

SEARSONS

of Baggot St.

STARTERS

MACROOM BURRATA & FIGS

Apricot Glaze, Sage, Honeycomb, Crispy Rocket

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
Café De Paris Butter

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