

# Lock 13

<Brew Pub>

"A DRINK MADE FROM THE LAND IS BEST ENJOYED WITH FOOD  
FROM THE LAND"

# DINNER

## To Start...

### Black Pudding & Apple Salad 12.50

Crumbled Clonakilty Black Pudding, Caramelised Apple, Candied Walnuts, Mustard & Tarragon Aioli, Mixed Leaves 1,8,10 Beer Match - Red Ale 4% Caramel | Toasty | Bready

### Crispy Potato Skins 10.95

Dubliner Red Cheddar, Crispy Bacon Crumb, Spring Onion, Sweet Chilli Mayo - 3, 7, 10 Beer Match - Pale Ale 4.5% - Fruity | Malty | Balanced

### Lock 13 Crispy Chicken Wings Starter 11.50 Main 20.95

Signature Spicy Hot Sauce, Sesame Seeds, - 3, 7, 10, 11 Beer Match - Electric Juice IPA 5.5% - Citrus | Tropical | Hazy |

### House Chilli Beef Nachos 11.50

Corn Flour Tortilla Chips, Jalapeños, Salsa, Sour Cream, Avocado Guacamole, Melted Red Cheddar Sauce- 6, 7 Beer Match - Pale Ale 4.5% - Fruity | Malty | Balanced

### Creamy Garlic Tiger Prawns 12.50

Capers, White Wine & Lemon Cream, Warm Garlic Bread 1,2,4,12 Beer Match - Lager 4.3% - Crisp | Light | Clean | Refreshing

### Wild Mushroom & Chestnut Vol Au Vont 11.50

Tossed in Creamy White Wine & Herb Sauce 1,7,9,12 Beer Match - Lager 4.3% - Crisp | Light | Clean | Refreshing

### Duck Liver & Brandy Pâté 12.50

Wild Berry Compote & Walnut Crumb, Toasted Brioche Bread 1,3,7,12

### Soup of the Moment 7.50

Served with Flanagan's Irish Stout Bread - 1,6,7,9

## Sides:

House Fries €5

Lock 13 Parmesan Fries 7 €6

Sweet Potato Fries €6

Beer Battered Onion Rings 1,12 €5

Garlic Bread 1,7 €4.5 ,

Garlic Cheese Bread 1,7 €5

Honey Glazed Winter Veg 7 €5

Braised Red Cabbage & Raisins 12 €5.50

## A Little More...

### Flanagan's Stout & Venison Pie 19.50

Pearl Onions, Carrots, Celery, Flanagan's Stout, Beef Stock, Tender Chunks of Wild Irish Venison, Pastry Lid & House Mash 1,3,7,9,12 Beer Match - Red Ale 4% Caramel | Toasty | Bready

### Chicken Breast Burger 19.95

Crispy Onions, Cajun Hot Sauce Mayo, Lettuce, Tomato, Toasted Bun, Rainbow Coleslaw, House Fries 1,7,10 Beer Match - Electric Juice IPA 5.5% - Citrus | Tropical | Hazy |

### Beer Battered Fish 20.95

Kildare Brewing Co. Lager Batter, Tartare, Garden Pea Puree, Wedge of Lemon, House Fries 1,3,4,9,12 Beer Match - Lager 4.3% - Crisp | Light | Clean | Refreshing

### Lock 13 Beef Burger 20.50

Homemade 6oz Beef Patty, Bacon Onion Jam, Smoked Applewood Cheddar, House Burger Sauce, Baby Gem Lettuce, Tomato, Crispy Onions, Brioche Bun, House Fries & Peppercorn Sauce - 1, 3,7, 10, 12 Beer Match - Red Ale 4% - Malty | Caramel | Toffee

### Authentic Thai Green Chicken Curry (VO) 21.50

Thai Basil, Sugar Snaps, Sweet Potato, Creamy Coconut Milk, Basmati Rice 2,4 Beer Match - Pale Ale 4.5% - Fruity | Malty | Balanced

### Oven Baked Chicken Supreme 26.00

Creamy Mash, Chervil, Bacon & Leek Velouté, Roasted Baby Carrots, Clonakilty Black Pudding Bon Bon 1,7,9,10,12 Beer Match - Pale Ale 4.5% - Fruity | Malty | Balanced

### Pan Fried Fillet of Salmon 29.00

Mini Herb Infused Fondant, Buttered Kale & Chorizo, Tender stem Broccoli, Butternut Squash Puree, White Wine & Lemon Velouté 4, 7, 9,12 Beer Match - Lager 4.3% - Crisp | Light | Clean | Refreshing

### Braised Beef Featherblade 27.00

Buttery Mash, Braised Red Cabbage & Raisin, Celeriac Puree, Glazed Roast Root Vegetables, Bacon & Pearl Onion Jus 7,9,12 Beer Match - Red Ale 4% - Malty | Caramel | Toffee

### Dry Aged 10 oz Sirloin 37.00

Sauteed Baby Button Mushrooms, Beer Battered Onion Rings House Fries, Celeriac Puree, Choice of Peppercorn Sauce & Garlic Butter 1,7,9,12 Beer Match - Red Ale 4% - Malty | Caramel | Toffee

All our Beef is 100% Proudly Irish & we strive to support local Irish Suppliers as best we can.  
Please let your server know if you have any allergens or dietary requirements.

Allergens: 1. Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk 8. Nuts 9. Celery 10. Mustard 11. Sesame Seeds 12. Sulphur Dioxide & Sulphites 13. Lupin 14. Molluscs