



To mark the 60th year since Bill Chawke first opened the doors of Bill Chawke's Pub in Adare, we are proud to honour him & the legacy within the Irish Pub trade that he started in 1959, by announcing the introduction of our first exclusive beer!

Bill Chawke's Legacy Lager is a crisp, refreshing, great-tasting lager, with light hops, & malt notes.

It's 4.2 % abv & Gluten-free.

Available now throughout the Chawke Pub Group.

Cheers Bill!



On the 2nd January 1940, Lena Chawke inherited Chawkes pub of Adare from her Mother Nora Chawke, while her brother Bill inherited the family farm. Bill, later bought Doyle's pub of Adare, now known as Bill Chawkes bar.

Aunty Lena's Pale Ale is a great tasting ale with some citrus fruit notes. it's not as heavy as some traditional ales which makes it more sessionable. It's certainly not lacking in flavour however.

It's 4.5% abv

Available now throughout the Chawke Pub Group.

Cheers Lena!

SEARSONS

of Baggot st

Where the journey of true love begins...

A message from Charlie Chawke, the Proprietor

Step into the charming world of Searsons of Baggot Street, nestled in the picturesque Baggot Street Village on Dublin's Southside. Just a brief walk away from St. Stephen's Green and conveniently en route to the Aviva Stadium, Searsons stands as one of the most exceptional Dublin pubs you're likely to encounter.

We take immense pride in the meticulous restoration of this historic Dublin pub, bringing it back to its former grandeur. Searsons now boasts a delightful beer garden at the rear, equipped with high-definition screens for your sports enjoyment. It's a place where you can bask in the action, whether it's a frosty day or night, or a blissfully warm summer's day in the garden.

In the 1940s and 1950s, renowned poet Patrick Kavanagh and playwright Brendan Behan shared a tumultuous friendship that often ignited at our very bar. This literary connection deepens the cultural heritage of Searsons.

Come and experience this exquisitely restored establishment, offering impeccable service, the finest cuisine and libations, and that trademark friendly, inviting ambiance synonymous with the Chawke name.

The Chawke Group, a name synonymous with excellence in food, drink, and hospitality for generations – a tradition we uphold now as always.

Take a moment to peruse our menus to discover your favorites!

Enjoy.



Charlie Chawke

Breakfast:

Monday-Friday: 10am-11:45am
Saturday & Sunday: 10am-12:15pm

Lunch:

Monday-Friday: 12pm-4pm

À La Carte Menu:

Monday-Friday: 4pm-10pm
Saturday: 12:30pm-10pm
Sunday & Bank Holidays: 12:30pm-9pm

100% of tips go to our hard working staff, serving you today

WELCOME TO DINNER AT SEARSONS OF BAGGOT STREET

We source local produce where possible and our beef is 100% Irish.
Service charge is not included; gratuities are at your discretion

National Hospitality Ireland 'Bar of the year 2017 & 2019'

WHISKEY BAR OF THE YEAR 2024

IT MAY NOT BE POSSIBLE TO SPLIT LARGE BILLS DURING BUSY PERIODS

12.5% SERVICE CHARGE APPLIES TO GROUPS OF 8 OR MORE

STARTER SELECTION

SEASONAL SOUP OF THE DAY _____ €8.00

Served with Searsons Guinness Brown Bread

1, 2 (wheat, barley), 7, 14

HOMEMADE SEAFOOD CHOWDER _____ €15.50

Daily Fresh & Natural Smoked Fish with a Selection of Shellfish,

Searsons Guinness Brown Bread

1, 2 (wheat, barley), 3, 5, 7, 8 14

SEARSONS BUFFALO CHICKEN WINGS _____ €13/€24

Manor Farm Chicken Wings Tossed in Buffalo Hot Sauce, Blue Cheese & Celery Sticks

