

The Lord Lucan



LUNCH MENU

Allergy Note: Our restaurant prepares and serves products that contain peanuts, tree nuts, wheat, soy, milk, egg and fish. To ensure our guests' safety, we cannot guarantee any of our products are free of these allergens. If you suffer from an intolerance or allergy, please ask your server for a full list of allergens used.



To mark the 60th year since Bill Chawke first opened the doors of Bill Chawke's Pub in Adare, we are proud to honour him & the legacy within the Irish Pub trade that he started in 1959, by announcing the introduction of our first exclusive beer!

Bill Chawke's Legacy Lager is a crisp, refreshing, great-tasting lager, with light hops, & malt notes. It's 4.2%abv & Gluten-free.

Available now throughout the Chawke Pub Group.

Cheers Bill!

SOUPS

HOMEMADE SOUP OF THE DAY

Served with Homemade Guinness & Treacle Brown Soda Bread. 6.50.

(1a,3,7,9)

THE LORD LUCAN SEAFOOD CHOWDER

Daily Fresh & Natural Smoked Fish, Roaring Bay Mussels, & Wild Atlantic Prawns in a Fennel & Leek Cream. Served with Homemade Guinness & Treacle Brown Soda Bread. 13.00. (1a,2,4,7,9)

BAR BITES & SMALL PLATES

THE LORD LUCAN CRISPY FRIED CHICKEN WINGS

Tossed in your choice of Buffalo, Smoked Chipotle, or Korean BBQ Sauce. Served with Blue Cheese Dip. Small 11 Large 16. (3,5,7,9,10,11,12)

SMOKED MOZZARELLA CHEESE STICKS

Deep Fried in Panko Crumbs & Served with a Ranchero Dipping Sauce. 12.00. (1a,3,7,9,11)

LOADED NACHOS

Home fried Corn Nachos, with Guacamole, Salsa, Sour Cream, Jalapenos, & Melted Cheese. Choose Chilli Beef - Mexican Pulled Pork - BBQ Beef Brisket. Small 11 Large 16.00 (7,9,10,12)

BUTTERMILK FRIED CHICKEN TENDERS

Served in a Hot & Sticky Habanero Sauce, with a Garlic & Herb Aioli. 13.00. (1a,3,7,10,11,12)

SANDWICHES

Add Chips or Soup €2.50

THE LORD LUCAN GRILLED CHEESE

Dubliner Cheddar Cheese, Limerick Baked Ham & Red Onion Jam on Toasted Bretzel Bakery Sourdough. 12.50. (1a,3,7,9,10,12)

BALLYMALOE CHICKEN MELT

Poached Chicken, Crispy Bacon, Ballymaloe Relish, Melted Brie Cheese on a Toasted Rustic Ciabatta. 12.50. (1a,3,7,10,12)

SPICED FALAFEL WRAP

Hummus, Mango Chutney, Pickled Red Onion, Crumbled Feta, Roasted Peppers & topped with Mint Riata. 12.50. (1a,7,12)

THE LORD LUCAN B.A.L.T

Grilled Bacon, Smashed Avocado, Baby Gem Lettuce, Beef Tomato, Mustard Mayo, on a Toasted Rustic Ciabatta. 12.50. (1a,3,7,10,12)

SALADS

MEDITERRANEAN HUMMUS BOWL

Toasted Pine Nuts, Roasted Pepper, Indian Spiced Chickpeas, Pomegranate, Crumbled Feta, Herb Oil, and Grilled Breads. 13.00. (1a,5,6,7,8p,11,12)

THE LORD LUCAN CAESAR SALAD

Baby Gem Lettuce, Crisp Smoked Bacon, Garlic & Herb Croutes, Red Onion, with Creamy Dressing, and topped with Shaved Parmigiano. 13.00.

(1a,3,4,7,10,12)

Add Chicken or Wrights of Marino Smoked Salmon 5.00

SALADS

COB SALAD

Crisp Lettuce, Smoked Bacon Lardons, Soft Boiled Eggs, Avocado, Cherry Tomato, Pickled Onion & Ranch Dressing. 14.00. Add Chicken or Wrights of Marino Smoked Salmon 5.00 (3,4,7,10,12)

MEDITERRANEAN SALAD

Baby Mixed Leaves, Roasted Peppers, Marinated Olives, Garbanzo Beans, Red Onion, Cherry Tomato, Cucumber, Grated Carrot, Crumbled Feta & Balsamic Dressing. 13.00. Add Chicken or Wrights of Marino Smoked Salmon 5.00 (3,4,7,10,12)

MAIN COURSES

CHICKEN SCHNITZEL

Crispy Panko Fried Chicken, with Saute Baby Potato, Chorizo, Mustard Cream Sauce, Rocket & Shaved Parmesan. 18.00. (1a,3,7,9,10,12)

CHICKEN & CHORIZO RIGATONI PASTA

Chilli & Garlic Cream Sauce, Shaved Parmesan & Rocket. Served with Toasted Garlic Ciabatta Bread. 19.00. (1a,7,12)

TRADITIONAL KILMORE QUAY FISH & CHIPS

Fillet of Cod, in our Crispy Bill Chawke's Legacy Lager Beer Batter, Homemade Tartare Sauce, Garden Pea Puree, Lemon Wedge and our Rustic Fries.. 19.00. (1a,3,4,7,10,12)

