



Evening Menu

Monday - Saturday 3.30 pm - 9.30 pm
Sunday 4.30 pm - 9.00 pm

STARTERS

- SOUP OF THE DAY** €8
Mrs Lawlor's Brown Soda Bread (1,3,7,9,12) (GO)
- LAWLOR'S CRISPY CHICKEN WINGS** €12
Choice of BBQ Sauce or Frank's Hot Sauce with Ranch Dip & Celery Sticks (1,3,6,7,9)
- CONFIT DUCK LEG CROQUETTE** €13.50
Mango, crispy onion, toasted pine nuts, roasted courgette, pickled cauliflower (1, 8)
- PORK BELLY** €12.50
Apple Gel, Caramelised Carrot Puree & Black Pudding Crumble (1,7) (GO)
- LIME & CORIANDER SHRIMP TOSTADA** €13.50
Tomato Salsa, Refried Beans, Guacamole & Leaves on a Toasted Tortilla (1,2,6)
- ATLANTIC SEAFOOD CHOWDER** €13.50
Smoked Haddock, Salmon, Cod, Mussels, Creamy White & Dill Velouté (1,2,3,4,7,9,14) (GO)

SALADS

- CLASSIC CAESAR SALAD** €12
Gem Lettuce, Crunchy Croutons, Smoked Bacon Lardons, Creamy Caesar Dressing, Shaved Parmesan Add Buttermilk Fried Chicken € 4.00 (1,3,10,12) (GO)
- MOZZARELLA SALAD** €11
Semi Dried Tomato, Grilled Peaches, Braised Fennel, Lamb's Leaf & Basil Emulsion (7,10,12)

VEGAN DISHES

- VEGAN TARTLET** €11
Sweet Red Onion Jam, Vegan Mozzarella, Lamb's Lettuce Salad with Vegan Feta, Cherry Tomatoes & Balsamic Glaze (1,6,12)
- VEGAN CHEESE SALAD** €11
Semi Dried Tomato, Grilled Peaches, Braised Fennel, Lamb's Leaf & Basil Emulsion (10,12)
- PANKO FRIED SPICE INFUSED CELERIAC** €18
Polenta Chips, Wasabi Yogurt, Sumac Kachumber Salad (1,6,11)
- VEGETABLE TIKKA MASALA** €18
Fried Tofu, Peppers, Roasted Red Onion in a Tomato & Coconut Spiced Sauce with Cardamon Scented Rice (6)

STEAKS

- LAWLOR'S STEAK ON A STONE** €41
Grilled 6oz Beef Fillet, Sauté Onion & Mushrooms, Grilled Plum Tomato, Hand-Cut Chunky Chips, Pink Peppercorn Sauce or Garlic Butter (3,6,7,12)
- 10OZ STRIPLOIN STEAK** €38
Sauté Onion & Mushrooms, Grilled Plum Tomato, Hand-Cut Chunky Chips, Pink Peppercorn Sauce or Garlic Butter (3,6,7,12)

MAINS

- 8OZ PRIME IRISH BEEF BURGER** €22
*Emmental Cheese, Vine Tomato, Gem Lettuce & Remoulade Sauce (1,3,6,7,10,12)
Add Smoked Streaky Bacon €1.50*
- KOREAN FRIED CHICKEN BURGER** €22
Korean Hot Sauce, Pickle, Baby Gem Salad, Hot Honey & Mustard Aioli, Brioche Bun & House-Spiced Wedges (1,6,7,10,11,12)
- SLOW-COOKED BEEF BLADE** €26
Root Vegetable Mash, Pepper Cress, Sweet Red Wine Gravy, Rosemary Roasted Potatoes (7,9,12)
- LAWLOR'S BEER BATTERED FISH & CHIPS** €22.50
Fresh Haddock, Garden Peas, Tartar Sauce, Hand-Cut Chunky Chips (1,3,4,7,10,12)
- SEARED SALMON** €26
Garlic Sautéed Baby Potatoes, Broccolini, Spring Onion, Samphire with Dill, Caper & Gherkin Cream (4,7)
- FETTUCINE RAGOUT** €22
Slow-Cooked Pulled Beef in a Rich Tomato & Nduja Sauce with Red Wine, Cherry Tomatoes, Parmesan (1,3,7,12)
- CHICKEN TIKKA MASALA** €22
Tikka & Yoghurt Marinated Chicken Breast, Peppers, Roast Red Onion in a Tomato and Coconut Spiced Sauce with Cardamon Scented Rice (7)
- GRILLED SUPREME OF CHICKEN** €22
Smoked Bacon, Fine Beans, Creamed Potato, Sausage Meat & Black Pudding Stuffing, Mushroom & Tarragon Sauce (1,7,9,12) (GO)



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SIDES

BAKED POTATO – CHIVE SOUR CREAM €5

(7,12)

GREEN ONION, BROCCOLI & ALMONDS €5

(5,6,10,12)

ROOT VEGETABLE MASH €5

(12)

SPICED CAJUN WEDGES WITH KOREAN HOT SAUCE €5

(3,10,12)

TRUFFLE & PARMESAN SWEET POTATO FRIES €5.50

(1,3,6,7,10)

TWICE COOKED CHUNKY CHIPS €5

(1,2)

LAMB'S LEAF SIDE SALAD, CHERRY TOMATOES, RED ONION WITH HONEY MUSTARD DRESSING €5

(5,6,10,12)

DESSERTS

DUBAI CHOCOLATE CHOUX €9.50

Choux Bun Filled with Pistachio Crunch Pastry Cream & A Dark Chocolate Chantilly (1,3,7,8 Pistachio)

STICKY TOFFEE PUDDING €9.50

Butterscotch Sauce & Vanilla Ice-Cream (1,3,7)

APPLE CRUMBLE CAKE €9.50

Vanilla Ice-Cream & Custard (Vegan, GF)

RED VELVET CHEESECAKE €9.50

White Chocolate Sauce & Vanilla Cream (1,3,7)

CARAMELISED GUINNESS BREAD & BAILEY'S ICE-CREAM GATEAUX €9.50

Hot Toffee Sauce and Seasonal Berries (1,3,7)

TIRAMISÙ €9.50

Espresso Caramel, Meringue Cane & Dark Chocolate Crumb (1,3,7,12)

All dishes are cooked to order. Please allow sufficient time for cooking. All 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 (GO) Gluten Free Option Available (GF) Free from Gluten