

The Bistro @ Lawlor's

STARTERS

Traditional Seafood Chowder with Mrs Lawlor's Soda Bread	9-
<i>A Medley of Salmon, Whiting, Smoked Cod, Shrimp & Mussels (1, 2, 4, 7)</i>	
Lawlor's Crispy Fried Chicken Wings	9-
<i>Choice of Spiced Dry Rub or Louisiana Hot Sauce Served with Chef's Blue Cheese Dip & Celery Sticks (3, 6, 7, 9, GO)</i>	
Handmade Duck Spring Rolls (€1 Supp)	10-
<i>With a Fennel & Cucumber Salad, Soya & Hoisin Dipping Sauce (1, 3, 6, 7, 10, 11)</i>	
Caesar Salad	9-
<i>Cos Leaves, Homemade Caesar Dressing, Pancetta, Herbed Croutons, Grated Parmesan Cheese (1, 3, 7, 10, GO) Add Grilled Chicken: €2.50 Add Prawns €3.00</i>	
Steamed Kilmore Quay Mussels	9-
<i>White Wine, Garlic & Herbs (4, 7,9,14)</i>	
Wild Mushroom Arancini	9-
<i>Served with a Red Pepper Coulis (1, 3, 7, 9)</i>	
Winter Vegetable Salad	9-
<i>Lambs Lettuce, Cress, Roast Peppers, Beetroot, Pickled Cauliflower, Toasted Almonds & a Creamy Celeriac Dressing (10)</i>	
Soup of the Day served with Fresh Dinner Rolls	7-
<i>Seasonal ingredients & freshly made. Check with your server for details & allergens.</i>	

SIDES

Double Cooked Cumin Wedges	4-	Sautéed Onions (7)	4-
Sour Cream & Dill Pickled Slaw (7,12)	4-	Sautéed Mushrooms (7)	4-
Chunky Hand Cut Chips (1)	4-	Sweet Potato Fries (1)	5-
Skinny Fries (1)	4-	Mixed Seasonal Vegetables (7)	4-
Mashed Potatoes (7)	4-	Onion Rings (1)	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

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MAIN COURSES

Pan Fried Seabass Fillets (€5 Supp) <i>Tomato & Fennel Scented Seafood Stew Sea Salt Crushed Potatoes & Samphire</i>	20-
Pan Roasted Duck Breast (€5 Supp) <i>Quinoa & Spring Onion Cake Chicory & Clementine Jelly (3, 12)</i>	20-
Scorched Hay Cooked Chicken Supreme <i>Sweet Potato Mash, Kale Choucroute Forest Mushroom & Thyme Gravy (7, 9)</i>	15-
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-
Fettuccini Pasta <i>Butternut Squash, Kale & Roast Tomato Sauce (1, 3, 9) Add Grilled Chicken: €2.00 Add Prawns €3.00</i>	15-
Smoked Cauliflower Risotto <i>Green Leeks, Truffle Oil & Toasted Squash Seeds</i>	15-
Lawlor's Beer Battered Fish & Chips <i>Pomme Pont Neuf, Garden Pea Puree Tartar Aioli, Pea Shoots (1, 3, 7)</i>	15-
Thai Red Curry <i>Chilli, Ginger & Lemongrass Flavoured Coconut Sauce, With Crisp Vegetables & Fragrant Basmati Rice (6, 8)</i>	15-

LAWLOR'S SMOKE HOUSE MENU

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

Smoked Half Chicken 15-
(3, 7, 10)

Pulled Smoked Beef 15-
In a Waterford Blaa (1, 3, 7, 10, 11)

Smoked Pork Belly 15-
In a Molasses Glaze (3, 7, 10, 11)

*All Smoke House Dishes are Served with Sour Cream
& Dill Pickled Slaw & Double Cooked Cumin Wedges
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 27-
(€12 Supp) (1, 3, 7, 9)

8oz Sirloin Steak 21-
(€6 Supp) (1, 3, 7, 9)

12oz Sirloin Steak 24-
(€9 Supp) (1, 3, 7, 9)

*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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(11) Sesame Seeds (12) Sulphur Dioxide and Sulphites (13) Lupin (14) Molluscs (GO) Gluten Free Option Available