
A LITTLE ABOUT US & OUR STORY

On the **12TH OF 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.

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.

The Goat was acquired by Charlie Chawke in **1982**. A fine traditional bar which has been extensively renovated over the years to provide our patrons with a superior atmosphere and exceptional facilities. The Goat played home to a real goat, Gertie, and she was part of the surroundings until 1983, before she was released into the wild around the Dublin Mountains. Our pub showcases a wealth of collected memorabilia across a broad range of all sports. Take a look around at some of the highlights, which include the great Jack Charlton's tweed cap, superior pictures capturing many Irish sporting triumphs at home and abroad and statues of famous sportsmen.

Over the past 64 years, The Chawke Group has greatly expanded its operations, with nine gastro pubs, two coffee shops and three pizza establishments. The Chawke Group will continue to uphold the high level of service and commitment that Bill Chawke gave to his beloved licensing trade.

IN 2019, to mark the 60th anniversary of of Bill Chawke's Pub in Adare, The Chawke Pub Group proudly honoured Bill Chawke, & the legacy within the Irish Pub Trade that he started in 1959, with our First exclusive Beer. A crisp, refreshing, great tasting lager, with light hops, & malt notes.

TODAY, WE SALUT THE GREAT BILL CHAWKE





DINNER

STARTERS

CREAMY KILMORE QUAY SEAFOOD CHOWDER

Homemade Guinness & Black Treacle Bread

(1, A&C, 4, 7, 9, 12, 14.)

€14.00

THE GOAT'S CRISPY CHICKEN WINGS

served with Celery Sticks and Cashel Blue & Mint Aioli. Choose from Honey & Hot Sauce or Korean BBQ sauce.

(3, 6, 7, 9, 10, 11.)

€14.00

GAMBAS PIL PIL

with Sweet Garlic, Chilli, Smoked Paprika & Crushed Cherry Tomatoes. Served with Lemon & Focaccia.

(1(A) 2, 7, 12)

€13.50

TOASTED GARLIC & OLIVE OIL BRUSCHETTA

with Honey & Thyme Goats Cheese, Heirloom Tomatoes, Salsa Verde, Toasted Hazelnuts & Aged Balsamic Dressing.

(1(A) 7, 8(B))

€8.50

CROQUETTES OF PULLED ANGUS BRISKET IN PANKO

with Pickled Shaved Fennel & Red Onion, and a Jalapeno Mayo.

(1(A) 3, 9, 10, 12)

€9.50

CRISPY SPICED SILVER HILL PEKING DUCK LEG WITH CHINESE PANCAKES

with Cucumber, Scallions, Sweet Chilli & Hoi Sin Dipping Sauces

(1(A) 4, 5, 6, 9, 11, 12)

€13.00

SALADS

THE GOAT'S CAESAR SALAD

with Garlic & Herb Sourdough Croutons, Crisp Pancetta, Baby Gem Lettuce, Aged Parmesan, and a Creamy Caesar Dressing.

ADD CHICKEN

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

€14.00

+ €4.00

SHREDDED DUCK SALAD

with Egg Noodles, Chinese Cabbage, Watercress, Mooli, Chilli, Radish, Ginger, Toasted Sesame, with an Orange & Soy Dressing.

(1(A) 3, 4, 5, 6, 11, 12)

€18.50

MEDITERRANEAN FALAFEL BUDDA BOWL

Roasted Sweet Potato, Chickpea, Pickled Carrot, Kale, Red Cabbage, Quinoa, Red Onion & Hummus

(9, 12, 14)

€17.00





DINNER

MAINS

HOMEMADE LASAGNE AL FORNO

€17.00

layered with our Slow Cooked Beef Ragù, Creamy Bechamel Sauce, Melted Buffalo Mozzarella & Aged Parmesan Served with Toasted Garlic Ciabatta & Fries

(1(A) 3, 4, 7, 9, 10, 12)

SOUTHERN FRIED

BUTTERMILK CHICKEN BURGER

€17.50

with Crisp Lettuce, Sliced Tomato, Caramelised Red Onion and a Smokey BBQ Sauce on a Toasted Brioche Bun. Served with Slaw & Fries

(1(A) 3, 4, 7, 9, 10, 12)

