



2 Courses €22 – 3 Courses €27
(Supplements apply on some dishes)



<u>Starters</u>	€
Caprese Salad – (7)	9-
Classic Salad with Buffalo Mozzarella Heirloom Tomatoes & Basil Pesto	
Caesar Salad – (1, 3, 7)	9-
Romaine Leaves, Homemade Caesar Dressing, Pancetta, Herbed Croutons, Grated Parmesan Cheese Add Grilled Chicken: €2.50 / Add Prawns: €3.00	
Super Food Salad	9-
Tender Stem Broccoli, Avocado, Baby Spinach, Quinoa, Pomegranate, Watercress & Pumpkin Seeds, Light Vinaigrette Dressing (Vegan Friendly) Add Grilled Chicken: €2.50 Add Prawns– (2): €3.00	
Choice of Soups	6-
See Server for Details and Allergens	
Italian Style Seafood Stew – (1, 2, 3, 4, 14) (€1 Supp)	10-
Salmon, Cod, Haddock, Shrimp, Clams & Mussels in a Tomato & Fennel Based Sauce, Croutons & Basil Aioli	
Crisp Fried Calamari Rings (1, 7)	9-
Mustard Cream & Charred Baby Gem Lettuce	
Lawlor's Crispy Fried Chicken Wings – (1, 3, 7, 9)	9-
Louisiana Hot Sauce, Blue Cheese Dip, Celery Sticks	
Mild Mushroom & Halloumi Bruschetta – (1, 7)	9-
Served on Rustic Bread with a Balsamic Infused Olive Oil	
Handmade Duck Spring Rolls (1, 6, 11) (€1 Supp)	10-
With a Fennel & Cucumber Salad, Soya & Chilli Dipping Sauce	

<u>Mains</u>	€
Giant Ravioli – (1, 3, 7)	15-
Homemade Pasta Stuffed with Spinach & Butternut Squash Roast Garlic Cloves & Rosemary Cream	
Chickpea Tagine	15-
Fresh Vegetables with Chickpeas in a Tomato & Cumin Broth, Green Pepper Rice & Harissa (Vegan Friendly)	
Tagliatelle Pasta – (1, 3, 7)	15-
Chicken, Paris Brown Mushroom, Roast Garlic & Rosemary Cream (Vegetarian Option Available)	
Lawlor's Breaded Fish & Chips – (1, 3, 7)	15-
Pomme Pont Neuf, Garden Pea Puree, Tartar Aioli, Pea Shoots	
Pan Fried Seatrout – (4) (€6 Supp)	21-
Tomato Vinaigrette, Cherry Tomatoes, Confit Garlic, Crushed Baby Potatoes & Rocket	
Grilled Fillet of Hake & Clams – (4, 7, 14) (€6 Supp)	19-
With Garlic Butter, Sweet Potato Home Fries & Baby Spinach	
Thai Red Curry – (8)	15-
In a Rich Spiced Coconut Sauce with Basmati Rice Add Chicken: €1 Add Fries €1 Add Sweet Potato Fries €2	
Roast Chicken Supreme – (1, 7, 10)	15-
Roast Chicken Supreme Stuffed with Sausage Meat & Wholegrain Mustard Mashed Potatoes, Buttered Peas & Snaps	
Panko Fried Chicken Breast – (1, 3, 6, 7)	15-
Rich Katsu Curry Sauce & Lime Rice Add Fries €1 	
8oz Steak Burger – (1, 3, 7)	15-
100% Irish Steak Mince, Bacon, White Cheddar Cheese, Beef Tomato, Brioche Bun, Tomato Relish, Skinny Fries Add Fried Egg: €2 Add Sautéed Onions: €0.50 Add Pickled Gherkins: €0.50 Add Onion Rings: €1.00	

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Private Dining, Parties, Family Occasions, Corporate Events & More.
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Lawlor's Smoke House Menu

All Smoke House Dishes are Slow Cooked for 16 Hours in our Smoker. When They're Gone, They're Gone!

Smoked Half Chicken – (3, 10)	15-
Corn & Red Onion Slaw, Garlic Home Fries. Choice of: Louisiana Hot Sauce or Bourbon Sauce	
Lawlor's Smoked Brisket – (7, 9)	15-
Smoked Brisket, Cheddar Baked Mash, Baked Pinto Beans. Choice of: Louisiana Hot Sauce or Bourbon Sauce	
Smoked Pork Topside – (7, 10)	16-
Grilled Topside of Pork with Corn on the Cob and Champ Mash. Choice of: Louisiana Hot Sauce or Bourbon Sauce	

Steaks

8oz Prime Irish Fillet Steak on the Stone – (1, 3, 7, 9) (€12 Supp)	27-
8oz Sirloin Steak – (1, 3, 7, 9) (€6 Supp)	21-
12oz Sirloin Steak – (1, 3, 7, 9) (€9 Supp)	24-
Our 100% Irish Steaks served with Homemade Chunky Chips, Grilled Beef Tomato, Sautéed Mushrooms & Onions, Choice of: Pepper Sauce Garlic Butter Mustard Mayo	

Sides

Skippy Fries (1)	3.95	Mashed Potatoes (7)	3.95	Sautéed Onions (7)	3.95
Chunky Fries (1)	3.95	Champ Mash (7)	3.95	Sautéed Mushrooms (7)	3.95
Sweet Potato Fries (1)	4.95	Mixed Seasonal Veg (7)	3.95	Onion Rings (1)	3.95

All of our Dishes are cooked to order; please allow sufficient time to prepare. All of 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

Desserts

Warm Bramley Apple Pie – (1, 3, 7) €8
Whipped Cream & Homemade Vanilla Ice-Cream

Warm Sticky Banana Toffee Pudding – (1, 3, 7) €8
Salted Caramel Sauce & Homemade Caramel Ice Cream

White Chocolate & Black Pepper Parfait – (3, 7, 8) €8
Warm White Chocolate Glaze with Walnut Praline

Dark Chocolate & Orange Cheesecake – (1, 3, 7) €8
With Orange Turkish Delight & Dehydrated Orange

Rhubarb & Ginger Tarte – (1) €8
Coconut Milk & Vanilla Ice Cream (**Vegan Friendly**)

Meringue Nest & Hazelnut Crème – (3, 7, 8) €8
Peach, Strawberry & Chantilly Cream

Lemon Tart – (1, 3, 7) €8
With Lime Sorbet

Irish Cheese Board – (1, 7, 9) €15
With Water Biscuits, Green Grapes, Celery, Tomato Relish

ALL OF OUR DESSERTS ARE MADE FRESH IN-HOUSE

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(6) Soybeans (7) Milk (8) Nuts (9) Celery (10) Mustard (11) Sesame Seeds (12)
Sulphur Dioxide & Sulphites (13) Lupin (14) Molluscs

If you have an allergy, please ask your server who will be happy to advise you.