

Lunch Menu

12pm - 4:30 pm

THE
SCHULL HARBOUR

HOTEL

Small Plates & Salads

Seasonal Soup (V) (GFA)

house made Guinness soda bread - 7.50 (4,4a,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,4c,6,7,8,12,13)

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, Macroon feta, smoked almonds, mint - 13.50 (4,4a,4b,4c,4d,5,5a,7,13)

Asian Chicken Salad (GFA)

with cabbage, fennel, 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

Bar Classics

Schull Sourdough Toastie (GFA)

smoked ham, gubeen cheese, dijon mustard, dressed salad

(1/2 Soup or Fries) - 15.95 (4,4a,7,8,9,11,13)

Classic Fish and Chips (GFA)

beer battered haddock, chips, dressed leaves, tartare, 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)

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)

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)

DESSERTS

Crème Brûlée (V) 9.50

marinated Irish Strawberries (1,13)

White Chocolate Cheesecake (V) 9.50

poached seasonal fruit (1,4,4a,13,14)

Chocolate & Hazelnut Mousse (V) 9.50

salted caramel & berries (1,4,4a,5c,13,14)

Schull Harbour Ice Cream Sundae 9.50

selection of ice cream, toffee sauce, caramelised almonds, boozy cherry (5,5a,13)

Irish Cheese Plate 17

3 Irish Cheese selection, homemade chutney, crackers, smoked almonds
toasted sourdough, seasonal fruit (1,4,4a,5,5a,7,9,13)

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.

Proud to be a part of the Blue Haven Collection.

Please see below for other businesses that are part of the collection.

THE SCHULL HARBOUR HOTEL



OUR FOOD ETHOS

We cook everything fresh to order, so please allow adequate cooking time for each dish.

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.