

LIR

BRASSERIE

- MENU -

Book your family celebrations! Call our Events team on **(091) 880242**
to discuss and book your family Celebration Menu Options.

(091) 880 088 • info@loughreahotelandspa.com • www.loughreahotelandspa.com



LUNCH MENU

STARTERS

SOUP OF THE DAY <i>Guinness Bread & Salted Butter (1,2,9,12)</i>	5.95
WEST COAST SEAFOOD CHOWDER <i>Guinness Bread & Salted Butter (1,2,3,4,5,9,12,14)</i>	7.50
CREAMY GARLIC MUSHROOMS <i>Grilled Sourdough, Parmesan & Crispy Tobacco Onions (1a,7)</i>	7.45
AVOCADO & FALAFEL (V) <i>Feta, Roasted Beets, Pearl Cous Cous, Sun Blushed Tomatoes & Dressed Rocket (7,10) (Vegan option available)</i>	7.95
HOUSE SALAD (V) <i>Mixed Baby Leaves, Pickled Vegetables, Ranch Dressing, Poached Hens Egg (1a,3,7,10) (Vegan option available)</i>	7.95

THE LIR BAR BLT 10.95
Loughnanes Smoked Streaky Bacon, Vine Ripe Plum Tomatoes, Crisp iceberg Lettuce & a Wholegrain Mustard Mayonnaise in a toasted Floury Bla-Guette, served with Parmesan Fries (1a,3,10)

THE LIR BAR BLT COMBO 13.95
Loughnanes Smoked Streaky Bacon, Vine Ripe Plum Tomatoes, Crisp iceberg Lettuce & a Wholegrain Mustard Mayonnaise in a toasted Floury Bla-Guette, served with Chef's freshly made Soup of the Day (1a,3,10)

LIR BAR STEAK SANDWICH 15.95
Grilled 6oz prime Sirloin Steak, Served on a Garlic Ciabatta topped with Sauté Onions & mushrooms, served with Parmesan Fries (1a,3,12)

LIR BAR STEAK SANWICH COMBO 18.95
Grilled 6oz prime Sirloin Steak, Served on a Garlic Ciabatta topped with Sauté Onions & mushrooms, with Chef's freshly made soup of the day (1a,3,12)

MAINS

TIKKA HUMMUS FLAT BREAD 13.95
*Crispy Chickpeas & Dressed Rocket (1,10,11)
Add Buttermilk Chicken 15.95*

AVOCADO & FALAFEL SALAD (V) 13.95
Feta, Roasted Beets, Pearl Cous Cous, Sun Blushed Tomatoes & Dressed Rocket (7,10) (Vegan option available)

PENNE ARRABIATA 13.95
Spicy Plum Tomato, Garlic, Fresh Basil, Black Olive Crumb, Freshly Grated Parmesan (1,7)

CRISPY BUTTERMILK CHICKEN SALAD 14.50
Smoked Bacon Crumb, Baby Leaves, Ranch Dressing, Poached Corrib Hens Egg (1,3,7,10) (Vegan option available 12.95)

BALTI STYLE CHICKPEA & VEGETABLE CURRY 14.50
Sesame Bok Choy, Fragrant Jasmine Rice, Garlic & Coriander Naan (7,11)

CHEF'S ROAST OF THE DAY (PLEASE ASK SERVER) 15.95
Served with Market Fresh Vegetables & Potatoes

FISH OF THE DAY (PLEASE ASK SERVER) 17.50
Served with Seasonal Vegetable and Potatoes

THE SLIEVE AUGHTY BURGER 16.50
Gilligan's Locally Sourced & Char-grilled Angus Beef Burger, Mature Dubliner Cheese, Grilled Streaky Bacon, Relish, Sriracha Mayo & Chunky Chips (1a,3,7,10)

LIGHTLY SPICED CRISPY CHICKEN BREAST BURGER 16.50
Sweet Red Pepper & Guacamole Dressing, Served in a Toasted Brioche Bun, Pickled Vegetable Salad & Chunky Chips

SIDES

FRIES (9)	3.50
CREAMY MASHED POTATO (2,9)	3.50
GARLIC & CHEESE FLAT BREAD (2,11A)	3.95
CRAFT BEER BATTERED ONION RINGS (1,2,11A)	4.25
SESAME GREENS (7,8)	4.25

DESSERTS

BAILEY'S CHEESECAKE <i>Served with a Blackberry Compote (1a,7)</i>	6.50
PEANUT BUTTER & CHOCOLATE MOUSSE <i>With a Peanut Brittle (7,5,3,8)</i>	6.50
BRAMBLE APPLE & FRANGIPANE PIE <i>Served with Crème anglaise or Vanilla Ice cream (1a,3,8)</i>	6.50
SELECTION OF ICE CREAMS	6.50

CHEF'S DESSERT OF THE DAY 5.95
Please ask your waiter.

BARISTA & MORE

TEA	2.95	HOT CHOCOLATE	3.60
HERBAL TEA	2.95	BAILEYS COFFEE	7.50
LATTE	3.20	IRISH COFFEE	7.50
AMERICANO	3.20	CALYPSO COFFEE	7.50
CAPPUCCINO	3.20	HOT BRANDY	6.00
DBL ESPRESSO	3.50	HOT WHISKEY	6.00
ESPRESSO	3.20	HOT PORT	6.00

FRESHLY BAKED SCONES 3.75
Served with freshly whipped cream (1a,1c,5,3)

SELECTION OF DANISH PASTRIES 4.75
(1a,3)

Allergen Index: 1. Cereals Containing Gluten, 1a. Wheat 1b Oats 1c Barley 1d Rye, 2. Crustaceans, 3. Egg, 4. Fish, 5. Peanuts, 6. Soybean, 7. Milk, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame Seeds, 12. Sulphur Dioxide/sulphites, 13. Lupin, 14. Molluscs. Although all due care is taken during meal preparation, Cross contamination risks are possible.

Our Ethos as a company is to support Irish farmers and procure from local Irish Producers as a priority. Purchase with confidence knowing that our meats are farm to fork traceable and supporting local, regional and Irish food producers and jobs.

