

# SEARSONS

*of Baggot St.*

## STARTERS

### **SOUP OF THE DAY**

Served with Homemade Guinness & Treacle Brown Bread

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

### **BUFFALO CHICKEN WINGS**

Served with Blue Cheese and Celery Sticks

1, 4, 7, 14

### **ROARING BAY MUSSELS**

Nduja Cream, Sweetcorn, Samphire, Garlic Ciabatta

2 (wheat), 7, 8, 14

## MAINS

### **ROTISSERIE 1/2 ROAST CHICKEN**

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

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

### **SEARSONS HOMEMADE SHEPHERD'S PIE**

Prime Lamb Mince in a Rich Thyme Jus, topped with Creamed Mash, and served with Mixed Farm Vegetables

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

### **TRADITIONAL FISH 'N CHIPS**

Fillet of Fresh Haddock in Bill Chawke's Legacy Lager Beer Batter, with a Pea & Mint Purée, Homemade Tartar Sauce and Fries

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

### **ROASTED BEETROOT AND GOATS CHEESE SALAD**

Mediterranean Falafel, Rocket, Kale, Smoked Almonds, Pear, Radish Frisée, Cherry Tomatoes, and a Cherry & White Balsamic Dressing

7, 9, 10 (almonds), 14

## DESSERTS

### **HOMEMADE STICKY TOFFEE PUDDING**

Served with Caramel Sauce & Vanilla Ice Cream

2 (wheat), 4, 7

### **CRÈME BRÛLÉE**

Vanilla Crème Brûlée Served with Raspberry Sorbet & Crumpled Pistachio

4, 7, 10 (pistachio)

### **SELECTION OF ICE-CREAM**

7

**2 COURSE €37.50 OR 3 COURSE €47.50**