tenders, Pepper Sauce, Ranch Dressing, Salad Garnish & Fries

Contains: Gluten / Wheat, 3, 7, 12

GARLIC & MOZZARELLA BREAD (V) €9.95

Fresh Baguette Baked with Garlic Butter and Grated Mozzarella Cheese, Salad Garnish & Ranch Dip

Contains: Wheat, 3, 7, 9, 10, 12

CHILLI BEEF FRIES €15.95

Chilli Minced Beef, Cheese Sauce, Garlic Sauce, Parsley , Pico de Gallo

Contains: Wheat, 6, 7, 9, 12



THE NORSEMAN SIGNATURES

FISH & CHIPS €20.95

Irish Ale Battered Fresh Cod, Tartar Sauce, Lemon & Fries

Contains: Wheat, 3, 4, 10,

BEEF & GUINNESS STEW €21.95

Tender Pieces of Irish beef and Root Vegetables in a Rich Guinness Sauce. Served with Creamy Mashed Potatoes

Contains: Gluten , 7, 9, 12

TRADITIONAL IRISH LAMB CASSEROLE €21.95

Tender Wicklow Lamb cooked in a Herb Broth with Onion, Carrots, Celery and Leek. Served with Creamy Mashed Potatoes

Contains: Gluten, 7, 9, 12

THE NORSEMAN CHEDDAR CRUSTED COTTAGE PIE €20.95

Slow-Cooked Irish Ground Beef with Peas & Carrots in a Rich Gravy, topped with Irish Cheese, Mashed Potatoes & Fries

Contains: Wheat, 7, 9, 12

CHICKEN CURRY €19.95

VEGETABLE CURRY (V) €17.95

Mild Curry Sauce with Carrots, Peppers, Green Beans, Garden Peas, Sweet Corn, Poppadom.

Served with Braised Rice **OR** Fries

Contains: Wheat, 7, 9, 12

8OZ SIRLOIN STEAK €26.95

Prime Irish Beef, Grilled Garlic Tomatoes, Vol-au-vent, Onion Rings, Irish Whiskey Pepper Cream Sauce & Fries

Contains: Wheat, 7, 12

GOURMET GAELIC BURGERS

THE DUBLINER €16.95

8oz Prime Irish Beef served on a Toasted Brioche Bun topped with Double Dubliner Cheddar Cheese & Fries

Contains: Gluten / Wheat , 3, 7

BACON BEAST €18.95

8oz Prime Irish Beef Served on a Brioche Bun topped with Bacon, Irish Cheddar Cheese and a Classic Ballymaloe Relish & Fries

Contains: Gluten / Wheat, 3, 7, 12

THE NORSEMAN €19.95

8oz Prime Irish Beef Between a Toasted Brioche Bun topped with Irish Cheese, Tomato, Bacon, Onion Rings, Crispy lettuce, Ballymaloe Relish & Fries

Contains: Gluten / Wheat, 3, 7, 12

CRISPY BREADED CHICKEN BURGER €17.95

Toasted Brioche Bun, Crispy Fried Breaded Chicken with Lettuce, Tomato, Relish & Fries

Contains: Gluten / Wheat, 3, 7

MOVING MOUNTAINS VEGGIE BURGER (V) €18.95

Toasted Brioche Bun, Vegetarian Burger, Crispy Lettuce, Tomato, Relish , Melted Irish Cheese, Onion Rings & Fries

Contains: Gluten / Wheat, 3, 6, 7, 12

"In the heart of Temple Bar, where the spirit of Dublin meets the essence of tradition, The Norseman Pub crafts a culinary symphony, transforming each dish into a flavorful ode that resonates with the rich history and vibrant energy of this iconic city."

28E, ESSEX ST E, TEMPLE BAR, DUBLIN 2
(353) 1 671 5135 | RESERVATIONS@NORSEMAN.IE
THE NORSEMAN TEMPLE BAR

SIDES

HOUSE FRIES €5.50

Contains: Gluten

HOUSE SALAD €6.50

Contains: 10

MASHED POTATOES €6.50

Contains: 7

ONION RINGS €6.50

Contains: Gluten / Wheat

IRISH SODA BREAD €4.50

Contains: Gluten / Wheat, 7

EXTRA DIPS €1.50

Contains: 3

EXTRA SAUCES €2.50

Contains: Gluten, 7, 12

DESERTS €7.95

CHOCOLATE FUDGE CAKE

Served with a Fresh Slice of Orange, Mint Leaves Vanilla Ice-Cream & Chocolate Sauce

Contains: Wheat, 3, 7

THE NORSEMAN CHEESECAKE

Served with Caramel Sauce, Slice of Orange, Mint Leaves and Fresh Cream

Contains: Wheat, 6, 7

Allergy Information

- 1- Gluten
- 2- Crustaceans
- 3- Eggs
- 4- Fish
- 5- Peanuts
- 6- Soyabeans
- 7- Milk
- 8- Nuts
- 9- Celery
- 10- Mustard
- 11- Sesame seeds
- 12- Sulphur Dioxide
- 13- Lupin
- 14- Molluscs
- (V) Vegetarian