

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 11.50

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
(2, GF)

Lawlors 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

Starter 12.00 Main Course 18.00

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

(1Wheat 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 19.50

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

Cajun Spiced Chicken Burger 18.50

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 19.50

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
(1,4, 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 9.00
butterscotch sauce, vanilla ice-cream
(1, 3, 7, 8)

Strawberry Panna Cotta 9.00
strawberry compote, fresh cream
& crushed meringue
(3,7)

Rhubarb Bakewell Tart 9.00
vanilla ice-cream & crème anglaise
(1, 3, 7, 8)

Warm Chocolate Brownie 9.00
chocolate sauce & vanilla ice-cream
(1, 3, 7,8)

Spiced Apple and Raisin Strudel 9.00
crème anglaise & vanilla ice-cream
(1, 3, 7)

White Chocolate and Mango Cheesecake 9.00
lime & mango sauce
(1, 7, 12)

WHITE WINE



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

SPARKLING/CHAMPAGNE

Prosecco

LA Marca Prosecco Frizzante 9.00 41.00

Champagne

Moët and Chandon Brut (75cl) 135.00
Gosset Grand Réserve (75cl) 150.00

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
Calypso Coffee	9.50
Italian Coffee	9.50
French Coffee	9.50



RED WINE



De Martino, Cabenet Sav ,Chile	8.50	32.50
Les Chaises, Merlot France	8.50	32.50
El Bar, Malbec, Argentina		38.00
Cantine Colli Ripani, Montepulciano Italy		35.00
Las Orcas, Decenio, Rioja Spain		39.00

ROSE WINE

Hope Bay, Pinotage 8.50 31.00

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