1, 4, 7, 14

CHICKEN TENDERS _____ €13.00

Choice of Buffalo, BBQ or Honey Mustard Sauce

7, 9, 14

MACROOM BURRATA _____ €13.50

Macroom Burrata: Mixed Garden Leaf, Blood Orange, Coriander Seeds & Hot Honey

7, 9, 14

PAN SEARED KILKEEL SCALLOPS _____ €18.00

Bacon Lardons, Malt Vinegar Emulsion, Parsley Panko

2 (wheat, barley), 7, 8, 14

ROARING BAY MUSSELS _____ €13/€24

Shallots, Garlic, White Wine, Parsley Cream, Garlic Ciabatta

2 (wheat), 7, 8, 14

SEARSONS SALADS

GREEN AVOCADO SALAD _____ €13.50

Avocado, Sun Dried Tomatoes, Croutons, Pine Kernels Parmesan Cheese

Mixed Leaves & Pesto, Dressing

2 (wheat), 4, 7, 10 (pine nuts, walnuts), 14

BROCCOLI & FETA SALAD _____ €13.50

Sun Blushed Cherry Tomatoes, Tender Stem Broccoli, Roasted Flaked Almonds,

Crumbled Feta Cheese, Baby Rocket, Lambs Lettuce, Avocado,

Figs & Honey Dressing

7, 9, 10 (almonds), 14

ROASTED BEETROOT & ARDSALLAGH GOATS CHEESE SALAD _____ €13.50

Rocket, Kale, Smoked Almonds, Pear, Radish, Frisée, Cherry Tomatoes,

Cherry & White Balsamic Dressing

7, 9, 10 (almonds), 14

ADD PROTEIN:

Lemon & Thyme Roasted Chicken _____ €4.50

Mediterranean Falafel _____ €4.00

Chargrilled Chilli & Garlic Prawns ³ _____ €6.00

SEARSONS SIDES

SEARSONS FRIES _____ €4.50 | PARMESAN TRUFFLE FRIES ^{4,7} _____ €6.00

GARLIC & THYME ROTISSERIE POTATOES _____ €5.50 | CAJUN PANKO ONION RINGS ^{2(wheat), 4, 7} _____ €5.00

TRUFFLE MASH ⁷ _____ €6.00 | HONEY ROAST VEGETABLES _____ €5.00

MIXED SALAD ^{9, 14} _____ €4.00 | NDUJA CHEESY CAULIFLOWER ⁷ _____ €6.50

EXTRA SAUCES _____ €1.50 | GARLIC BREAD ^{2(wheat), 7} _____ €6.00

ALLERGENS

1. Celery | 2. Gluten Cereals | 3. Crustaceans | 4. Eggs | 5. Fish | 6. Lupin | 7. Milk | 8. Mollusc | 9. Mustard
10. Nuts | 11. Peanuts | 12. Sesame Seeds | 13. Soya | 14. Sulphur Dioxide & Sulphites

FROM THE GRILL

ROAST OF THE DAY _____ PRICED DAILY

Please ask your server about todays roast

HIMALAYAN SALT RUBBED 10oz RIB-EYE STEAK _____ €42.00

“JJ Young” 28 Day Dry Aged Prime Irish Rib-Eye Steak

Twice Cooked Chunky Chips, Shoestring Onions, Buttered Green Beans,
Café De Paris Butter

2 (wheat, barley), 5, 7, 9, 14

8oz ANGUS BEEF BURGER _____ €19.00

“JJ Young” Smoked Streaky Bacon, Smoked Applewood Cheese, Rocket, Gherkins,
Chipotle Mayo & Season's Fries

2 (wheat), 4, 7, 9, 14

FROM THE SEA

IRISH SEAFOOD TAGLIATELLE _____ €26.50

Fresh Roaring Bay Mussels, Clams, Wild Atlantic Prawns, Parmesan,
Tossed with Fresh Tagliatelle Pasta, Rocket & Lobster Bisque

1, 2 (wheat), 3, 4, 5, 7, 8, 14

TRADITIONAL FISH 'N CHIPS _____ €21.50

Bill Chawke Legacy Larger Beer Battered Fillet of Fresh Kilmore Quay Haddock, Pea
& Mint Purée, Homemade Tartar Sauce & Served with Season's Fries

