

## STARTERS

### Homemade Soup of the Day

Served with Homemade Guinness & Treacle Bread €6.00 (v) (c)

### Homemade Seafood Chowder

Served with Homemade Guinness & Treacle Bread €9.00 (c)

### Searsons Buffalo Chicken Wings

Tossed in Franks Hot Sauce, Blue Cheese & Celery Sticks €9.00

### Chicken Tenders

Served with Buffalo, BBQ or Honey & Mustard dips €9.00 (c)

### Caprese Salad

Buffalo Mozzarella with Beef Tomato, Basil Leaves, Pine Nuts, Pesto & Balsamic Dressing €9.00 (v)

### Roaring Bay Steamed Mussels

Served in a Shallot, Parsley & White Wine Cream with Rustic Sourdough €10.00

## SEARSONS SALADS

**Green Avocado Salad** (v) with Avocado, Sun Dried Tomatoes, Croutons, Pine Kernal, Parmesan Cheese, Mixed Leaves & Pesto Dressing €11.00

**Baby Beets Salad** (v) with Beetroot, Roasted Squash, Walnuts, Pomegranates, Rocket Leaves & Honey and Ginger Dressing €11.00

**Sweet Spud Salad** (v) with Roasted Sweet Potato, Avocado, Cherry Tomatoes, Red Pepper, Cous Cous, Spinach and Rocket Leaves & Balsamic Dressing €11.00

*Add a Protein -*

Lemon & Thyme Roasted Chicken Supreme: €3.00

Middle Eastern Falafel: €4.00

Poached Fillet of Salmon: €5.00

**All of our Beef is 100% Irish**

(v) Vegetarian (c) can be made Coeliac friendly

## FROM THE ROTISSERIE

### Half Free Range Chicken

(c) – With no herb stuffing Basted with Lemon, Thyme & Cajun Seasoning, Grilled Slowly in our Rotisserie Oven and Served with Rotisserie Baby Potatoes, Spiced Carrot Puree, Seasonal Vegetables with a Homemade Fresh Herb Stuffing €16.00

We also serve a

### Whole Free Range Chicken,

Ideal for Sharing €30.00

### Roast of The Day

(c) – With no herb stuffing Please ask your Server what our Roast of the Day is today, Priced Daily

## FROM THE GRILL

### 15 oz Dry Aged Irish Angus Cross Bred Rib-eye on the Bone

(c) – With no panko onion rings Served with Cajun Panko Onion Rings, Shiitake Wild Mushrooms, Pommes Anna, Vine Tomato's, Horseradish Salsa with a Rosemary & Pink Peppercorn Sauce €30.00

### 8oz Irish Angus Fillet Steak

(c) – With no panko onion rings Served with Cajun Panko Onion Rings, Shiitake Wild Mushrooms, Pommes Anna, Vine Tomato's, Horseradish Salsa with a Rosemary & Pink Peppercorn Sauce €26.00

### 8oz Dry Aged Gourmet

### Clonakilty Beef Burger

Served on a Brioche Bun with Clonakilty Black Pudding, Beef Tomato, Baby Gem, Prime Irish Cheddar, Gherkins, Red Onion Jam, Ballymaloe Relish and Fries €15.00

## FROM THE SEA

### Irish Seafood Tagliatelle

Fresh Market Seafood, Tossed in a White Wine Cream Sauce, Fresh Egg Tagliatelle, Baby Spinach, Whole Garlic Roasted Langoustine €22.00

### Traditional Fish 'n Chips

'Bill Chawke Legacy Lager' Beer Battered Fillet of Fresh Kilmore Quay Haddock, Pea & Mint Purée, Homemade Tartar Sauce & Fries €17.00

### Market Fish of the Day

Please ask your Server what our Catch of the Day is today, Priced Daily

## HOUSE SPECIALS

### Duo of Wicklow Lamb (c)

Pistachio Crusted Cannon of Lamb, Braised Lamb Shoulder Croquette, Honey Root Vegetables, Flageolet Purée, Potato Fondant & Rosemary Jus €24.00

### Searsons Homemade

### Shepherd's Pie (c)

Prime Lamb Mince in a Rich Thyme Jus, Topped with Creamed Mash, and Served with Mixed Farm Vegetables €16.00

### Giant Tortellini Truffle (v)

Served in a Creamed Spinach and Sun dried Tomato Sauce, Topped with Rocket Crisps and Grated Parmesan Cheese €15.00

## SIDES:

Charred Sweetcorn | Chilli & Feta | Cajun Panko Onion Rings | Seasonal Vegetables | Searsons Skinny Fries | Garlic & Thyme Rotisserie Potatoes | Chive Mash | Mixed Salad