ALLERGENS

**1.GLUTEN; A.WHEAT • 2.CRUSTACEANS • 3.EGGS • 4.FISH • 5.PEANUTS
6.SOYBEANS • 7.MILK • 8.NUTS. 8W WALNUTS. 8A ALMONDS. 8P PINENUTS
9.CELERY • 10.MUSTARD • 11.SESAME • 12.SULPHUR • 13.LUPIN • 14.MOLLUSCS**

MAINS

LORD LUCAN STEAK MINCE BURGER

Dubliner Cheddar, Smoked Bacon, Crispy Onion, Ballymaloe Relish, & Honey Mustard Mayo on a Brioche Bun. Served with our Rustic Fries. **18.00.**

(1a,3,7,10,12)

BUTTERMILK FRIED CHICKEN BURGER

Mozzarella Cheese, Smoked Bacon, Crispy Onion, Jalapeno Relish & Chipotle Mayo on a Brioche Bun. Served with our Rustic Fries. **18.00.**

(1a,3,7,10,12)

60Z STRIPLOIN STEAK SANDWICH

Red Onion Jam, Crozier Blue Cheese & Rocket Salad. Served with a Creamy Peppercorn Sauce, & our Rustic Fries. **21.50.**

(1a,4,7,9,10,12)

100Z DRY-AGED, PRIME IRISH ANGUS STRIPLOIN STEAK

Saute Mushrooms & Beer Battered Onion Ring. Served with a Creamy Peppercorn Sauce & our Rustic Fries. **32.00.**

(1a,4,7,9,10,12)

VEGETARIAN THAI RED CURRY

Creamy Coconut, Chilli, Garlic, Coriander & Lime. Served with Basmati Rice and Shrimp Crackers. **17.00.**

Add Chicken 4.00 or Wild Atlantic Prawns 8.00

(2,3,4,6,7,9,11,12)

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DESSERTS

LEMON CURD & BERRY TART

Served with Ginger Crumb, & a Berry Sorbet. **7.50.**

(1a,3,7)

HOMEMADE BELGIAN CHOCOLATE & WALNUT BROWNIE

Served with Dark Chocolate Sauce, and a Madagascar Vanilla Ice Cream. **7.50.**

(1a,3,7,8w)

BAKED NEW YORK VANILLA CHEESECAKE

Served with Salted Caramel Ice Cream & Caramel Sauce. **7.50.**

(1a,3,7)

HOMEMADE APPLE CRUMBLE

Served with Warm Custard, with Whiskey Soaked Raisin and a Vanilla Ice Cream. **7.50.** (1a,7)

SELECTION OF DAIRY ICE CREAM

Chocolate Wafer Basket, Assorted Fruit Sauces **7.00.** (1a,3,7)

SIDES

BUTTERED MASHPOTATO 5.00 (7)

RUSTIC FRIES 5.00.

SWEET POTATO FRIES 6.00.

SELECTION OF VEG 6.00. (7)

PARMESAN & PESTO FRIES 8.00. (7,8p)

BEER BATTERED ONION

RINGS 6.00. (1a,3,7)


MIXED SALAD 5.00. (10,12)

PATATAS BRAVAS WITH

RANCHERO SAUCE 8.00. (3,7,10,12)

ALLERGENS

1. GLUTEN; A WHEAT • 2. CRUSTACEANS • 3. EGGS • 4. FISH • 5. PEANUTS
6. SOYBEANS • 7. MILK • 8. NUTS .8W WALNUTS .8A ALMONDS 8P PINE NUTS
9. CELERY • 10. MUSTARD • 11. SESAME • 12. SULPHUR • 13. LUPIN • 14. MOLLUSCS



On the 12th May 1959, Bill Chawke moved his wife Maura Chawke (nee Hanley) and their six children from his farm in Knockannes to what had previously been known as Doyle's Pub in the beautiful village of Adare, Co Limerick.

It was on this date, that Bill Chawke opened for trading in his new pub. The opening of Bill Chawke's of Adare saw the creation of The Chawke Pub Group.

Four of his six children, Billy, Gerrard, Mary (and her husband Richard Savage) and Charlie followed him into the pub trade as the Chawke Pub Group expanded to include pubs in both Clonmel, Tipperary and Dublin.

Two generations later, his grandchildren carry on this proud family tradition of working in the licensed pub trade. Over the past 60 years, The Chawke Pub Group has greatly expanded its operations and in 2018 was awarded 'National Pub Group of the Year for 2018'.

The Chawke Pub Group will continue to uphold the high level of service and commitment that Bill Chawke gave to his beloved licensing trade.

Today we salute the great Bill Chawke.



The Chawke Group

THE CHAWKE PUB GROUP

Aunty Lenas & The Adare Courthouse

Bill Chawke's Bar

Searsons of Baggot Street

The Bank on College Green

The Goat Grill

The Lord Lucan

The Dropping Well

The Oval Bar

The Old Orchard

The Little Orchard

Fired Up Pizza

Box'd Coffee



www.lordlucanpub.com tel: (01) 621 7100