2 (wheat), 4, 5, 7, 9, 14

PAN ROASTED CLEW BAY MONKFISH _____ €36.00

Fresh Castletownbere Crab, Goatsbridge Trout Caviar, Romanesco,
Potato Fondant, Lemon & Seaweed Butter

2 (wheat), 3, 5, 7, 14

HOUSE SPECIALS

SEARSONS HOMEMADE SHEPHERD'S PIE _____ €19.50

Prime Wicklow Lamb Mince in a Rich Thyme Jus, Topped with Creamed Mash &
Served with Mixed Farm Vegetables

1, 2 (barley), 5, 7, 9, 14

TRUFFLE MAFALDINE PASTA _____ €24.50

Fresh Mafaldine Pasta, Seasonal Fresh Truffle, Wild Forest Mushrooms.
Tossed with Truffle & Mascarpone Cream

1, 2 (wheat), 7, 14

CHAR-GRILLED PORK CHOP _____ €32.00

“JJ Young Dry Aged Pork Chop” With Champ Mash, Garlic & Shallot Spinach,
Wild Forest Mushroom Velouté

1, 7, 14

ROTISSERIE HALF ROAST – FREE RANGE IRISH CHICKEN _____ €21.50

Basted with Lemon, Thyme & Cajun Seasoning, Slow-Grilled in our Rotisserie Oven
Carrot & Parsnip Purée, Potato Gratin, Tender-Stem Broccoli,
Homemade Herb Stuffing & Gravy

1, 2 (wheat), 7, 13, 14

ALLERGENS

1. Celery | 2. Gluten Cereals | 3. Crustaceans | 4. Eggs | 5. Fish | 6. Lupin | 7. Milk | 8. Mollusc | 9. Mustard
10. Nuts | 11. Peanuts | 12 Sesame Seeds | 13. Soya | 14. Sulphur Dioxide & Sulphites

DESSERTS

COOKIES AND ICE CREAM €8.50

Chocolate Chip Cookie Dough & Salted Caramel Ice Cream
2 (wheat), 4, 7

CRÈME BRÛLÉE €8.50

Vanilla Crème Brulee Served with Raspberry Sorbet & Crumpled Pistachio
4, 7, 10 (pistachio)

WARM HOMEMADE CHOCOLATE & WALNUT BROWNIE €8.50

Served with Rum & Raisin Ice Cream and Homemade Honeycomb
2 (wheat), 4, 7, 19 (walnuts), 14

SEARSONS IRISH CHEESE PLATE €16.00

Boyne Valley Bán Goats Cheese, Co. Meath, St. Kevin Wicklow Brie, Kearney Blue (Down), Knockanore Oak Smoked Cheddar (Wexford). Cheese Biscuits, Celery, Quince & Fresh Grapes
1, 2 (wheat), 7

SWEET BRIOCHE BREAD & BUTTER PUDDING €8.50

Layered with Fresh Strawberry Compote, Vanilla Custard & Honeycomb Ice Cream
2 (wheat), 4, 7

HOT BEVERAGES

BREAKFAST TEA €3.80

HERBAL TEAS & INFUSIONS €3.90

Please Ask about our selection of herbal teas and infusions

COFFEE

Café Americano	€3.80
Café Latte 7	€4.00
Cappuccino 7	€4.00
Flat White 7	€4.00
Café Mocha 7	€4.00
Decaf Coffee	€3.60
Espresso	€3.00
Double Espresso	€3.60

HOT CHOCOLATE

Searsons Hot Chocolate 7	€3.80
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AFTER DINNER DRINKS

Teeling Small Batch Irish Coffee 7, 14	€9.50
Baileys Coffee 7, 14	€9.50
French Coffee 7, 14	€9.50
Belfast Coffee 7, 14	€9.90
Espresso Martini 7, 14	€13.50
