



## Starters

Marinated West Cork Olives w citrus & thyme 7 V VG GF	5
Macroom Buffalo Mozzarella w heirloom tomatoes, hazelnut pesto, gazpacho, focaccia crisp 4a, 5e, 7, 13 V	15.50
Pan Roasted Scallops w Gubbeen chorizo butter, carrot puree, apple, dill 6,7,13 GF	19
Irish Langoustines w crab bisque, fennel, herb oil 2,6, 7, 9, 10 GF	19
Chicken & Ham Hock Caesar Croquette w smoked bacon, baby gem, Coolea cheese 1, 2, 4a, 7, 8, 9, 13	16

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## Mains

Market Fish w mussels, clams, leeks, Alaria butter sauce 2,6,7,8,12,13 GF	MP
Treacle braised wagyu beef cheek w smoked bacon, spring greens, wild garlic & walnut pesto, jus 7,8,5e,13 GF	30
Skeganore Duck Breast "Khao Soi" w yellow curry broth, crispy & soft noodles, summer vegetables, Thai basil, peanut & chilli oil 1,3, 4a, 5e, 7, 8, 11, 13	29
Fregola & Summer Vegetable Risotto w coolea cheese, fennel, chilli, basil 4a, 7, 8, 9, 13 V (VGA available)	25

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## Desserts

Rice Pudding Brûlée w rhubarb & oat crumble 1,4a,7,13	10
Fig leaf pannacotta w Irish strawberries, smoked almond, honeycomb 5a, 7, 13	10
Irish Cheese Board- 3 cheeses, Apple & ginger chutney, seasonal fruit, smoked almonds, sourdough, crackers 4a,4b,5a,9,13 V G	19

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## Sides

Seasonal Vegetables with hazelnut dressing, Coolea cheese 5c,7,13	6
Duck fat roasties with Parmesan & sage 7,13	6
Horizon Farm salad with seeds & herbs 7	5
Fries with seaweed salt	5

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.

# THE SCHULL HARBOUR

## BREAKFAST

**PORRIDGE | €5.50**

4C,13 (V)

**SMASHED AVOCADO WITH TOASTED SOURDOUGH | €14**

poached eggs, peanut rayu, sesame, Macroom feta, herbs | 1,3,4,4a,10,13 (V)(GFA)

**TOASTED CROISSANT WITH UNION HALL SMOKED SALMON | €15**

scrambled eggs, chives, dressed leaves | 1,2,4,4a,13 (GFA)

**TURKISH EGGS | €13**

poached eggs, labneh, chilli oil, pickled shallots, herbs, toasted sourdough | 1,4,4a,13 (V)(GFA)

**FRENCH TOAST | €13.50**

local honey butter, seasonal fruit compote, fresh fruit, cinnamon sugar | 1,4,4a,13 (V)

**FULL IRISH BREAKFAST | €13.95**

pork sausages, Clonakilty black pudding, smoked bacon, hash brown, grilled vine plum tomato, egg of choice, with mushrooms and baked beans. | 1,4,4a,7,13

**EGG FLORENTINE | €11**

hollandaise sauce, toasted English muffin, buttered spinach | 1,4,4a,13 (V)(GFA)

**EGGS BENEDICT | €12.50**

hollandaise sauce, toasted English muffin, streaky bacon | 1,4,4a,7,13

**EGGS ROYALE | €13.50**

hollandaise sauce, toasted English muffin, smoked salmon | 1,2,4,4a,13 (GFA)

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.

# THE SCHULL HARBOUR

## LUNCH

### SMALL PLATES

#### SEASONAL SOUP | €7.50

House made Guinness soda bread | 4,4a,7,8,13 (V)(GFA)

#### CAULIFLOWER WINGS | €11.50

Smoked onion mayo, chilli jam, coriander, spring onion | 1,4a,7,9 (V)(GFA)(VGA)

#### CHICKEN WINGS | €13.95

Hot sauce butter, blue cheese mayo, celery, lime | 1,4a,7,8,9,13 (GF)

#### MAIN COURSE | €19.95

With fries

#### ROARING WATER BAY MUSSELS | €13.95

Cider, Gubeen chorizo, parsley, roasted garlic, sourdough

#### MAIN COURSE | €21.50

With fries | 4a,6,7,12,14 (GFA)

#### ATLANTIC SEAFOOD CHOWDER | €14.50

Prawns, white fish, smoked fish, mussels, Guinness soda bread | 1,2,4,4a,4c,6,7,8,12,13 (GFA)

#### PRAWN SLIDERS | €16

Brioche buns, tarragon mayo, pickled cucumber | (1,4a,6,7,9,13) (GFA)

#### MACROOM BUFFALO MOZZARELLA | €15

Heirloom tomatoes, mint, hazelnut pesto, focaccia crisp | (4a,5c,5e,7,13) (GFA) (V)

