



Winter 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-
Spiced Beef Salad <i>Castelfarm Gouda Cheese, Roast Pear with rocket leaves (7,12)</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-
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-
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	16-
<i>Smoked Bacon Potato Cake, Crisp Skin Garnish & Tarragon Jus (3,12)</i>	
Homemade 8oz Steak Burger	16-
<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)</i>	
<i>Add Fried Egg: €2.00 Add Sautéed Onions: €1.00</i>	
<i>Add Pickled Gherkins: €2.00 Add Onion Rings: €1.00</i>	
Chickpea & Corn Burger	16-
<i>Vine Tomato, Pickled Gherkin, Vegan Bun & Skinny Fries (1,11) Vegan Friendly</i>	
Pan Fried Hake (€4 Supp on 2/3 course)	20-
<i>Sweet Potato Mash, Café de Paris Cream, Wilfed Spinach, Mussels & Carrot Puree (4, 7, 14)</i>	
Slow Cooked Daube of Beef (€4 Supp on 2/3 course)	20-
<i>Champ Mash, Smoked Bacon & Pearl Onion Sauce (3, 7)</i>	
Lawlor's Beer Battered Fish & Chips	16-
<i>Fresh Haddock, Garden Peas, Tartar Sauce.</i>	
<i>Served with Hand Cut Chunky Chips or Skinny Fries (1 Wheat, 4, 7, 9)</i>	
Seasonal Roast Turkey & Honey Glazed Ham	16-
<i>Fresh Herb and Onion Stuffing, Cream Potato, Seasonal vegetables, Dripping Roast Potato and Pan Gravy (1,3,7,9)</i>	
Hot Thai Red Curry	16-
<i>Hot Thai Chilli, Galangal & Lemongrass Flavoured Coconut Sauce, With Crisp Vegetables & Fragrant Basmati Rice (6, 9)</i>	
<i>Add Fries: €1.00 Add Grilled Chicken: €2.00 Add Prawns €3.00</i>	

LAWLOR'S SMOKE HOUSE MENU

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

Smoked Half Chicken 16-
(1 Wheat, 3, 7, 10)

Smoked Baby Back Ribs 16-
Our House BBQ Sauce (1 Wheat, 3, 7, 10, 11)

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 34-
(€18 Supp on 2/3 course) (1Wheat Trace, 3, 6, 7, 9)

8oz Sirloin Steak 23-
(€7 Supp on 2/3 course) (1Wheat Trace, 3, 6, 7, 9)

10oz Sirloin Steak 27-
(€11 Supp on 2/3 course) (1Wheat Trace, 3, 6, 7, 9)

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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 Cocktails not Included

DESSERTS

Chef's Sticky Toffee Pudding Butterscotch Sauce, Vanilla Ice Cream (1, 3, 7)	8.00
Traditional Steamed Christmas Pudding Fresh Cream, Brandy Anglaise (1,3,7,8(almonds))	8.00
Zested Lemon & Lime Cheesecake Citrus Tuffles, Creme Anglaise (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,G F)	8.00
Apple Pie Cream Anglaise with Vanilla Ice Cream (1, 3, 7)	8.00

DESSERT COCKTAILS

Espresso Martini Vodka, Kahlua, Espresso, Sugar Syrup (12)	10.00
Daiquiris Strawberry/Passionfruit/Melon/Peach with White Rum, Lime Juice (12)	10.00
Nescaffee Frappe Vodka, Kahlua, Amaretto, Simple Syrup, Coffee (8,12)	10.50

TEAS & COFFEES

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	3.50
Hot Chocolate (7, 12)	3.50

LIQUEUR COFFEE

Irish Coffee (1 Yeast, Hops, Barley, Wheat, 7)	7.50
Baileys Coffee (7)	7.50

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