

Lunch Menu

12pm - 4:30 pm

THE
SCHULL HARBOUR

HOTEL

Small Plates & Salads

Seasonal Soup

house made Guinness soda bread - 6.95 (4a,7,13)

Chickpea Hummus Plate

chilli oil, kalamata olives, toasted seeds, sourdough - 8.50 (4a)

Atlantic Seafood Chowder

prawns, white fish, smoked fish, mussels, rapeseed oil, Guinness soda bread - 12.50 (1,2,4a,6,7,8,12,13)

Steamed Roaring Bay Mussels

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

(main course) - nduja & tomato broth, parsley, grilled sourdough & chips 21.50 (1,2,4a,7,8,12,13)

Chicken Wings

hot sauce butter, blue cheese ranch dressing, celery - 13.50 (4,7,8,9)

Prawn Sliders

toasted brioche bun, herb & lemon mayo & pickled cucumber - 13.95 (1,2,4a,6,9,13)

Toasted Grain Salad

freekeh, farro, barley, cranberry, Macroon feta, smoked almonds, mint - 11.95 (4,4a,4b,5, a,7,13)

Poached Chicken Salad

green goddess dressing, cabbage, fennel, cucumber, dill, buckwheat (1,7,9)

Small - 14.95 Large - 20.50

(Grilled seasonal Vegetable Salad) Veggie Option

Bar Classics

Schull Sourdough Toastie

smoked ham, gubeen cheese, dijon mustard, dressed salad

(1/2 Soup or Fries) - 15.95 (4,4a,7,9,11,13)

Classic Fish and Chips

beer battered haddock, hand cut chips, dressed leaves, tartare, lemon - 20.50 (1,2,4a,7,9)

Chicken Caesar Schnitzel

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

Hereford Beef Cheeseburger

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

12 hr Lamb & Tomato Ragu Tagliatelle Pasta

salsa verde, parmesan - 21.95 (1, 2,,4,4a,7,8,13)

Aloo Gobhi Banarasi

cauliflower & potato cooked with onion, tomato & cashew nut gravy - 19.95 (5,5b7,14)

Sides

Fries

sea salt & garlic aioli - 5 (3)

Hand Cut Chips

sea salt & garlic aioli - 6 (3)

Seasonal Veg

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

Caesar Salad (small)

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

Local leaf & Herb Salad

Irish rapeseed oil vinaigrette - 5

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

DIPS

Chipotle mayo - 1 (3)

Garlic aioli - 1 (3)

DESSERTS

Sticky Toffee Pudding

salted caramel & vanilla ice cream - 8.50 (1,4,4a,13)

White Chocolate Cheesecake

poached seasonal fruits - 8.50 (1,4,4a,13)

Dark Chocolate Brownie

vanilla ice cream - 8.50 (1,4a,7,13)

Schull Harbour Ice Cream Sundae

selection of ice creams with cream, wafer & chocolate sauce - 8.50 (1,4a,7,13)

Affogato with Vanilla Ice Cream - 9.50

+ add (Baileys / Amaretto / Kahlua) choose 1 - 13.50

THE SCHULL HARBOUR HOTEL



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/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, 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.

Proud to be a part of the Blue Haven Collection,
Please see below for other businesses that are part of the collection.

