

- STARTERS -

**Soup of the Day served with In House Baked
Brown Bread**
Seasonal Ingredients & Freshly Made
(1 Wheat, 3, 7)
7.00

Mediterranean Seafood Chowder
Tomato Based Sauce, Medley of Salmon,
Whiting, Smoked Cod, Shrimp & Mussels
(1 Wheat, 2, 4)
9.00

Tian of Aubergine, Courgette & Vine Tomato
With Basil and Wilted Kale
9.00

Spiced Beef Salad
Straw Potatoes, Roast Vegetables, Garlic
Croutons & Balsamic Dressing
9.00

Caesar Salad
Baby Gem Lettuce, Pancetta, Parmesan Tuile &
Garlic Croute,
Anchovy Scented Dressing
(1 Wheat, 3, 4, 7, 10, 12)
Add Chicken: €1.00 Add Prawns: €2.00
9.00

Lime Scented Warm Chicken Salad
Sauce Vierge, Crisp Parma Ham & Roast Red
Pepper
(3, 7, 10, 12)
9.00

Lawlor's Crispy Fried Chicken Wings
Choice of Spiced Dry Rub or Frank's Hot Sauce
Served with Chef's Blue Cheese Dip & Celery
Sticks
(1 Wheat, 3, 6, 7, 9)
9.00

Forest Mushroom Bruschetta
Sourdough Bruschetta, Rosemary & Garlic
Sautéed Forest Mushrooms,
Parmesan Shavings & Truffle Oil
(1 Wheat, 7, 12)
9.00

Fresh Egg Pasta
Tomato and Roast Red Pepper Sauce, Tiger
Prawns & Parmesan Shavings
9.00 / 16.95

- SIDES -

Skinny Fries (1) 4.00
Sautéed Onions (7) 4.00
Stir Fried Vegetables (1,6,9) 4.00
Sweetcorn Slaw (7,12) 4.00
Sautéed Mushrooms (7) 4.00
Chunky Hand Cut Chips (1 Wheat Trace) 4.00
Sweet Potato Fries (1 Wheat Trace) 5.00
Skinny Fries (1 Wheat Trace) 4.00
Mixed Seasonal Vegetables (7) 4.00
Mashed Potatoes (7) 4.00
Onion Rings (1 Wheat Trace) 4.00

- DESSERTS -

Chef's Sticky Toffee Pudding
Butterscotch Sauce, Vanilla Ice Cream
(1, 3, 7)
8.00

Coffee & Roasted Mixed Nut Panacotta
With Roasted Croquant (7,8)
8.00

Chocolate Chip & Orange Zest Cheesecake
Chocolate Shard, Orange Segments, Orange Caramel (1,
3, 7)
8.00

Double Chocolate Brownie
Served warm with Chocolate Sauce & Vanilla Ice Cream
(1, 3, 7)
8.00

Winter Berry Mess
Crushed Almond Meringue with Berry Compote &
Vanilla Ice Cream (3, 7, 8, GF)
8.00

Apple Pie
Cream Anglaise with Vanilla Ice Cream
(1, 3, 7)
8.00

- TEA / COFFEE -

Pot of Tea 3.00
Herbal Tea 3.75
Americano 3.20
Cappuccino (7) 3.50
Latte (7) 3.50
Flat White (7) 3.50
Mocha (7,12) 3.50
Hot Chocolate (7,12) 3.50
Irish Coffee (1 Yeast, Hops, Barley, Wheat, 7) 7.50
Baileys Coffee (1 Yeast, Hops, Barley, Wheat, 7) 7.50



- MAIN COURSES -

Supreme of Roast Chicken 16.⁹⁵

Chorizo, Brie & Roast Garlic Stuffing, Tarragon Jus, Smashed Potatoes & Chargrilled Vegetables (7,9)

Homemade 8oz Steak Burger 16.⁹⁵

100% Irish Steak Mince Made in House, Smoked Streaky Bacon, Aged Cheddar, Vine Tomato, Crisp Fried Onions, Brioche Bun, Burger Relish, Skinny Fries

Add Fried Egg: €2.00 Add Sautéed Onions: €1.00 Add Pickled Gherkins: €0.50 Add Onion Rings: €1.00
 (1 Wheat, 3, 6, 7, 10, 12)

Chickpea & Corn Burger 16.⁹⁵

Vine Tomato, Pickled Gherkin, Vegan Bun & Skinny Fries (1,11) Vegan Friendly

Pan Fried Hake 21.⁹⁵

(€5 Supp on 2/3 course)

Sautéed Kale & Spinach, Vichy Carrots, Parsley Potatoes & Buerre Blanc Sauce (4, 7,14)

Slow Cooked Daube of Beef 20.⁹⁵

(€4 Supp on 2/3 course)

Dauphine Potatoes, Wild Mushroom Sauce & Celeriac Puree (1,3, 7)

Lawlor's Beer Battered Fish & Chips 16.⁹⁵

Fresh Haddock, Garden Peas, Tartar Sauce

Served with Hand Cut Chunky Chips or Skinny Fries (1 Wheat, 4, 7, 9)

Seafood Chaud-Froid 22.⁹⁵

(€6 Supp on 2/3 course)

Assorted Seafood on a Chardonnay Dressed Salad with Lime Butter and Crisp Potato (4, 7, 12)

Hot Thai Red Curry 16.⁹⁵

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

Smoked Half Chicken 16.⁹⁵

(Slow Cooked for 16 hours in our In-House Smoker)

Seasoned in Our Homemade Spice Rub, then Slow Smoked to Tenderise (1 Wheat, 3, 7, 10)

Served with Sweetcorn Slaw & Baked Mac & Cheese.

Choice of: Louisiana Hot Sauce or Barbeque Sauce (1,6,7,9,10)

Smoked Baby Back Ribs 16.⁹⁵

(Slow Cooked for 16 hours in our In-House Smoker)

Smoked In-House Slowly by Our Chef for 16 Hours for a Rich Flavour (1 Wheat, 3, 7, 10, 11).

Served with Sweetcorn Slaw & Baked Mac & Cheese.

Choice of: Louisiana Hot Sauce or Barbeque Sauce (1,6,7,9,10)

Noisette of Pork Tenderloin 16.⁹⁵

Sweet & Sour Red Cabbage Puree, Croquette Potato & Glazed Apple Chutney (1 Wheat, 3, 7,12)

- STEAKS -

Our Steaks are Sourced Locally and are 100% Irish.

8oz Sirloin Steak (€7 Supp on 2/3 course) (1Wheat Trace, 3, 6, 7, 9) **24.⁹⁵**

10oz Sirloin Steak (€11 Supp on 2/3 course) (1Wheat Trace, 3, 6, 7, 9) **28.⁹⁵**

Served with Chunky Hand Cut Chips, Grilled Tomato & Sautéed Mushroom & Onions.

Choice of: Pepper Sauce, (7,9), Garlic Butter, (7), Mustard Mayo, (3, 7,10)