



Starters

Marinated West Cork Olives w citrus & thyme 7 V VG GF	5
Macroom Ricotta & Black Garlic Tart, beetroot, smoked almond, horizon farm leaves 4a,5a,7,13 V	14
Pan Roasted Scallops w Gubbeen chorizo butter, carrot puree,apple, dill 6,7,13 GF	18
Monkfish Satay w peanut sauce, crispy onions, charred lime, coriander 2,3,4a,6,7,13,14	16
Lamb Kofta Skewer w wild garlic yogurt, fennel, mint, chilli 7,8,13 GF	16

Mains

Market Fish w spring greens, pepper, carrot puree, shellfish bisque 2,6,7,8,12,13 GF	MP
Treacle braised wagyu beef cheek w root vegetables, bourguignon sauce 7,8,13 GF	29
Pork fillet w black pudding, smoked bacon, apple, crackling, jus 4a,4c,4d,7,8,13 GFA	28
Pearl Barley & Wild mushroom risotto w Coolea cheese, pumpkin, chilli oil 4a,4d,7,8,13 V	23

Desserts

Chocolate and salted caramel tart w blood orange, hazelnut gelato 1,4a,5c,13 V	10
Vanilla & citrus crème brulee w seasonal fruit & honeycomb 1,13	10
Yoghurt & Honey mousse w spiced apple compote, oat crumble 4c,13	10
Irish Cheese Board- 3 cheeses, Apple & ginger chutney, seasonal fruit, smoked almonds, sourdough, crackers 4a,4b,5a,9,13 V GFA	18

Sides

Seasonal Vegetables with hazelnut dressing, Coolea cheese 5c,7,13	6
Duck fat roasties with Parmesan & sage 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 | €9.95

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 | €17.50

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)

ROASTED BEETROOT & MACROOM RICOTTA BRUSCHETTA | €12.95

Hazelnut dressing, toasted seeds, herbs, Horizon Farm leaves | 4a,5c,7,13 (V)(VGA)

BROCCOLI & MACROOM FETA SALAD | S €13.50 L €17.50

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

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)
Vegan option with Crispy Tempeh (VGA)

BAR CLASSICS

CLASSIC FISH AND CHIPS | €21.95

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

CHIPOTLE PORK TACO BOWL | €19.50

Smoked Twomeys Pork, rice, guacamole, sour cream, corn, tortilla chips, coriander, chilli, lime | 7,8,9,13 (GF)

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)

UNION HALL SMOKED SALMON OPEN SANDWICH | €16

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

PUMPKIN KORMA | €19.95

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

SIDES

FRIES | €5

Sea salt and garlic aioli. | 3

DUCK FAT ROASTIES | €6

Parmesan | 3

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

hand-battered for a perfect crunch. | 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 | €10.95

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 | €17.50

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)

ROASTED BEETROOT & MACROOM RICOTTA BRUSCHETTA | €12.95

Hazelnut dressing, toasted seeds, herbs, Horizon Farm
leaves | 4a,5c,7,13 (V)(VGA)

BROCCOLI & MACROOM FETA SALAD | S €13.50 L €17.50

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

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)
Vegan option with Crispy Tempeh (VGA)

BAR CLASSICS

CLASSIC FISH AND CHIPS | €21.95

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

CHICKEN CAESAR SCHNITZEL | €19.95

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 PASTA | €23.50

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

BUTTER CHICKEN CURRY | €19.95

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)

SIDES

FRIES | €5

Sea salt and garlic aioli. | 3

DUCK FAT ROASTIES | €6

Parmesan | 3

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

hand-battered for a perfect crunch. | 4,4a

DIPS

CHIPOTLE MAYO | €1 | 1

GARLIC AIOLI | €1 | 1

PEPPER SAUCE | €2 | 7,8,13

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DESSERTS

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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

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)

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

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

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

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

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)

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

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