



The Locke Bar

CO. LIMERICK, IRELAND

GROUP SET MENU

2 COURSES €28 • 3 COURSES €33

STARTERS

HOMEMADE SOUP OF THE DAY (V)

Homemade brown bread

LISCANNOR BAY SEAFOOD CHOWDER

Homemade brown bread

SPICY BUFFALO CHICKEN WINGS (C)

Blue cheese dressing & celery sticks

WILD MUSHROOMS ON TOAST (V)

Toasted souldough, rocket & parmesan salad

PRAWNS PIL PIL

Garlic chili oil and rustic bread

THE MAIN EVENT

THE CHEESEBURGER

Caramelised onions, lettuce with Locke House sauce and fries

FRIED CHICKEN BURGER

Lettuce, red onion, Locke burger sauce and fries

TREATY CITY ALE FISH & CHIPS

Minted pea purée, fries and chunky tartar sauce

STEAK AND ALE PIE

Topped with Puff pastry. Served with chips, mushy peas & a red wine gravy

WILD MUSHROOM & ASPARAGUS RISOTTO(V)

Topped with wild rocket and parmesan salad, homemade herb oil

28 DAY DRY AGED 10 OZ RIB EYE

+€7.5 SUPPLEMENT

28 Day Dry aged, roast tomatoes onion rings, pepper sauce & choice of potato

DESSERT

SELECTION OF HOMEMADE ICE CREAM (C)

WARM HOMEMADE STICKY TOFFEE PUDDING

Salted caramel ice-cream & toffee sauce

WARM HOMEMADE TRADITIONAL APPLE PIE

Apple Pie Custard & fresh cream

OUR MEAT IS 100% IRISH & FRESH SEASONAL INGREDIENTS ARE SOURCED LOCALLY WHERE POSSIBLE. FRESH HERBS ARE GROWN ON OUR BALCONY GARDEN. DISHES ON OUR MENU MAY CONTAIN ALLERGENS. PLEASE ASK SERVER FOR OUR COMPREHENSIVE GUIDE.

(C) - COELIAC FRIENDLY (V) - VEGETARIAN



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