#### BROCCOLI & MACROOM FETA SALAD | S €14.50 L €18.50

Hummus dressing, quinoa, cranberry, smoked almonds, corn chips, mint | 4,4a,4b,4c,4d,5,5a,7,10,13 (V)(GFA)

#### ASIAN CHICKEN SALAD | S €14.95 L €19.95

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

### BAR CLASSICS

#### CLASSIC FISH AND CHIPS | €22.50

beer battered haddock, chips, dressed leaves, tartare, lemon | 1,2,4,4a,7,9,13 (GFA)

#### SCHULL SOURDOUGH TOASTIE | €15.95

Smoked ham, Gubeen cheese, Ballymaloe relish, Horizon Farm leaves. Served with ½ soup or fries. | 4,4a,7,8,11,13 (GFA)

#### CHICKEN CAESAR SCHNITZEL | €19.50

Baby gem, smoked bacon, parmesan, parsley, lemon | 1,2,4,4a,7,9,13

#### CHICKEN PARMA | €21.50

Roasted tomato & basil sauce, smoked ham, three cheeses, Horizon Farm leaves, fries | 1,4a,7,9,13

#### TWOMEYS ANGUS BEEF BURGER | €20.50

Cheddar, smoked bacon, chipotle mayo, lettuce, pickles, potato bun, fries | 1,4,4a,7,9,13 (GFA)

#### LOCAL CRAB & SMOKED SALMON SANDWICH | €19.50

Capers, dill crème fraîche, lemon, Horizon Farm leaves, Guinness soda bread | 2,4a,4c,6,7,13

#### PUMPKIN KORMA | €19.95

Chickpea, rice, mango chutney, poppadom | 4,5b,7,9 (V)

### SIDES

#### FRIES | €5

Sea salt and garlic aioli. | 1,7,9

#### DUCK FAT ROASTIES | €6

Parmesan | 13

#### SEASONAL VEG | €6

Irish rapeseed oil and smoked almonds. | 5a

#### CAESAR SIDE SALAD | €6

baby gem, smoked bacon, parmesan | 1,2,9,13(GF)

#### LOCAL LEAF & HERB SALAD | €5

Irish rapeseed oil vinaigrette | (GF)

#### BEER BATTERED ONION RINGS | €6

| 4,4a

### DESSERTS

#### VANILLA & CITRUS CRÈME BRÛLÉE | €9

Seasonal fruits, honeycomb | 1,13

#### WHITE CHOCOLATE & RASPBERRY CHEESECAKE | €9

Seasonal fruits, vanilla ice cream | 1,4,4a,13

#### MILK CHOCOLATE BROWNIE | €9

Vanilla ice cream, salted caramel, berries | 1,4a,7,13

#### SCHULL HARBOUR ICE CREAM SUNDAE | €8.50

Selection of ice creams, caramelised almonds, coulis, cream, boozy cherry, mint | 1,5c,7,13

### DIPS

CHIPOTLE MAYO | €1 | 1,7,9

GARLIC AIOLI | €1 | 1,7,9

PEPPER SAUCE | €2 | 7,8,13

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.

# THE SCHULL HARBOUR

## A LA CARTE

### SMALL PLATES

#### SEASONAL SOUP | €7.50

House made Guinness soda bread | 4,4a,7,8,13 (V) (GFA)

#### CAULIFLOWER WINGS | €11.50

Smoked onion mayo, chilli jam, coriander, spring onion | 1,4a,7,9 (V)(GFA)(VGA)

#### CHICKEN WINGS | €13.95

Hot sauce butter, blue cheese mayo, celery, lime | 1,4a,7,8,9,13 (GF)

MAIN COURSE | €19.95 | With Fries

#### ROARING WATER BAY MUSSELS | €13.95

Cider, Gubeen chorizo, parsley, roasted garlic, sourdough | 4a,6,7,12,14 (GFA)

MAIN COURSE | €21.50 | With fries

#### ATLANTIC SEAFOOD CHOWDER | €14.50

Prawns, white fish, smoked fish, mussels, Guinness soda bread | 1,2,4,4a,4c,6,7,8,12,13 (GFA)

#### PRAWN SLIDERS | €16

Brioche buns, tarragon mayo, pickled cucumber | (1,4a,6,7,9,13) (GFA)

#### MACROOM BUFFALO MOZZARELLA | €15

Heirloom tomatoes, mint, hazelnut pesto, focaccia crisp | (4a,5c,5e,7,13) (GFA) (V)

#### BROCCOLI & MACROOM FETA SALAD | S €14.50 L €18.50

Hummus dressing, quinoa, cranberry, smoked almonds, corn chips, mint | 4,4a,4b,4c,4d,5,5a,7,10,13 (V)(GFA)

#### ASIAN CHICKEN SALAD | S €14.95 L €19.95

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

### BAR CLASSICS

#### CLASSIC FISH AND CHIPS | €22.50

Beer battered haddock, chips, dressed leaves, tartare, mushy peas, lemon | 1,2,4,4a,7,9,13 (GFA)

