

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)

OUR ETHOS

To ensure the best experience, all dishes are cooked fresh to order. Our breads and pastries are baked daily in-house. We proudly source our meat, eggs, and produce from local West Cork suppliers and Irish Quality Assurance members, prioritising both flavour and a lower 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 Crutraceans/ 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

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)

ATLANTIC SEAFOOD CHOWDER | €14.50

prawns, whitefish, smoked fish, mussels, rapeseed oil, Guinness soda bread - | 1,2,4,4a,4c,6,7,8,12,13 (GFA)

STEAMED ROARING BAY MUSSELS | €14.95

yellow curry broth, lime, flatbread, prawn cracker

MAIN COURSE | €21.50 | 4A,6,7,12,14 (GFA)

CHICKEN WINGS | €13.95

hot sauce butter, blue cheese ranch dressing, celery. | 1,4,4a,7,8,9,13

FISH GOUJON SLIDERS | €13.95

brioche bun, tartare sauce, pickled cucumber, gem lettuce | 1,2,4a,7,13

TOASTED GRAIN SALAD | €13.50

freeskeh, farro, barley, cranberry, Macroom feta, smoked almonds, mint | 4,4a,4b,4c,4d,5,5a,7,13

ASIAN CHICKEN SALAD | SMALL €14.95 LARGE €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 | €21.95

beer battered haddock, chips, dressed leaves, tartare, 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

SCHULL SOURDOUGH TOASTIE | €15.95

smoked ham, gubeen cheese, dijon mustard, salad. Served with home-made soup or crispy fries. | 4,4a,7,8,9,11,13 (GFA)

CHICKEN CAESAR WRAP | €15.95

served with fries | 1,2,4a,9,13

BEEF CHEEK CIABATTA | €15.95

served with fries | 4a,7

HEREFORD BEEF CHEESEBURGER | €21.50

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

12 HR LAMB & TOMATO RAGU TAGLIATELLE PASTA | €22.95

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

SPICED PUMPKIN AND CHICKPEA KORMA CURRY | €19.95

Basmati rice, poppadom, mango chutney, coriander | 4,4a,7,9 (VG)

SIDES

FRIES | €5.95

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

DUCK FAT ROASTIES | €6

sea salt, parmesan, and fresh herbs. | 4,13

SEASONAL VEG | €6

Irish rapeseed oil and smoked almonds. | 5a,13

CAESAR SIDE SALAD | €6

baby gem, smoked bacon, parsley, parmesan. | 1,2,7,9,13

LOCAL LEAF & HERB SALAD | €5

Irish rapeseed oil vinaigrette.

BEER BATTERED ONION RINGS | €6

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

DESSERTS

CRÈME BRÛLÉE | €9.50

marinated Irish Strawberries. | 1,13 (V)

WHITE CHOCOLATE CHEESECAKE | €9.50

poached seasonal fruit. | 1,4,4a,13,14 (V)

CHOCOLATE & HAZELNUT MOUSSE | €9.50

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

SCHULL HARBOUR ICE CREAM SUNDAE | €9.50

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

IRISH CHEESE PLATE | €17

Three Irish Cheese selection, homemade chutney, crackers, smoked almonds toasted sourdough, seasonal fruit. | 1,4,4a,5,5a,7,9,13

DIPS

CHIPOTLE MAYO | €1 | 1,7,9

GARLIC AIOLI | €1 | 1,7,9

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LUNCH

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A LA CARTE

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)

ATLANTIC SEAFOOD CHOWDER | €14.50

prawns, whitefish, smoked fish, mussels, rapeseed oil, Guinness soda bread - | 1,2,4,4a,4c,6,7,8,12,13 (GFA)

STEAMED ROARING BAY MUSSELS | €13.95

yellow curry, prawn cracker & grilled sourdough

MAIN COURSE SERVED WITH CHIPS | €21.50 | 2,4,4A,7,8,12,13 (GFA)

CHICKEN WINGS | €13.95

hot sauce butter, blue cheese ranch dressing, celery. | 1,4,4a,7,8,9,13

FISH GOUJON SLIDERS | €13.95

Brioche bun, tartare sauce, pickled cucumber, gem lettuce | 1,2,4A,7,13

TOASTED GRAIN SALAD | €13.50

freekeh, farro, barley, cranberry, Macroom feta, smoked almonds, mint | 4,4a,4b,4c,4d,5,5a,7,13

ASIAN CHICKEN SALAD | SMALL €14.95 LARGE €19.95

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

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

HEREFORD BEEF CHEESEBURGER | €20.50

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

MAINS

10Z RIBEYE STEAK | €36.50

gratin potatoes, greens, onion rings peppercorn sauce. | 4,4a,7,8,9,13 (GFA)

PAN ROASTED MARKET FISH | MARKET PRICE

herb crushed potatoes, tenderstem broccoli, mussel butter sauce | 2,7,12,13

12 HR LAMB & TOMATO RAGU TAGLIATELLE PASTA | €22.95

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

PUMPKIN KORMA, | €19.95

chickpea, rice, mango, chutney, poppadom | 4,4a,7,9

DIPS

CHIPOTLE MAYO | €1 | 1

GARLIC AIOLI | €1 | 1

GREEN PEPPER SAUCE | €2 | 7,8,13

SIDES

FRIES | €5.95

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

DUCK FAT ROASTIES | €6

sea salt, parmesan, and fresh herbs. | 4,13

SEASONAL VEG | €6

Irish rapeseed oil and smoked almond. | 5a,13

CAESAR SIDE SALAD | €6

baby gem, smoked bacon, parsley, parmesan. | 1,2,7,9,13

LOCAL LEAF & HERB SALAD | €5

Irish rapeseed oil vinaigrette.

BEER BATTERED ONION RINGS | €6

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

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ALA CARTE