



The South Bar & Restaurant

Welcome to the South Bar & Restaurant at Lahinch Golf Club.
I have worked in the Food & Beverage Department at Lahinch Golf Club for over 30 years and my desire is to ensure that each member and guest receive prompt, professional, friendly and courteous service.

The menu has been crafted by my brother and head chef Brendan to showcase the fresh local produce that we are fortunate to have available to us in the region.

Our suppliers have been carefully chosen for the high quality and freshness of their produce.

Thank you for choosing to dine with us and we hope you enjoy your meal.

Davy Daniels

BREAKFAST

Full Irish Breakfast €8.50

(Available up to 5pm daily)

Grilled bacon, award winning sausages, black & white pudding, fried egg, grilled tomato and fried potatoes. Tea/Coffee and Toast

SALADS

Chicken Caesar Salad €7.95

Cos lettuce, chicken, crispy bacon, parmesan shavings, croutons and classic Caesar dressing

Lisdoonvarna Smokehouse Salmon Salad €9.50

Smoked salmon tossed with mixed leaves, cherry tomatoes and black olives drizzled with a natural yogurt and horseradish dressing

Irish Bacon & Kilrush Black Pudding Salad €7.95

Lardons of bacon, black pudding, Burren salad leaves, local St. Tola feta, mustard grain vinaigrette

St Tola Goats Cheese Salad €7.95

Lightly pickled pear, walnuts and Burren salad leaves served with a honey vinaigrette

STARTERS

Homemade Soup of the Day €4.50

Homemade brown bread

West Clare Seafood Chowder €6.90

Homemade brown bread

Local Liscannor Mussels €10.95

Cooked in a white wine cream sauce served with Guinness brown bread

Chicken Liver Pâté €6.95

Spiced apple chutney, grilled rustic baguette

Potted Doonbeg Crab €9.95

Lime, coriander, mayo and crème fraiche, salad leaves served with homemade brown bread

SANDWICHES

The "Klondyke" Club Sandwich €7.50

Triple Decker sandwich of chicken, grilled bacon, lettuce and tomato served with fries

Classic "Croque Monsieur" €7.20

Toasted sourdough with local Clare ham, Gruyere and Bechamel

"Par Four Sandwich" €5.50

Grilled bacon, award winning sausages and fried egg on toasted bread

Chicken "Caesar" Wrap €6.95

Baby gem, chicken, bacon and classic Caesar dressing. Served with fries

The "Lahinch" Toasted Special €4.95

Home cooked honey glazed Clare ham, Irish cheddar, tomato and onions on toasted bread

MAIN COURSES

Homemade Steak Burger €13.95

Char-grilled 100% Irish beef burger, crispy lettuce, tomato, grilled bacon, Irish cheddar and onions, served on a toasted bun with fries.

Char-grilled Prime Irish Beef Steaks

10oz Rib Eye €23 **10oz Hereford Sirloin €19.95** **12oz Hereford Sirloin €22.50**

Served with grilled tomato, Portobello mushroom, crispy onion rings
Choice of sauces

(Bearnaise, Brandy with pink peppercorn sauce or garlic and herb butter)

19th Mixed Grill €13.50

Grilled bacon, award winning sausages, black and white pudding, fried egg, grilled tomato, seared beef medallion, crispy onion rings, field mushroom and fries