#### CHICKEN CAESAR SCHNITZEL | €19.50

Baby gem, smoked bacon, parmesan, parsley, lemon | 1,2,4,4a,7,9,13

#### CHICKEN PARMA | €21.50

Roasted tomato & basil sauce, smoked ham, three cheeses, Horizon Farm leaves, fries | 1,4a,7,9,13

#### TWOMEYS ANGUS BEEF BURGER | €20.50

Cheddar, smoked bacon, chipotle mayo, lettuce, pickles, potato bun, fries | 1,4,4a,7,9,13 (GFA)

### MAINS

#### 10Z RIBEYE STEAK | €37

Duck Fat Roasties, greens, onion rings, peppercorn sauce. | 4a,7,8,9,13

#### PAN ROASTED MARKET FISH | MARKET PRICE

Herb crushed potatoes, greens, mussels, prawn & lemon butter | 2,6,7,12,13

#### 12 HR LAMB & TOMATO RAGU TAGLIATELLE | €25

Salsa verde, parmesan. | 1,2,4a,7,8,9,13

#### BUTTER CHICKEN CURRY | €23.50

Tomato based curry, basmati rice, poppadom, mango chutney | 4,5b,7,9,13

#### PUMPKIN KORMA | €19.95

Chickpea, rice, mango chutney, poppadom | 4,5b,7,9(V)

#### SHELLFISH TAGLIATELLE | €28

Smoked tomato & chilli broth, prawns, mussels, clams, heirloom tomatoes, garlic & fennel crumb | 1,2,6,7,8,9,12,13

#### PRAWN CURRY | €25

Tomato based curry, basmati rice, poppadom, mango chutney | 4,5b,6,7,9,13

### SIDES

#### FRIES | €5

Sea salt and garlic aioli. | 1,7,9

#### DUCK FAT ROASTIES | €6

Parmesan | 13

#### SEASONAL VEG | €6

Irish rapeseed oil and smoked almonds. | 5a

#### CAESAR SIDE SALAD | €6

baby gem, smoked bacon, parmesan | 1,2,9,13(GF)

#### LOCAL LEAF & HERB SALAD | €5

Irish rapeseed oil vinaigrette | (GF)

#### 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

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.

# THE SCHULL HARBOUR

## DESSERTS

### VANILLA & CITRUS CRÈME BRÛLÉE | €9.50

Seasonal fruits, honeycomb | 1,13

### WHITE CHOCOLATE & RASPBERRY CHEESECAKE | €9.50

Seasonal fruits, vanilla ice cream | 1,4,4a,13

### MILK CHOCOLATE BROWNIE | €9.50

Vanilla ice cream, salted caramel, berries | 1,4a,7,13

### SCHULL HARBOUR ICE CREAM SUNDAE | €9.50

Selection of ice creams, caramelised almonds, coulis, cream, boozy cherry, mint | 1,5c,7,13

## DESSERT WINE

### SEIFRIED LATE HARVEST RIESLING, SWEET AGNES | BTL €45 GLS €10.50

This multi-award winning dessert wine balances intense sweetness with mouthwatering acidity. Aromas of banana, canied popcorn and marmelade lead to a long finish balancing fruit concentration with palate cleansing freshness |

Allergens : Contains Sulphites

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# THE SCHULL HARBOUR

## KIDS MENU

### STARTERS €4.50

**GARLIC CIABATTA**  
(Add Cheese) | 4,4a,13 (V)

**SEASONAL SOUP**  
With Soda Bread | 4,4a,4c,7,8,13 (V)

### MAINS €8.50

**4OZ IRISH BEEF BURGER**  
Served in a Brioche Bun with  
Cheese & Chips | 1,4,4a,7,9,13 (GFA)

**BATTERED HADDOCK**  
With Chips & Tartar Sauce | 1,2,4,4a,7,9

**PORK SAUSAGES**  
Served with Mash & Gravy |  
4,4a,7,8,9,13

**STONE BAKED PIZZA**  
Tomato Sauce & Mozzarella |  
4,4a,7,8,9,13,14  
Single portion € 8.50  
Double portion € 15.00

**PASTA**  
Served with Tomato Sauce &  
Parmesan | 4,4a,7,8,13

**STONE BAKED HAM PIZZA**  
Tomato Sauce, Mozzarella & Ham |  
4,4a,7,8,9,13,14  
Single portion € 8.50  
Double portion € 16.00

### DESSERTS €5.50

**DARK CHOCOLATE BROWNIE**  
With Vanilla Ice-Cream | (1,4,4a,13)

**ICE-CREAM (1, 2 OR 3 SCOOPS)**  
Served with Chocolate Sauce | 13

**STRAWBERRY JELLY POTS**  
With Vanilla Ice-Cream | (13)

**FRESH FRUIT SALAD**

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.