TRADITIONAL KILMORE QUAY FISH & CHIPS

€18.50

Crispy Bill Chawke Legacy Batter Fillet of Hake, with Homemade Tartare Sauce, Garden Pea Puree & Lemon

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

THE GOAT'S HALF POUND HEREFORD BEEF BURGER

€18.50

a Grilled Double Dry-Aged Patty, Melted Dubliner Cheddar, Streaky Rashers, Crisp Lettuce, Sliced Tomato, Caramelised Red Onion & Pickle on a Toasted Brioche Bun Served with Fries

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

BAKED FILLET OF DINGLE HAKE AND ROARING BAY MUSSELS,

€24.50

with Baby Potatoes, Sauté Samphire & Grapes in a Light Curry Broth

(4, 7, 9, 12, 14)

FRAGRANT THAI SPICED LENTIL & CHICKPEA CURRY

€17.00

with Coconut, Lime, Toasted Peanut & Fresh Coriander. Served with Crispy Poppadoms, Basmati Rice & Naan Bread.

ADD CHICKEN

+€4.00

(1(A) 2, 5, 6, 11, 12. V&VE)

SLOW BRAISED SHANK OF IRISH LAMB

€27.50

served with Irish Butter Mash, Honey Roasted Carrots, an Orange and Rosemary Crumb and Gravy made from Braising Juices.

(1(A) 2, 5, 6, 11, 12. V&VE)

100Z 28 DAY DRY-AGED GRASS FED HEREFORD / ANGUS SIRLOIN STEAK

€32.50

Served with Slow Roasted Overnight Plum Tomato, Crispy Onion and a choice of mash or chips

SAUCE OF YOUR CHOICE:

Creamy Peppercorn & Cognac,
Red Wine
Garlic & Herb Butter

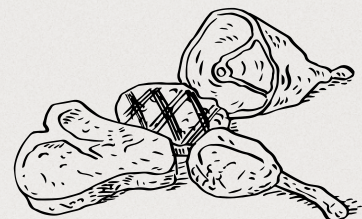
(7, 9, 10, 12)



SIDES

€5.00

- FRIES
- IRISH BUTTER MASH (7, 12)
- HONEY ROAST VEGETABLES (12)
- CRISPY CAJUN SPICED ONION RINGS (1(A))



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) Walnuts (8D) Cashew (8E) Pecan (8F) Brazil (8G) Pistachio (8H) Macadamia 9. Celery 10. Mustard 11. Sesame 12. Sulphites 13. Lupin 14. Molluscs. V – Vegetarian. VE – Vegan.



DINNER

MAINS

SPINACH & ASPARAGUS GNOCCHI

€17.50

served with Yellow Courgette, Toasted Hazelnuts, Sage Butter, and Aged Parmesan

(1(A) 3, 7, 8(B) 12. V)

HERB ROASTED SUPREME OF CHICKEN & GUBEEN CHORIZO

€21.50

served with Button Mushroom, Pearl Onions & Creamed White Beans, and a Red Wine Jus

(7, 9, 12)

HOMEMADE SHEPERD'S PIE

€18.50

Served with Honey Roasted Vegetables & Garden Peas

(4, 7, 9, 12)

DESSERTS

WARM DARK CHOCOLATE BROWNIE

€8.50

served with Sea Salted Caramel Sauce, and a Raspberry Sorbet

(1(A) 3, 7)

WARM BRIOCHE BUTTER PUDDING

€8.50

served with Strawberry Compote, and Bourbon Vanilla Ice-Cream

(1(A) 3, 7)

CADBURYS CHOCOLATE CHEESECAKE

€8.50

served with Seville Orange Sorbet, and a Blackcurrant Coulis

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

CLASSIC ETON MESS

€8.50

served with a Strawberry and Raspberry Compote, and Bourbon Vanilla Ice-Cream.

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

SELECTION OF ICE-CREAM

€6.50

Please ask your server

(3, 7)



SELECTION OF TEA, COFFEE & HERBAL TEAS AVAILABLE



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

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) Walnuts (8D) Cashew (8E) Pecan (8F) Brazil (8G) Pistachio (8H) Macadamia 9. Celery 10. Mustard 11. Sesame 12. Sulphites 13. Lupin 14. Molluscs. V – Vegetarian. VE – Vegan.