

Autumn Menu 2021



The Bistro @ Lawlor's

2 Courses from €24
3 Courses from €29
Some Supplements May Apply

STARTERS

Soup of the Day served with In House Baked Brown Bread <i>Seasonal Ingredients & Freshly Made. (1 Wheat, 3, 7)</i>	7-
Mediterranean Seafood Chowder <i>Tomato Based Sauce, Medley of Salmon, Whiting, Smoked Cod, Shrimp & Mussels (1 Wheat, 2, 4)</i>	9-
Rye & Chickpea Tostada <i>Refried Black Beans, Cured Heirloom Tomatoes, Avocado, Smoked Habanero Hot Sauce, Sour Cream, Fried Jalapeno (1 Wheat, 8, 12) Vegan Friendly</i> Add Chicken: €1.00 Add Prawns: €2.00	9-
Heritage Potato salad <i>Castelfarm Gouda Cheese, Crème Fraiche, Grated Cucumber and Fresh Mint (7)</i>	9-
Caesar Salad <i>Baby Gem Lettuce, Pancetta, Parmesan Tuile & Garlic Croute, Anchovy Scented Dressing (1 Wheat, 3, 4, 7, 10, 12)</i> Add Chicken: €1.00 Add Prawns: €2.00	9-
Asian Flavour Infused Fish Cake <i>Poached Egg, Fried Capers, Dressed Salad (3, 7, 10, 12)</i>	9-
Tagine Scented Chicken Salad <i>Mango, Avocado, Pine Kernels & Salad Leaf (9)</i>	9-
Lawlor's Crispy Fried Chicken Wings <i>Choice of Spiced Dry Rub or Frank's Hot Sauce</i> <i>Served with Chef's Blue Cheese Dip & Celery Sticks (1 Wheat, 3, 6, 7, 9)</i>	9-
Fried Calamari <i>Rainbow Carrots, Mango, Radish & Sesame Dressing (1 Wheat, 4 6)</i>	9-
Forest Mushroom Bruschetta <i>Sourdough Bruschetta, Rosemary & Garlic Sautéed Forest Mushrooms, Parmesan Shavings & Truffle Oil (1 Wheat, 7, 12)</i>	9-

SIDES

Sautéed Onions (7)	4-	Stir Fried Vegetables (1,6,9)	4-
Sour Cream & Dill Pickled Slaw (7,12)	4-	Sautéed Mushrooms (7)	4-
Chunky Hand Cut Chips (1 Wheat Trace)	4-	Sweet Potato Fries (1 Wheat Trace)	5-
Skinny Fries (1 Wheat Trace)	4-	Mixed Seasonal Vegetables (7)	4-
Mashed Potatoes (7)	4-	Onion Rings (1 Wheat Trace)	4-

All of our dishes are Cooked to Order. Please allow sufficient time for cooking. Beef is 100% Irish

(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 and Sulphites (13) Lupin (14) Molluscs (GO) Gluten Free Option Available (GF) Free from Gluten

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MAIN COURSES

Calabrian Chicken Supreme <i>Smoked Bacon Potato Cake, Crisp Skin Garnish & Tarragon Jus (3,12)</i>	16-
Homemade 8oz Steak Burger <i>100% Irish Steak Mince Made In House, Smoked Streaky Bacon, Aged Cheddar Vine Tomato, Brioche Bun, Burger Relish, Skinny Fries (1 Wheat, 3, 6, 7, 10, 12) Add Fried Egg: €2.00 Add Sautéed Onions: €1.00 Add Pickled Gherkins: €2.00 Add Onion Rings: €1.00</i>	16-
Grilled Seafood Stew (€4 Supp on 2/3 course) <i>Grilled Calamari, Shrimp, Mussels, Clams, Hake, In a Fragrant Tomato and Fennel Stew with Tagliatelle & Garlic Aioli (1 Wheat, 2, 3, 4, 9, 14)</i>	20-
Chickpea & Corn Burger <i>Vine Tomato, Pickled Gherkin, Vegan Bun & Skinny Fries (1,11)</i>	16-
Pan Fried Hake (€4 Supp on 2/3 course) <i>Straw Sweet Potato, Café de Paris Cream, Wilted Spinach, Mussels & Carrot Puree (4, 7, 14)</i>	20-
Slow Cooked Daube of Beef (€4 Supp on 2/3 course) <i>Champ Mash, Smoked Bacon & Pearl Onion Sauce (3, 7)</i>	20-
Lawlor's Beer Battered Fish & Chips <i>Fresh Haddock, Garden Peas, Tartar Sauce. Served with Hand Cut Chunky Chips or Skinny Fries (1 Wheat, 4, 7, 9)</i>	16-
Hot Thai Red Curry <i>Hot Thai Chilli, Galangal & Lemongrass Flavoured Coconut Sauce, With Crisp Vegetables & Fragrant Basmati Rice (6, 9) Add Fries: €1.00 Add Grilled Chicken: €2.00 Add Prawns €3.00</i>	16-
Mild Butter Chicken Curry <i>Mild Indian Cream Curry Flavoured with Garam Masala & Tomatoes, Served with Basmati Rice (7, 9) Add Fries: €1.00</i>	16-
Sous Vide Cooked Rump of Lamb (€4 Supp on 2/3 course) <i>Celeriac Puree, Chateaux Potato, Broccolini, Chargrilled Chard with Lamb Jus (7, 9, 12)</i>	20-
Breaded Scampi (€7 Supp on 2/3 course) <i>Panko Breadcrumb Coated Dublin Bay Prawn, Tartar Sauce, Mixed Leaves & Hand Cut Chunky Chips, (1,2,3,7,10)</i>	23-

LAWLOR'S SMOKE HOUSE MENU

All Smoke House Dishes are Slow Cooked for 16 hours in our In-House Smoker

Smoked Half Chicken <i>(1 Wheat, 3, 7, 10)</i>	16-
Pulled Smoked Beef <i>In a Waterford Blaa (1 Wheat, 3, 7, 10, 11)</i>	16-
Smoked Baby Back Ribs <i>Our House BBQ Sauce (1 Wheat, 3, 7, 10, 11)</i>	16-

All Smoke House Dishes are Served with Sour Cream & Dill Pickled Slaw & Salt & Chilli Potatoes. Choice of: Louisiana Hot Sauce, Barbeque Sauce, (6,7,9,10)

STEAKS

All Our Steaks are Sourced Locally and are 100% Irish

8oz Prime Irish Fillet Steak <i>(€15 Supp on 2/3 course) (1Wheat Trace, 3, 6, 7, 9)</i>	31-
8oz Sirloin Steak <i>(€7 Supp on 2/3 course) (1Wheat Trace, 3, 6, 7, 9)</i>	23-
10oz Sirloin Steak <i>(€11 Supp on 2/3 course) (1Wheat Trace, 3, 6, 7, 9)</i>	27-

Served with Chunky Hand Cut Chips, Grilled Vine Tomato & Roast Red Onion. Choice of: Pepper Sauce, (7,9), Garlic Butter, (7), Mustard Mayo, (3,7,10)

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