

# 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!*

# STARTERS

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**HOMEMADE SEAFOOD CHOWDER** 15.5  
Daily Fresh & Natural Smoked Fish, Wild Atlantic Prawns & Roasting Bay Mussels, Served with Guinness Treacle Brown Bread

[1.(wheat), 2, 4, 7, 9]

**GLIN VALLEY CRISPY CHICKEN WINGS** 16  
Glazed in House Signature Sweet & Lightly Spiced Sauce, Served with Blue Cheese Dip & Celery Stick

[1.(wheat), 9, 10, 11]

**HAM HOCK CROQUETTES** 14  
Served with Hollandaise Foam, Truffle Dressing & Cress

[1(wheat),3,7,1]

**CHICKEN LIVER PATE** 14  
Topped with Port Wine Jelly. Served with an Apple & Grape Chutney and Toasted Brioche

[1.(wheat), 3, 7, 12]

**WILD ATLANTIC GAMBAS & NDUJA PIL PIL** 16  
Sizzling Atlantic Gambas, Spicy Nduja, Garlic and Chilli Oil, Garlic Sourdough

[1(wheat), 2]

**SQUASH HUMMUS** 10.5  
Honey Roasted Pumpkin Hummus, Pumpkin Seeds, Sumac, Chives, Extra Virgin Oil, Served with Toasted Sourdough

[1.(wheat), 11]

# SALADS

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**THE GOATS CAESAR SALAD** 12.5  
Cos Lettuce Leaf Dressed in Homemade Caesar Dressing, Smoked Tom Lynch Bacon, Croutons & Parmesan Cheese

**ADD CHICKEN +4**

[1.(wheat), 3, 7, 10, 12]

**CRUNCHY ARDSALLAGH GOATS CHEESE SALAD** 16.5  
Salt Baked Beetroot, Rocket Leaves, Honey & Balsamic Reduction, Toasted Almonds

[1.(wheat, 3, 7, 8(almonds), 12]

# MAINS

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- HERB ROASTED CORN FED CHICKEN SUPREME** 23  
With Creamed Mash, Sauteed Irish Organic Garryhinch Mushrooms, Smoked Bacon Lardons, Crispy Curly Kale in a Light Creamy Sauce  
[7]
- 8OZ ANGUS BEEF BURGER** 19.5  
Served with Red Cheddar Cheese, Beef Tomato, Pickles, Lettuce & Mayonnaise on Toasted Brioche Bun, Served with Fries  
[1.(wheat), 3, 7, 10, 12]
- NEW YORK STEAK SANDWICH** 21  
John Stone Minute Steak on Toasted Ciabatta Bread, Red Cheddar Cheese, Onion Lyonnaise, Dressed Rocket Leaves, Red Onion, Horseradish Mayonnaise, Fries  
[1.(wheat), 3, 7, 10, 12]
- 7OZ PETITE FILLET STEAK** 32.5  
John Stone Petite Fillet, Served with Crispy Shoestring Onions, Fries & Choice of Bearnaise, Pepper Sauce or Horseradish Mayonnaise  
[3,7,10,12]
- 10OZ AGED SIRLOIN STEAK** 34.5  
John Stone Sirloin Steak, Served with Crispy Shoestring Onions, Fries & Choice of Bearnaise, Pepper Sauce or Horseradish Mayonnaise  
[3,7,10,12]
- 10OZ AGED RIB-EYE STEAK** 37.5  
John Stone Rib-Eye Steak, Served with Crispy Shoestring Onions, Fries & Choice of Bearnaise, Pepper Sauce or Horseradish Mayonnaise  
[3,7,10,12]
- TRADITIONAL KILMORE QUAY FISH AND CHIPS** 21.5  
Bill Chawke Legacy Battered Fillet of Haddock, Served with Homemade Tartar Sauce, Crushed Garden Peas & Fries  
[1.(wheat,barley), 3, 4, 10, 12]
- FRAGRANT THAI SPICED LENTIL & CHICKPEA CURRY** 16.5  
Thai Curry with Coconut, Lime, Peanut & Fresh Coriander. Served with Crispy Poppadom, Basmati Rice & Naan Bread  
**ADD CHICKEN +4 ADD PRAWNS +6**  
(1.(wheat),2,5,6,11,12)

**PAN SEARED FILLET OF ATLANTIC SEA BREAM** 28

Served with Creamed Mash, Celeriac Puree, Buttered Greens, Morteau Sausage, Pickled Mushrooms & Artichoke Crisps  
[1(wheat),4,7,12]

**HOMEMADE SHEPHERD'S PIE** 19.5

Prime Wicklow Lamb Mince in a Rich Thyme Jus, Topped with Parmesan Creamed Mash Potato, Served with Buttered Garden Vegetables  
[7,8,12]

**GRILLED PORK CHOP** 24

Grilled Andarl Farm Pork Loin Chop, Pork Crackling, Creamed Mash, Seasonal Greens, Rosemary Jus, Homemade Apple Sauce  
[1(wheat),7]

**RATATOUILLE RIGATONI** 18

Roasted Ratatouille Vegetables, Tomato Sauce, Stracciatella Cheese, Black Pepper and Cress  
[1(wheat),3,7,12]

**SIDES**

Fries [1.wheat]	5.5
Irish Butter Mash [7]	5.5
Roasted Root Vegetables [7]	5.5
Crispy Cajun Onion Rings [1.wheat]	5.5
Truffle Parmesan Fries [1.wheat,3,10,12]	7.5



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.*

