

The Bistro @ Lawlor's

2 Courses €23
3 Courses €28
Some Supplements May Apply

STARTERS

Soup of the Day served with Fresh Dinner Rolls <i>Seasonal ingredients & freshly made. Check with your server for details & allergens.</i>	7-
Traditional Seafood Chowder with Mrs Lawlor's Soda Bread <i>A Medley of Salmon, Whiting, Smoked Cod, Shrimp & Mussels (1, 2, 4, 7)</i>	9-
Spinach & Goats Cheese Fritter <i>Flavoured with Nutmeg, Served with Sour Cream Dill & Red Onion Marmalade (3, 7, GF)</i>	9-
Sweet Greek Salad <i>Spiced Feta & Sweet Lemon Dressing (7, GF)</i>	9-/15-
Dahl Salad <i>Bombay Style Potatoes, Pickled Cauliflower, Lentils, Radicchio & Toasted Pumpkin Seeds (9, 10, GF)</i>	9-/15-
Smoked Chicken & Lime Salad <i>In House Smoked Chicken with Mango, Red Onion & Coriander With a Green Pepper & Lime Dressing (9, GF)</i>	9-
Lawlor's Crispy Fried Chicken Wings <i>Choice of Spiced Dry Rub or Louisiana Hot Sauce Served with Chef's Blue Cheese Dip & Celery Sticks (1,3, 6, 7, 9)</i>	9-
Fried Shrimp Remoulade <i>Deep Fried Atlantic Shrimp Dusted in Cajun Spices Served with Remoulade Sauce & Lemon Wedge (1, 2, 3, 9)</i>	9-

SIDES

Double Cooked Cumin Wedges (1)	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 (GF) Free from Gluten

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MAIN COURSES

Calabrian Chicken Supreme <i>Stuffed with Spicy Nduja Sausage, Pea Mash Potato, Wilted Spinach & a Light Sherry Jus (7, 9, GF)</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-
Seafood Linguini <i>Linguini Pasta Tossed with Clams, Mussels & Shrimp With a Tomato & Fennel Scented Broth (1, 2, 3, 9, 14)</i>	15-
Chickpea & Sweet Potato Tagine (Vegan) <i>Simmered in Blended Spices & Served with Dukkah Cous Cous (8, 9, 10, 11, GF)</i>	15-
Pan Fried Cod (€5 Supp) <i>Fresh Irish Cod Fillet, Noodles & Green Veg Sea Asparagus & a Korean Glaze (1, 3, 9, 10, 11)</i>	20-
Lawlor's Beer Battered Haddock <i>With Fresh Garden Peas, Tartar Sauce & Sea Salt Wedges (1, 4, 7, 9)</i>	15-
Thai Red Curry <i>Chilli, Ginger & Lemongrass Flavoured Coconut Sauce, With Crisp Vegetables & Fragrant Basmati Rice (6, 9) Add Grilled Chicken: €2.00 Add Prawns €3.00</i>	15-
Honey & Orange Glazed Bacon Fillet <i>Cured In-House, York Cabbage, Smoked Potato Boxty & Parsley Cream (7, 9, GF)</i>	18-
Bean Burger <i>Chilli Jam, Baby Spinach, Beetroot Bun & Salted Potato Wedges (1, 7, 9,)</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 Baby Back Ribs 15-
Our House BBQ Sauce (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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DESSERTS

Baked Apple Pie <i>(1, 3, 7, 8)</i>	8-
Rhubarb & Coconut Crème Caramel Macerated Rhubarb, Coconut Macaroon <i>(3, 7, 8 Almonds)</i>	8-
Pomegranate Curd Burnt Coconut, Watermelon & Pumpkin Jerky with Watermelon Water	8-
Chocolate & Caramel Sundae Brownie, Crème de Leche, Fresh Cream, Honeycomb, Chocolate Ice Cream, Butterscotch, Chocolate Shavings <i>(1 Wheat, 3, 6, 7)</i>	8-
Strawberries & Cream Basil Jelly, Meringue Disk, Strawberry Espume Fresh Strawberries & Dried Basil Leaf <i>(3, 7, 8 Almonds)</i>	8-
Macha Tea & Pistachio Roulade Macha Sponge, Pistachio Buttercream & Crumb, Macha Mousse With Raspberry & Pistachio Praline <i>(1 Wheat, 3, 7, 8 Almonds)</i>	8-

TEAS & COFFEES

Pot of Tea	2.40
Herbal Tea	3.50
Americano	2.60
Cappuccino	3.10
Latte	3.10
Flat White	3.10
Mocha	3.10
Hot Chocolate	3.10

LIQUEUR COFFEE

Irish Coffee	7.00
Baileys Coffee	7.00

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