

GRACIE BLUE'S BAR

STARTERS

Seasonally Inspired Soup of the Day	6.00	Chicken Liver and Tarragon Pate, Sourdough Toast ^(1,7,12)	9.50
Union Hall Seafood and Mussel Chowder ^(1,4,7,12,14)	10.00	<i>Recommended Pairing</i> Coco Merlot	
Antawara Sauvignon Blanc			
Breaded Home-Made Union Hall Fish Cake, Smoked Garlic Aioli & Dressed Rocket ^(1,3,4,7,12)	9.50	Crispy Chicken Wings in Harissa Glaze with Killowen Yoghurt Tzatziki Dip ^(9,10)	10.00
<i>Recommended Pairing</i> Better Half Sauvignon Blanc		<i>Recommended Pairing</i> Zingiber Ginger Beer	
		Heirloom Tomato and Macroom Buffalo Mozzarella Bruschetta	9.50
		<i>Recommended Pairing</i> ^(1,7,12) Toro Centenario Chardonnay	

MAIN COURSES

West Cork Hake Mornay, Parsley Mash, Roasted Tenderstem Broccoli ^(4,7,10,12)	20.50	Pulled Marinated Cork Lamb Shoulder, Harissa, Tzatziki, Baby Gem, Flatbread ^(1,7,10,12)	19.00
<i>Recommended Pairing</i> Latido De Sara Garnacha Blanca		<i>Recommended Pairing</i> Schild Estate Barossa Valley Shiraz	
Beer Battered Union Hall Haddock, Minted Pea Puree, Tartare Sauce, Hand- Cut Chips, and Charred Lemon ^(1,3,4,12)	18.50	Caesar Salad with Butterflied Irish Chicken Breast, Garlic Croutons & Crispy Bacon Bits ^(1,3,4,7)	15.50
<i>Recommended Pairing</i> Better Half Sauvignon Blanc or Kinsale Pale Ale		<i>Recommended Pairing</i> Ca'stellor Pinot Grigio	
Steamed Roaring Water Mussels, Smoked Garlic, White Wine Cream, Sourdough ^(1,7,12,14)	15.00	Baked Durrus Cheese Seasoned with Rosemary and Garlic, Served with Vegetable Sticks and Garlic Flatbread ^(1,7)	15.50
<i>Recommended Pairing</i> Murphy's Irish Stout		<i>Recommended Pairing</i> Better Half Sauvignon Blanc	
Grilled 8oz West Cork Beef Burger, Smoked Bacon, Gubbeen Cheese, Battered Onion Rings, Ballymaloe Relish, Brioche Bun, Hand-Cut Chips ^(1,7,12)	18.50	Charred 8oz West Cork Sirloin Steak, Grilled Mushroom, Vine Tomatoes, Hand-Cut Chips, Onion Rings, Peppercorn Sauce OR Garlic Butter ^(7,12)	28.00
<i>Recommended Pairing</i> Coco Merlot		<i>Recommended Pairing</i> Santuario Malbec	
Vegetable Lasagne made using Roast Seasonal Vegetables with Dressed McCormack Farms Rocket ^(6,12)	15.50		
<i>Recommended Pairing</i> Toro Centenario Chardonnay			



SIDES

Hand-Cut Chips ^(1,2)	4.00
Creamy Mash ^(7,12)	4.00
Steamed Vegetables	4.00
Dressed Mixed Leaves from McCormack Farms	4.00
Garlic Flatbread (Add Cheese + .50c) ^(1,7)	4.00
Onion Rings ^(1,7,12)	4.00

DESSERT

Sticky Toffee Pudding ^(1,7,12)	7.50
Served with Black's whiskey butter sauce and Glenown vanilla ice cream	
Caramelised Apple and Shortbread Eton Mess ^(1,3,7)	7.50
Made with fresh Irish dairy cream	
Vanilla Crème Brûlée with Fresh Berries ^(3,7)	7.50
Dark Chocolate and Coconut Brownie (Vegan) ⁽⁸⁾	7.50
Served with Glenown vegan ice cream	
Glenown Ice Cream Sundae ^(1,7)	7.50
Served with wafers and raspberry coulis	



THE
BLUE HAVEN
 COLLECTION

www.schullharbourhotel.ie

TEAS & COFFEES

Americano	3.00
Cappuccino	3.30
Flat White	3.30
Caffe Latte	3.30
Mocha	3.50
Espresso	2.80
Double Espresso	3.00
Machiato	3.30
Hot Chocolate	3.50
Tea	2.50
Herbal Tea	3.50
West Cork Irish Coffee	8.00
Calypso Coffee	8.00
Baileys Coffee	8.00
French Coffee	8.00

*Please note that milk-based coffees can be made using dairy or plant-based milks

Our full selection of drinks, including wines, beers, minerals, and cocktails, is available in our drinks menu.

*Please ask your server about gluten-free or other dietary requirements

-ALLERGENS-

- 1-Cereals containing 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

-OUR FOOD ETHOS-

We cook everything fresh to order so please allow adequate cooking time for each dish. Where possible, we source our produce from local suppliers. We do this in the interests of quality, sustainability, and supporting our world renowned Irish producers, many of which are based in West Cork.

Our valued local suppliers include Gubbeen Farmhouse Products, Union Hall Smoked Fish, Macroom Buffalo, Durrus Cheese, Roaring Water Bay Rope Mussells, Ballymaloe Foods, Bluebell Falls, Coolcower Meats, McCormack Farms, Glenown Dairy Ice Cream, Kinsale Coffee, and fresh fish from local boat "The Ocean Pioneer".

For dining reservations please call
 +353-28-28801

SCHULL
 HARBOUR
 HOTEL

