

Evening Menu

Monday - Saturday 3.30 pm - 9.30 pm
Sunday 4.30 pm - 9.00 pm

STARTERS

Soup of the Day €8

Mrs Lawlor's Brown Soda Bread
(1,3,7,9,12)

Lawlor's Crispy Chicken Wings €12

Choice of Spiced Dry Rub, BBQ Sauce or Frank's Hot Sauce Ranch Dip, Celery Sticks (1,3,6,7,9)

Creamy Wild Mushrooms on Sourdough €11.50

Grilled Sourdough, Shaved Parmesan, Lamb's Lettuce, Truffle Oil (1,7,12)

Loaded Potato Shell €12.50

Smoked Bacon, Baby Spinach, Roast Red Pepper, Grilled Cheese Sauce, Chilli Aioli (3,6,7,10,12)

Deep Fried Calamari €14

Sesame & Polenta Crumb, Watercress, Yuzu Dip (1,3,4,7,10,11)

Confit Duck Spring Roll €12

Braised Cabbage, Herb Salad, Sweet Chilli & Coriander Dip (1,3,6,7)

Atlantic Seafood Chowder €13.50

Smoked Haddock, Salmon, Cod, Mussels & Creamy White & Dill Velouté (1,2,3,4,7,9,14)

SALADS

Classic Caesar Salad €12.00

Gem lettuce, Crunchy Crouton, Smoked Bacon Lardon, Creamy Caesar Dressing, Shaved Parmesan. Add Buttermilk Fried Chicken € 4.00 (1,3,10,12)

Grilled Halloumi Salad €12.50

Pickled Mixed Baby Beetroot, Candied Walnuts, Compressed Watermelon, Pomegranate, Baby Leaves, Balsamic Dressing (6,7,12)

VEGAN DISHES

Vegan Tartlet €11

Sweet Reed Onion Jam, Vegan Mozzarella, Lambs Lettuce Salad with Vegan Feta, Cherry Tomatoes and Balsamic Glaze (1,6,12)

Beetroot Salad €12.50

Mixed Pickled Baby Beetroot, Compressed Watermelon, Grilled Feta, Pomegranate, Baby Leaves, Balsamic Dressing (6,12)

Falafel Burger €17

Beetroot Bun, Pickles, Vine Tomato, Gem Lettuce, Red Pepper Relish, Sweet Potato Fries (1,11,12)

Nepalese Curry €17.50

Roasted Squash, Chickpea, Spinach, Cauliflower, Red Pepper, Cardamon Scented Rice (6,9,10,11)

STEAKS

Lawlor's Steak on a Stone €40

Grilled 6oz beef Fillet, Sauté Onion & Mushrooms, Grilled Cherry Vine Tomato, Hand Cut Chunky Chips, Pink Peppercorn Sauce (3,6,7,12)

8oz Striploin Steak € 31

10oz Striploin Steak €35

Sauté Onion & Mushrooms, Grilled Cherry Vine Tomato, Hand Cut Chunky Chips, Pink Peppercorn Sauce or Garlic Butter (3,6,7,12)

€15.00 supplement for DBB package

MAIN COURSE

Haynestown 8oz Steak Burger €21

Smoked Cheddar, Smoked Streaky Bacon, Vine Tomato, Gem Lettuce, Pickled Red Onion & Remoulade Sauce (1,3,6,7,10,12)

Breaded Irish Buttermilk Chicken Schnitzel €21

Braised Red Cabbage, Caper Berries, Sour Cream, House Spiced Cajun Wedges (1,6,7,10,12)

Braised Beef Feather Blade €25

Maple Glazed Carrot, Green Beans, Chive Potato, Rosemary & Caramelised Onion Gravy (7,9,12)

Lawlor's Beer Battered Fish & Chips €21.50

Fresh Haddock, Pea Puree, Tartar Sauce, Hand-Cut Chunky Chips (1,3,4,7,10,12)

Grilled Seabass €26

Clams, Mussels, Warm Potato Salad, Cherry Tomato & Tender Stem Broccoli with Citrus Parsley Oil (4,6,7,11)

Rigatoni Zozanna €20

Slow Roast Tomato Parmesan Sauce, Smoked Pancetta & Pecorino cheese (1,3,6,7)

Nepalese Chicken Curry €21

Tender Chicken Strips, Roasted Squash, Red Peppers, Spinach, Cauliflower with Cardamon Scented Rice (6,9,10,11)

Spiced Lamb Burger €22

Harissa Chilli Mayo, Baby Spinach, Apricot Chutney, Mozzarella, Onion Brioche & Fries (1,3,7,10)

BBQ Pulled Beef Brisket €22

Toasted Brioche Bun, Overnight Kimchi, Gochujang Chilli Mayonnaise, Baby Gem Lettuce, House Spiced Cajun Wedges (1,3,7,10,12)

SIDES

Baked Potato – Chive Sour Cream €5
(7,12)

Truffle & Parmesan Sweet Potato Fries €5.50
(1,3,6,7,10)

**Green Beans, Broccoli & Almonds with
Honey Mustard Dressing €5**
(5,6,10,12)

Twice Cooked Chunky Chips €5
(1,2)

**Lamb's Leaf Side Salad, Cherry Tomatoes,
Pickled Red Onion with
Honey Mustard Dressing €5**
(5,6,10,12)

Maple Braised Root Veg €5
(12)

Spiced Cajun Wedges with Chilli Aioli €5
(3,10,12)

DESSERT

Chilled Blackcurrant Souffle Gateaux €9.50
Blackcurrant gel (1,3,7)

Oreo Cheesecake €9.50
Oreo Crumb & Chocolate Sauce (1,3,7)

Banana Split €9.50
Toasted Hazelnuts, Crushed Pistachio, Fresh Cream,
Berry Compote, Meringue Kisses & Wafer Roll
(1,3,7,8 Hazelnuts, Pistachios)

Double Chocolate & Raspberry Creameux €9.50
Raspberry Cream Mousse, Dark Chocolate Sable &
White Chocolate Cream (1,3,7)

Apple Crumble Cake €9.50
Vanilla Ice Cream & Custard (vegan, Gluten Free)

Tiramisu €9.50
Espresso Caramel, Meringue Cane &
Dark Chocolate Crumb (1,3,7,12)

TEA/COFFEE

Tea	€3.70
Selection of Herbal Teas	€3.90
Americano	€3.90
Cappuccino (7)	€4.10
Latte (7)	€4.10
Flat White (7)	€4.10
Espresso	€3.90
Hot chocolate (7,12)	€3.90
Mocha (7,12)	€3.90

LIQUER COFFEES

Irish Coffee	€9.50
Baileys Coffee	€9.50
Calypso Coffee	€9.50
Italian Coffee	€9.50
French Coffee	€9.50

All dishes are cooked to order. Please allow sufficient time for cooking.
All our 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