Fish & Chips €14.50

Fresh fillet of fish served with mushy peas and fries

Classic West Clare Fish Pie €10.95

Baked fish pie, topped with mash potato. Served with tossed green leaves

Homemade Beef Lasagne €11.50

Served with a crisp salad and fries

Thai Red Chicken Curry €11.95

Coriander rice, warm naan bread

Ricotta and Spinach Ravioli €10.95

Served with a tomato and basil sauce and parmesan shavings

Grilled Fillet of Teriyaki Salmon €14.50

Served on a bed of stir fried noodles

Breast of Chicken in a Ginger, Chilli and Lime Marinade €11.95

Served with roasted baby potatoes and vegetables

BAR BITES

"Chips and Dips" €3.50

Chunky chips, garlic mayo, sweet chilli and ketchup

Spicy Chicken Wings €6.95

Served with a blue cheese dip & celery sticks

Homemade Chicken Goujons €7.50

Served with BBQ relish, garlic mayo and fries

SIDES

Mashed Potatoes €3.00

Fries €3.00

Crispy Battered Onion Rings €3.00

Green Salad €3.00

Selection of Vegetables €3.00

See over for list of Desserts, Wines and Allergens

Desserts ¹ ² ³

Warm Homemade Apple Pie €5.95

Served with vanilla ice cream

Lemon Meringue €5.95

Zesty lemon curd, crispy meringue, cream and biscuit

Granny's Pear Trifle €5.95

Raspberry jelly, sponge, pear, custard and cream

Vanilla Panna Cotta €5.95

Served with a strawberry coulis

All our beef is supplied by Kelly's Butchers, Kilrush.
Our Seafood is supplied by Garrihy's Seafood, Doolin and Cathal Sexton Fish, Doonbeg
while our fresh vegetable produce is supplied by
Foleys Fruit & Vegetables, Ennistymon and Celtic Salads, The Burren

Allergen Information

① Milk ② Egg ③ Gluten ④ Soya ⑤ Sesame ⑥ Peanut ⑦ Nuts ⑧ Lupin
⑨ Celery ⑩ Mustard ⑪ Fish ⑫ Crustacean ⑬ Mollusc ⑭ Sulphites

HOT DRINKS

Americano	€2.50	Irish Coffee	€5.55
Espresso	€2.50	French Coffee	€5.55
Cappuccino	€2.50	Calypso Coffee	€5.55
Latte	€2.50	Tea	€1.70
Hot Chocolate	€2.50	Speciality Teas	€2.00

WHISKEY CORNER

Midleton Very Rare Irish Whiskey Triple Distilled	€15.00
Bushmills 16 year aged Single Malt	€12.00
Bushmills 10 year aged Single Malt	€8.50
Jameson 12 year aged Special Reserve	€8.50
Powers Gold Label 12 year aged Triple Distilled Special Reserve	€8.50
Connemara Peated Single Malt	€6.50
Tullamore Dew Triple Distilled	€6.50
The Irishman 12 year aged Single Malt	€8.50

Wine List

WHITE WINE

Kawin Sauvignon Blanc Private Reserve Chile Bright light yellow colour with green highlights. Nose marked by the freshness of the citric aromas.	€20 / Glass €5
Costa Cruz Sauvignon Blanc/Verdejo Spain Young, fresh and fruity white wine. Elegant aromatic nose with herbaceous and tropical notes.	€20 / Glass €5
Zagalía Pinot Grigio Italy Pale, greenish straw yellow. Citrus, apple and pear flavours on the palate. Crisp and refreshing with a long finish.	€21 / Glass €5.25
Table Mountain Chardonnay South Africa Fruity with traces of lime, pear and oak vanillins, Creamy and mouth-filling with flavours of lime and toast.	€25 / Glass €6
De Martino Estate Sauvignon Blanc Chile Generous and easy to drink, the ripeness almost makes it seem sweet although it is technically dry.	€25
Milton Park Riesling Australia Fresh citrus aromas and lemon and lime flavours. A refreshing, zesty wine with a crisp, elegant finish.	€29
Chateau Bonnet Entre-Deux-Mers France Aromatic and exotic, with good acidity and intensity, and a delightful zesty character.	€30
Macon Lugny - Louis Latour France Subtle nose of green apple and grapefruit persist through the palate with a long lingering finish.	€30

RED WINE

Kawin Cabernet-Sauvignon Private Reserve Chile Young nose marked by red fruits (cherries and strawberries).	€20 / Glass €5
Kawin Merlot Chile Great aromas of ripe red fruit, cherries and damsons.	€20 / Glass €5
Table Mountain Shiraz South Africa Medium-bodied with ripe plums, new leather and a good tannic structure.	€25 / Glass €6
Esencia Valdemar Tempranillo Spain Brilliant cherry red colour with violet tinges. Intense wild fruit aromas, well defined, pleasant finish.	€27
Chateau Lamarche Bordeaux Superieur France Soft and appealing, with good grip and supple tannins. Fruit heavy and rich. Elegant with good length.	€28
Cotes-du-Rhone Saint Esprit France Full-bodied with lots of blueberry, plum and currant fruit, layered with roasted vanilla bean and coffee hints.	€29
Chianti Colli Senesi DOCG - Italy Extremely smooth, fresh and fruity with vibrant dark cherries and a subtle seam of acidity.	€29
Beaujolais – Villages 2013 Henry Fessy - France A ruby red wine with a rich nose full of red fruits. Round and delicious, with melted tannins.	€30
Joseph Drouhin Fleurie - France The vinification of this wine reveals the elegance and true expression of the Beaujolais terroir.	€35