

THE
SCHULL HARBOUR

HOTEL

**BREAKFAST
FROM THE STOVE**

Porridge
(4c,13)

Smashed Avocado with toasted sourdough (V) (GFA)
poached eggs, peanut rayu, sesame, Macroom feta, herbs (1,3,4,4a,10,13)

Toasted croissant with Union Hall smoked salmon (GFA)
scrambled eggs, chives, dressed leaves (1,2,4,4a,13)

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

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

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

Eggs Benedict (GFA)
hollandaise sauce, toasted English muffin, streaky bacon (1,4,4a,13,7)

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

*Please ask your server about gluten-free or
other dietary requirements

ALLERGENS

1. Eggs | 2. Fish | 3. Peanut | 4. Gluten | 4a. Wheat | 4b. Spelt | 4c. Oat | 4.d. 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.

Lunch Menu

12pm - 4:30 pm

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Small Plates & Salads

Seasonal Soup (V) (GFA)

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

Cauliflower wings (V) (GFA)

smoked onion mayo, chilli jam, coriander, spring onion - 9.95 (1,4a,7,9)

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) - yellow curry broth, lime, flatbread, prawn cracker - 13.95

(main course) - 21.50 (4a,6,7,12,14)

Chicken Wings

hot sauce butter, blue cheese ranch dressing, celery - 13.95 (1,4,4a,7,8,9,13)

Fish Goujon Sliders

brioche bun, tartare sauce, pickled cucumber, gem lettuce - 13.95 (1,2,4a,7,13)

Toasted Grain Salad (V)

freetkeh, 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 Pumpkin and chickpea korma curry

Basmati rice, poppadom, mango chutney, coriander - 19.95 (5d,7)

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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.Speilt/ 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.

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.

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A' LA CARTE MENU

Small Plates & Salads

Seasonal Soup (V) (GFA)

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

Cauliflower wings (V) (GFA)

smoked onion mayo, chilli jam, coriander, spring onion - 9.95 (1,4a,7,9)

Atlantic Seafood Chowder (GFA)

prawns, white fish, smoked fish, mussels, rapeseed oil, Guinness soda bread - 14.50 (1,2,4,4a,4c6,7,8,12,13)

Steamed Roaring Bay Mussels (GFA)

(starter) - yellow curry broth, lime, flatbread, prawn cracker - 13.95
(main course) - 21.50 (4a,6,7,12,14)

Chicken Wings

hot sauce butter, blue cheese ranch dressing, celery - 13.95 (1,4,4a,7,8,9,13)

Fish Goujon Sliders

brioche bun, tartare sauce, pickled cucumber, gem lettuce - 13.95 (1,2,4a,7,13)

Toasted Grain Salad (V)

freekeh, farro, barley, cranberry, Macroom feta, smoked almonds, mint - 13.50 (4,4a,4b,4c,4d,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

Main Course

10z Ribeye Steak (GFA)

gratin potato, carrot puree, tenderstem broccoli, onion ring, pepper sauce - 36.50 (7,8,13)

Pan Roasted Market Fish

herb crushed potatoes, tender stem broccoli, mussel butter sauce (2,7,12,13)

12 hr Lamb & Tomato Ragu Tagliatelle Pasta

salsa verde, parmesan - 22.95 (1,2,4,4a,7,8,9,13)

Treacle Braised Featherblade of Beef

gratin potato, carrot puree, roasted corn, salsa verde, jus - 27 (2,7,8,9,13)

Chicken Tikka Masala

Basmati rice, poppadom, mango chutney - 23.50 (5d,7,13)

Spiced Pumpkin and chickpea korma curry

Basmati rice, poppadom, mango chutney, coriander - 19.95 (5d,7)

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Bar Classics

Classic Fish and Chips (GFA)

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

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)

Pepper sauce - 2 (7,8,13)

OUR FOOD ETHOS

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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*)

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KIDS MENU

STARTERS €4.50

Garlic Ciabatta (4,4a,13) (V)
(Add Cheese)

Seasonal Soup (4,4a,4c,7,8,13) (V)
Served with Soda Bread

MAINS €8.50

Char Grilled 4oz Irish Beef Burger (GFA)
(1,4,4a,7,9,13)
Served in a Brioche Bun with Cheese & Chips

Battered Haddock (1,2,4,4a,7,9)
Served with Chips & Tartar Sauce

Pork Sausages (4,4a,7,8,9,13)
Served with Mash & Gravy

Stone Baked Pizza (4,4a,7,8,9,13,14)
With Tomato Sauce & Mozzarella

Double portion €15.00

Pasta (4,4a,7,8,13)
Served with Tomato Sauce & Parmesan

Stone Baked Ham Pizza (4,4a,7,8,9,13,14)
With Tomato Sauce, Mozzarella & Ham

Double portion €16.00

DESSERTS €5.50

Dark Chocolate Brownie (1,4,4a,13)
Served with Vanilla Ice-Cream

Ice-Cream (1, 2 or 3 Scoops) (13)
Served with Chocolate Sauce

Strawberry Jelly Pots (13)
Served with Vanilla Ice-Cream

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.

