

SEARSONS

of Baggot St.

STARTERS

MACROOM BURRATA

With Heirloom Tomato, Tomato Veloute & Fresh Basil

1, 7

WARM CHICKEN & AVOCADO SALAD

Served with Pesto, Mixed Leaves, Sun Dried Tomatoes, Pine Nuts, Parmesan Cheese
and a Balsamic Dressing

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

HOMEMADE SEAFOOD CHOWDER

Mixed Seafood Chowder with Searsons Guinness Brown Bread

1, 2 (wheat, barley), 5, 7, 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

HIMALAYAN SALT RUBBED 10OZ RIB-EYE STEAK (€10 Supplement)

Twice Cooked Chunky Chips, Shoestring Onions, Buttered Green Beans & Peppercorn Sauce

2 (wheat), 7, 14

CATCH OF THE DAY

PLEASE ASK YOUR SERVER ABOUT OUR CATCH & ALLERGENS

HOMEMADE PARMESAN GNOCCHI

Smoked Stracciatella, Roasted Tomato, Aged Parmesan, Basil Herb Oil

2 (wheat), 4, 7, 13

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 €42.50 OR 3 COURSE €52.50

*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*