

The Bistro @ Lawlor's

2 Courses €23
3 Courses €28
Some Supplements May Apply

STARTERS

Soup of the Day served with Fresh Dinner Rolls <i>Seasonal ingredients & freshly made. Check with your server for details & allergens.</i>	7-
Mediterranean Seafood Chowder <i>Tomato Base, Mussels, Salmon, Cod & Shrimp (1, 2, 4)</i>	9-
Dahl Salad <i>Bombay Style Spicy Potatoes, Pickled Cauliflower, Lentils, Radicchio & Toasted Pumpkin Seeds (9, 10, GF)</i>	9-/15-
Caesar Salad <i>Cos Lettuce, Croutons, Pancetta, Caesar Dressing (1 Wheat, 3, 7, 10, GO) Add Chicken: €1.00 Add Prawns: €2.00</i>	9-/15-
Smoked Chicken & Lime Salad <i>In House Smoked Chicken with Mango, Red Onion & Coriander With a Green Pepper & Lime Dressing (9, GF)</i>	9-/15-
Lawlor's Crispy Fried Chicken Wings <i>Choice of Spiced Dry Rub or Louisiana Hot Sauce Served with Chef's Blue Cheese Dip & Celery Sticks (1,3, 6, 7, 9)</i>	9-/15-
Fried Shrimp Remoulade <i>Deep Fried Atlantic Shrimp Dusted in Cajun Spices Served with Remoulade Sauce & Lemon Wedge (1, 2, 3, 9)</i>	9-

SIDES

Sautéed Onions (7)	4-	Basmati Rice)	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

Traditional Roast Turkey & Baked Kildare Ham <i>Creamy Mashed Potatoes, Roast Potato, Seasonal Veg Fresh Stuffing, Gravy & Cranberry Sauce (1, 7, 9, GO)</i>	15-
Roast Sirloin of Irish Beef (€3 Supp) <i>Roast Irish Sirloin of Beef, Roast Potatoes, Creamy Mashed Potatoes, Seasonal Vegetables, Yorkshire Puddings & Gravy (1, 7, 9, 12, GO)</i>	18-
8oz Steak Burger <i>100% Irish Steak Mince, Bacon, White Cheddar Beef Tomato, Brioche Bun, Tomato Relish, Skinny Fries (1, 3, 6, 7, 12) Add Fried Egg: €2.00 Add Sauteed Onions: €1.00 Add Pickled Gherkins: €2.00 Add Onion Rings: €1.00</i>	15-
Seafood Linguini <i>Linguini Pasta Tossed with Clams, Mussels & Shrimp With a Tomato & Fennel Scented Broth (1, 2, 3, 9, 14)</i>	15-
Chickpea & Sweet Potato Tagine (Vegan) <i>Simmered in Blended Spices & Served with Dukkah Cous Cous (1, 8, 9, 10, 11,)</i>	15-
Pan Fried Salmon Fillet (€6 Supp) <i>Asparagus, Crushed Baby Potatoes Dill Hollandaise & Lemon Pepper (3, 4, 7)</i>	21-
Lawlor's Beer Battered Haddock <i>With Fresh Garden Peas, Tartar Sauc Served with Hand Cut Chunky Chips or Skinny Fries (1 Wheat, 4, 7, 9)</i>	15-
Thai Red Curry <i>Chilli, Ginger & Lemongrass Flavoured Coconut Sauce, With Crisp Vegetables & Fragrant Basmati Rice (6, 9) Add Grilled Chicken: €2.00 Add Prawns €3.00</i>	15-

STEAKS

8oz Prime Irish Fillet Steak (€13 Supp) <i>(1, 3, 7, 9)</i>	28-
8oz Sirloin Steak (€7 Supp) <i>(1, 3, 7, 9)</i>	22-
10oz Sirloin Steak (€10 Supp) <i>(1, 3, 7, 9)</i>	25-

All Our Steaks are Sourced Locally and are 100% Irish

*Served with Chunky Hand Cut Chips, Grilled Beef Tomato, Sauteed Mushrooms & Onions
Choice of: Pepper Sauce, (7,9), Garlic Butter, (7), Mustard Mayo, (3,7,10)*

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