

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

Shallots, Garlic, White Wine, Parsley Cream, 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, 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