

Evening Menu

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

STARTERS

Soup of the Day 7.50

Mrs. Lawlor's brown soda bread
(1, 3, 7)

Classic Creamy Seafood Chowder 13.50

Salmon, Cod, Smoked Haddock, Shrimp & Mussels
in herb & lemon infused cream broth
(1, 2, 3, 4, 7, 9, 14)

Caesar Salad 10.00

Baby gem lettuce, parmesan cheese, bacon herb
& garlic croutons, house dressing

Add €4.00 supplement

Pulled smoked roasted chicken **or**
Poached tiger prawns
(1, 2, 3, 7, 10,)

Chicken & Mushroom Vol au Vent 10.00

Chicken breast and sautéed wild mushrooms in
white wine cream sauce
(1, 7)

Vegan Falafel Salad 10.00

Vegetable & chickpea falafels, dressed baby
mixed leaves with fire roasted peppers and toasted
mixed seeds, black beans & corn salsa
(1, 12)

Lawlor's Prawn Cocktail 14.50

Tiger prawns in pink house sauce with shredded
lettuce and garlic crostini
(1, 2, 3, 10, 12)

Lawlor's Crispy Fried Chicken Wings 10.00

Choice of spiced dry rub, Frank's Hot Sauce or BBQ
sauce, Chef's blue cheese dip, celery sticks.
(1, 3, 6, 7, 9)

Chilli Beef Nachos 12.00

Spicy beef chilli, salsa, crushed avocado, cheese
sauce, sour cream & jalapeno peppers
(1, 7, 12)

STEAKS

8oz Striploin Steak 30.00

10oz Striploin Steak 34.50

(1 Wheat Trace, 3, 6, 7, 9)
chunky hand-cut chips, grilled tomato,
sautéed mushrooms & onions

Pepper Sauce (7,9), Garlic Butter (7)
OR Mustard Mayo (3, 7,10)

Lawlor's Steak on the Stone 40.00

6oz Irish Beef Fillet, sautéed mushrooms & onions,
vine tomatoes, hand-cut chunky chips,
peppercorn sauce
(7, 12)

€10.00 supplement for DBB package

MAIN COURSE

Lawlor's 8oz Steak Burger 18.50

Emmental cheese, smoked streaky bacon,
sliced tomatoes, gem lettuce, red onion rings
(1, 3, 6, 7, 12)

Cajun Spiced Chicken Burger 17.50

Soft brioche bun, red slaw, lettuce, chilli &
mango aioli, pickles
(1, 3, 7, 10, 12)

Beef Feather Blade 24.50

Champ potato, local spring vegetables, red wine gravy
(7, 6, 9, 12, GF)

Lawlor's Panko Crumbed Fish & Chips 18.00

fresh haddock, mushy peas, tartar sauce,
hand-cut chunky chips **or** skinny fries
(1, 4, 7, 9)

Pan Fried Seabass 26.00

Sweet soy sauce, warm potato & vegetable salad
(4, 6, 11)

Thai Yellow Vegetable Curry 17.00

Mild Thai curry with lemon grass & ginger, coconut milk,
bok choy, peppers, scallions & basmati rice.
(7, 8, 9, 10, GF)

Thai Yellow Chicken Curry 19.00

Velvet chicken in mild Thai curry sauce with lemon grass,
ginger, coconut milk, fresh coriander & basmati rice
(7, 8, 9, 10, GF)

Smoked Half Chicken 18.50

House spiced wedges, sweetcorn slaw, Louisiana hot
sauce **or** BBQ Sauce
(1, 7, 9, 10)

Tagliatelle Carbonara 19.00

Creamy egg & cheese sauce, smoked pancetta,
pecorino and black pepper
(1, 3, 7, 12)

Prawn Tagliatelle 22.00

Tiger prawns, roast red pepper, cherry tomatoes
& basil pesto
(1, 2, 3, 7)

SIDES

Skinny Fries (1)	4.00
Sautéed Onions (7)	4.00
Sautéed Mushrooms (7)	4.00
Chunky Hand Cut Chips (1 Wheat Trace)	4.00
Sweet Potato Fries (1 Wheat Trace)	5.00

DESSERT

Chef's Sticky Toffee Pudding 8.00
butterscotch sauce, vanilla ice cream
 (1, 3, 7, 8)

Pear & Raspberry Crumble, Nutty Granola 8.00
vanilla ice cream
 (1, 5, 7, 8)

Warm Winterberry Sponge 8.00
crème anglaise, vanilla ice cream
 (1, 3, 7)

Warm Chocolate Brownie 8.00
chocolate sauce & vanilla ice cream
 (1, 3, 7, 8)

Spiced Apple and Raisin Strudel 8.00
crème anglaise & vanilla ice cream
 (1, 3, 7)

TEA/COFFEE

Tea	3.50
Selection of Herbal Teas	3.70
Americano	3.70
Cappuccino (7)	3.90
Latte (7)	3.90
Flat White (7)	3.90
Espresso	3.90
Mocha (7,12)	3.90
Hot Chocolate (7,12)	3.90

LIQUER COFFEES

Irish Coffee	9.50
Baileys Coffee	9.50
Calypto Coffee	9.50
Italian Coffee	9.50
French Coffee	9.50



WHITE WINE

		
De Martino, Sauvignon Blanc Chile	8.50	32.00
Silfide Albarino, Rias Baixis Spain		44.00
Domaine Le Verger, Chablis France		55.00
Zaglia Inzolia, Pinot Grigio Italy	8.50	32.50
Ten Rocks Marlborough New Zealand		42.00

RED WINE

		
Las Orcas, Decenio, Rioja Spain		39.00
De Martino, Cabenet Sav. Chile	8.50	32.00
Les Chaises, Merlot France	8.50	32.50
Colli Ripani, Montepulciano Italy		35.00
El Bar, Malbec Argentina		32.00

SPARKLING/CHAMPAGNE

Prosecco	
LA Marca Prosecco Frizzante	41.00
Porta Leone Prosecco Frizzante (20cl)	12.50
Champagne	
Moët and Chandon Brut (75cl)	135.00
Gosset Grand Réserve (75cl)	150.00

ROSE WINE

Hope Bay, Pinotage	8.50	31.00
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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