The Locke Bar

CO. LIMERICK, IRELAND

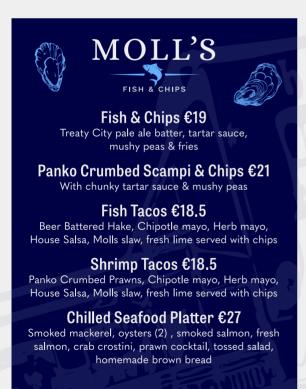
STARTERS

Homemade Soup Of The Day (V) €8 With homemade soda bread
Liscannor Bay Seafood Chowder €10.5 Multi-seed brown bread
Prawns Pil Pil
Fresh "Burata di Bufala" (V) €12 With heirloom tomatoes, fresh basil, pesto genovese, sweet balsamic & sourdough crostini
Locke Chicken Blasts €12 Chicken, cheese & our spicy buffalo sauce all bound in filo pastry with celery & blue cheese dressing
Spicy Buffalo Chicken Wings (C) small €12 Crunchy celery & blue cheese dressing large €17.5
CALADO

SALADS

Chicken Caesar Salad	217.5
Warm Goats Cheese & Pear	€18
Smoked Salmon Avocado Salad (V)(C)	

Mixed leaves, capers, red onion, tomato, grated carrot & french dressing



ON THE SIDE

Fries (V)(C)	€4.5
Creamy mash (V)(C)	€4.5
Garlic bread (V)	€4.5
Mixed salad (V)(C)	€4.5
Rice (V)(C)	€4.5
Seasonal vegetables (V)(C)	€5
Onion rings (V)	€5
Gratin potato (V)(C)	€5

Beef Nachos (C)	small €11.5 large €17.5
Vegetarian Nachos (V)(C)	small €10.5 large €15.5

pouring cheese

Achill Island Oysters 1/2 doz €16 Au natural, with lemon, tabasco & doz **€28** brown bread

THE MAIN EVENT

Caramelised onions, lettuce, Locke House	
sauce & fries - Add bacon + €2	
Fried Chicken Burger	€18
Lettuce, red onions, Locke burger sauce,	
with fries - Add bacon + €2	

The Cheeseburger €18

Dry Aged Steaks

Served with roast tomato, onion rings, pepper sauce & choice of potato

10oz Rib Eye **€34** 8oz Fillet **€37**

Aroi Yellow Curry €18.5 With courgettes, cherry tomato & green beans, served with rice & poppadom - Add chicken + €4 - Add prawns + €5

Steak and Ale Pie €20 Topped with Puff pastry. Served with chips, mushy peas & a red wine gravy

Roasted Supreme of Irish Chicken €23.5 Served with black pudding croquette, steamed greens, Parmesan mash & Locke whiskey mushroom sauce

Grilled Fillet of Plaice (C) €26 Steamed greens, roast garlic gratin potato & lemon caper butter

PLEASE ASK YOUR SERVER FOR OUR FRESH FISH SPECIAL OF THE DAY

DESSERT

Selection of Homemade Ice Cream (C) €7.5

Classic Crème Brûlée (C) €8.5

Vanilla infused custard & caramelised sugar

Warm Homemade Sticky **Toffee Pudding €8.5**

Salted caramel ice-cream & toffee sauce

Warm Homemade Traditional Apple Pie €8.5

Apple Pie Custard & fresh cream

House Banana Split €8.5

Fresh cream, ice-cream assortment, hazelnut brittle

Warm Chocolate Fondant €8.5

Whipped mascarpone, raspberry coulis