



A' LA CARTE MENU

Small Plates & Salads

Seasonal Soup (V) (GFA)

house made Guinness soda bread - 7.50 (4,4a,4c,7,8,13)

Chickpea Hummus Plate (V) (GFA)

chilli oil, kalamata olives, toasted seeds, sourdough - 8.95 (4,4a,10,13)

Atlantic Seafood Chowder (GFA)

prawns, white fish, smoked fish, mussels, rapeseed oil, Guinness soda bread - 14.50 (1,2,4,4a,4c6,7,8,12,13)

Steamed Roaring Bay Mussels (GFA)

(starter) - nduja & tomato broth, parsley & grilled sourdough - 13.95

(main course) - nduja & tomato broth, parsley, grilled sourdough & chips 21.50 (2,4,4a,7,8,12,13)

Chicken Wings

hot sauce butter, blue cheese ranch dressing, celery - 13.95 (1,4,4a,7,8,9,13)

Prawn Sliders

toasted brioche bun, herb & lemon mayo & pickled cucumber - 14.50 (1,2,4,4a,6,7,9,13)

Toasted Grain Salad (V)

freekeh, farro, barley, cranberry, Macroom feta, smoked almonds, mint - 13.50 (4,4a,4b,4c,4d,5a,7,13)

Asian Chicken Salad (GFA)

with cabbage, fennell, sesame & soy dressing, peanuts, crispy onions, chilli, coriander (3,4,4a,7,10,14)

Small - 14.95 Large - 19.95

(Grilled seasonal Vegetable Salad) Veggie Option

Main Course

10z Ribeye Steak (GFA)

duck fat roasties, portobello mushroom stuffed with bacon & parmesan, green
peppercorn sauce - 36.50 (4,4a,7,8,9,13)

Pan Roasted Market Fish

herb crushed potatoes, tender stem broccoli, mussel butter sauce (2,7,12,13)

12 hr Lamb & Tomato Ragu Tagliatelle Pasta

salsa verde, parmesan - 22.95 (1,2,4,4a,7,8,9,13)

Spiced Cauliflower Steak with Black Dal (Lentils) (V) (VG)

rice, mango, chutney, poppadom - 19.95 (4,4a,7,9)

THE
SCHULL HARBOUR



HOTEL

A' LA CARTE MENU

Bar Classics

Classic Fish and Chips (GFA)

beer battered haddock, chips, dressed leaves, tartare, mushy peas, lemon - 21.95 (1,2,4,4a,7,9,13)

Chicken Caesar Schnitzel

baby gem, smoked bacon, parmesan, parsley, lemon - 19.95 (1,2,4,4a,7,9,13)

Hereford Beef Cheeseburger (GFA)

cheddar, smoked bacon, chipotle mayo, lettuce, pickles, potato bun, fries - 20.50 (1,4,4a,7,9,13)

Sides

Fries

sea salt & garlic aioli - 5.95 (1,7,9)

Duck Fat Roasties

sea salt, parmesan, herbs - 6 (4,13)

Seasonal Veg

Irish rapeseed oil & smoked almonds - 6 (5a,13)

Caesar Salad (small)

baby gem, smoked bacon, parsley, parmesan - 6 (1,2,7,9,13)

Local leaf & Herb Salad

Irish rapeseed oil vinaigrette - 5

Beer Battered Onion Rings - 6 (4,4a)

DIPS

Chipotle mayo - 1 (1,7,9)

Garlic aioli - 1 (1,7,9)

Pepper sauce - 2 (7,8,13)

OUR FOOD ETHOS

We cook everything fresh to order, so please allow adequate cooking time for each dish. Our breads & pastries are baked in our own bakery.

All our Beef, Chicken, Pork, Bacon, Potatoes & Eggs are sourced from members of the Irish Quality Assurance Schemes & local suppliers.

We, where possible, source our produce from surrounding areas in the interests of both quality and carbon footprint.

1.Eggs/ 2.Fish/ 3.Peanut/ 4.Gluten/ 4a.Wheat/ 4b.Spelt/ 4c.Oat/ 4d.Barley/ 5.Nuts/ 5a Almonds/ 5b.Cashew/ 5c.Hazelnut/ 5d.Pine Nut/ 5e.Walnut/ 5f.Pistachio/ 6 Crustaceans/ 7.Sulphur Dioxide & Sulphites (used as a preservative)/ 8. Celery/ 9. Mustard/ 10. Sesame Seeds/ 11. Lupin/ 12. Molluscs/ 13. Milk/ 14. Soy (V) Vegetarian, (VG) Vegan, GFA Gluten Free Options Available, (GF*)

Contains no flour in the recipe but flour is used in the kitchen. Please be aware our kitchen contains Nuts, Gluten, Dairy.

Please make your server aware of any allergies.