

Aunty Lena's

IRISH PUB OF THE YEAR 2023



DINNER 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!

MAINS

SUPREME OF IRISH CHICKEN

(7,9,12,GF)

Served with Garlic and Herb Roasted Baby Potatoes, Savoy Cabbage, and a Mushroom & Rosemary Cream Sauce.

€22.50

BEEF & ALE CASSEROLE

(1a,7,9,12)

Braised Beef Brisket marinated in Aunty Lena's Pale Ale. Served with Roasted Root Vegetables, and Creamy Mashed Potato.

€20.00

TRADITIONAL WILD ATLANTIC WAY FISH & CHIPS

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

Deep Fried Wild Atlantic Way Hake, Coated in our Bill Chawke's Legacy Lager Batter. Served with Mushy Peas, Lemon Wedge, Homemade Chunky Tartare Sauce and Fries.

€19.00

GOURMET IRISH BEEF BURGER

(1a,3,6,7,10,12)

8oz Irish Prime Beef Burger, in an Onion Brioche Bun with Gem Lettuce, Beef Tomato, Pickles, Sauteed Onions, Smoked Applewood Cheese & House Burger Sauce. Served with Fries and a Garlic & Herb Aioli.

€18.00

BUTTERMILK CHICKEN BURGER

(1a,3,6,7)

Chicken Fillet Marinated in Cajun Spiced Buttermilk, Sauteed Mushrooms, Peppers, & topped with Cheese. Served with Sour Cream, Side Salad & Fries.

€18.00

ROAST FILLET OF MONKFISH & GALWAY AIR DRIED HAM

(4,7,9,10,12)

Fillet of Monkfish wrapped in Connamara Air Dried Ham. Served with Lemon and Garlic & Herb Roasted Baby Potatoes, Buttered Asparagus, and a Brown Shrimp, Mango & Caper Salsa.

€27.50

MAIN COURSES

10oz DRY AGED GRASS FED IRISH ANGUS SIRLOIN STEAK

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

Served with Charred Shallots, Roast Vine Cherry Tomatoes, and Fries. Choose from Cognac & Pink Peppercorn Sauce, Red Wine Jus or Garlic & Herb Butter.

€32.00

LENA'S CAESAR SALAD

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

Baby Gem Lettuce, Crispy Lardons, Aged Parmesan, Toasted Garlic & Herb Sourdough Croutons, bound in our house Caesar Dressing. **Add Chargrilled Chicken €4.00**

€13.00

PORCINI & TRUFFLE GARGANELLI PASTA

(1a,3,7,8a,9,12)

Chestnut & Porcini Mushrooms, Charred Tender Stems, Baby Leaf Spinach in a Parmesan & Truffle Cream Sauce, with Crushed Smoked Almonds.

Add Grilled Chicken €4.00

€17.00

ADARE SUMMER SALAD

(1a,7,10,12)

Sundried Tomato, Avocado, Feta Cheese, Garlic & Herb Bread Shards, Kalamata Olives, on a bed of Dressed Salad Leaves.

Add Grilled Garlic & Herb Chicken €4.00

€14.00

DAILY SPECIAL

Please ask your server for our daily special and allergens.

SIDES

Skinny Fries	€4.50
Garlic & Chilli Broccoli (7,12)	€5.00
Irish Butter Mash (7,12)	€5.00
Rocket & Parmesan Salad (7,12)	€5.00
Medley of Vegetables (7,12)	€5.00

ALLERGENS

1.Gluten, (1A) Wheat, (1B) Rye, (1C) Barley, (1D), Oats. 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soy, 7. Milk, 8. Nuts, (8A) Almonds, (8W) Walnuts, 9. Celery, 10. Mustard, 11. Sesame, 12. Sulphites, 13.Lupin, 14. Molluscs. V-Vegetarian, VE-Vegan, GF-Gluten Free

DESSERTS

APPLE & CINNAMON CRUMBLE

(1A,3,6,7)

Served with Vanilla Ice-Cream

€7.50

BAILEYS & WHITE CHOCOLATE PANNA COTTA

(1A,7)

Served with Chantilly Cream, and our Homemade Shortbread

€7.50

PEAR & ALMOND FRANGIPANE TART

(1A,3,6,7,8A)

Served with Butterscotch Sauce & Salted Caramel Ice-Cream

€8.00

HOMEMADE CHOCOLATE BROWNIE

(1A,3,6,7,8A&8W)

Served with Chocolate Sauce, Whipped Cream & Vanilla Ice-Cream

€7.50

SELECTION OF ICE-CREAM

(3,6,7)

Served with Butterscotch Sauce

€7.00

Why not try our Speciality Irish Coffee or an After-Dinner Cocktail with your dessert?

Ask our team for our full drinks list!

ALLERGENS

1. Gluten, (1A) Wheat, (1B) Rye, (1C) Barley, (1D), Oats. 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soy, 7. Milk, 8. Nuts, (8A) Almonds, (8B) Hazelnuts, (8C) Cashew, (8E) Pecan, (8F) Brazil, (8G) Pistachio, (8H) Macademia, (8W) Walnuts, 9. Celery, 10. Mustard, 11. Sesame, 12. Sulphites, 13. Lupin, 14. Molluscs. V-Vegetarian, VE-Vegan, GF-Gluten Free

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 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