

# LAWSONS BAR SET MENU

TWO COURSES €20

THREE COURSES €22

[www.lawsonsbar.com](http://www.lawsonsbar.com)

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## STARTERS

SOUP OF THE DAY WITH ARTISAN BREAD (1)

CHICKEN & BACON EMPANADA ON BALSAMIC DRESSED LEAVES (1,8,14)

TRIO OF COURGETTE CROWNS FILLED WITH MOZZARELLA, BLUE & GOATS CHEESE ON BALSAMIC & TOMATO DRESSED LEAVES (8)

ENTREMESES OF SERRANO HAM, SALCHICHON, MANCHEGO & RUSSIAN SALAD (1,5,8)

★ CHEFS SPECIAL - TUNA TATAKI IN SESAME SEEDS WITH WAKAME, SALMON ROE & SOY DIP (2,6,11)  
SUPPLEMENT €4

★ CHEFS SPECIAL - TOM KHA KOONG THAI SPICY SOUP WITH PRAWNS MUSHROOMS & CORIANDER (4,6)  
SUPPLEMENT €3

## MAINS

PAN SEARED FILLET OF SEABASS WITH RED ONION, PINEAPPLE & BASIL SALSA AND POTATOES (6)

VEGETABLE MASSAMAN PEANUT AND COCONUT CURRY WITH JASMINE STICKY RICE (10)

SAUTÉED LAMBS LIVER WITH CHAMP, PEA PUREE, CRISPY SERRANO AND RED WINE JUS (8,14)

SLOW BRAISED PORK CHEEKS IN TURIA ALE WITH SILVER ONIONS AND CELERY WITH ROASTED VEGETABLES & POTATOES (9,14)

★ CHEFS SPECIAL - SEARED FILLET STEAK WITH CARAMELISED SHALLOTS, FONDANT POTATO, GLAZED CARROTS & MONASTRELL WINE JUS (9,14) SUPP €10

★ CHEFS SPECIAL - RED PRAWN & CUTTLEFISH RISOTTO COOKED WITH LOBSTER STOCK WITH A RAF TOMATO & ROCKET SALAD (4,12) SUPP €7

## DESSERTS

BRAMBLE EMPANADAS WITH VANILLA ICE CREAM (1,8)

BROWNIE CHOCOLATE SUNDAE WITH CARAMEL SAUCE (1,2,5,8)

TRIO OF CHEESES WITH REGAÑAS, GRAPES, ROASTED ALMONDS & HOUSE FIG CHUTNEY (1,3,8)

CHEESECAKE OF THE DAY (1,6)

(1=GLUTEN) (2=SESAME) (3=NUTS) (4=CRUSTACEAN) (5=EGGS) (6=FISH) (7=MUSTARD) (8=MILK) (9=CELERY) (10=PEANUTS) (11=SOYA) (12=SHELLFISH) (13=LUPINS) (14=SULPHITE)