

THE GRACIE BLUE BAR

LUNCH MENU SERVED FROM 12.00PM TO 5.00PM

SOUPS, SALADS & SANDWICHES

SEASONALLY INSPIRED SOUP OF THE DAY	€6.00
Served with freshly baked soda bread (1,7)	
UNION HALL SEAFOOD & MUSSEL CHOWDER	€10.00
Served with freshly baked soda bread (1,4,7,12,14)	
OPEN SEAFOOD SANDWICH	€15.00
Union Hall white crabmeat, poached red prawns SHH mary-rose on Billy's house baked soda bread (1,2,4,7,12,14)	
CHICKEN CAESAR WRAP	€12.50
Grilled chicken, baby gem lettuce, house caesar dressing, garlic croutons and smoked streaky bacon (1,3,7,10,12)	
THE HARBOUR SAMBO	€12.00
Golden breaded fish goujons, tartar sauce, pickled red onion in grilled sour dough (1,4,10,12)	
THE GRACIE BLUE TOASTY	€10.00
Mature cheddar cheese, roast tomatoes, onion marmalade, aioli and crisp cos lettuce (1,3,7,12)	
THE SCHULL MARKET WRAP	€12.00
Cumin spiced hummus, Macroom feta, spiced carrot slaw and organic leaves(1,12)	

*ALL SANDWICHES SERVED WITH HAND-CUT CHIPS

ALLERGENS

1. CEREALS CONTAINING GLUTEN 2. CRUSTACEANS 3. EGGS 4. FISH 5. PEANUTS 6. SOYBEANS 7. MILK 8. NUTS 9. CELERY 10. MUSTARD 11. SESAME SEEDS 12. SULPHUR DIOXIDE & SULPHITES 13. LUPIN 14. MOLLUSCS

PLEASE ASK YOUR SERVER ABOUT GLUTEN FREE OPTIONS OR OTHER DIETARY REQUIREMENTS

HOT FAVOURITES

BEER BATTERED UNION HALL HADDOCK	€19.50
Minted Pea Puree, Tartar Sauce, Hand-Cut Chips, and Charred Lemon (1,3,4,12)	
GRACIE BLUE IRISH BEEF BURGER	€18.90
Mature cheddar, burger sauce, onion ring, brioche bun, hand-cut chips (1,3,7,12)	
SMOKED CAESAR SALAD	€18.50
Butterflied Irish chicken breast, garlic croutons & crispy smoked bacon bits, gem lettuce (1,3,4,7,10,12)	

PIZZAS

MARGHERITA	€14.00
Macroom Buffalo Mozzarella, tomato and basil base(1,7)	
IRISH 3 CHEESE	€14.00
Macroom Buffalo Mozzarella, Cashel Blue, Gubbeen Cheese, tomato and basil base(1,7)	
THE GUBBEEN	€15.00
Gubbeen cheese, Gubbeen chorizo sausage, tomato and basil base(1,7,12)	
THE MELTED ONION	€15.00
Melted onions, Gubbeen cheese, pickled chillies, oregano, tomato and basil base (1,7)	
THE CLASSIC	€16.50
Prosciutto ham, rocket, shaved Parmesan, pesto, fresh basil, oregano and tomato sauce (1,7)	



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DESSERTS

**COCONUT AND ALMOND VEGAN
CHOCOLATE MOUSSE** €7.90

Served with Lemon Sorbet
(12)

**LEMON CURD, MERINGUE
ROULADE** €7.90

Served with dried
raspberry and freshly
whipped Irish cream
(3,12)

DARK CHOCOLATE BROWNIE €7.90

Served with fresh berries
(1,3,7)
vegan option also available

ICE CREAM SUNDAE €8.00

Selection of ice creams,
fresh berries, whipped
cream, wafer, chocolate
sauce, raspberry soulis.
(1,3,7,12)

SPECIALTY COFFEES

WEST CORK IRISH COFFEE €8.00

CALYPSO COFFEE €8.00

BAILEY'S COFFEE €8.00

FRENCH COFFEE €8.00

TEAS & COFFEES

AMERICANO €3.10

CAPPUCCINO €3.40

FLAT WHITE €3.40

CAFE LATTE €3.40

MOCHA €3.60

ESPRESSO €2.90

DOUBLE ESPRESSO €3.10

MACHIATTO €3.40

HOT CHOCOLATE €3.60

TEA €2.60

HERBAL TEA €3.60

Our full selection of drinks, including
wines, beers, minerals, and cocktails,
is available in our drinks menu.

THE SCHULL HARBOUR



HOTEL

-OUR FOOD ETHOS-

We cook everything fresh to order so please allow
adequate cooking time for each dish.
Where possible, we source our produce from local
suppliers. We do this in the interests of quality,
sustainability, and supporting our world renowned
Irish producers, many of which are based in West Cork.

Our valued local suppliers include Gubbeen Farmhouse
Products, Union Hall Smoked Fish, Macroom Buffalo,
Durrus Cheese, Roaringwater Bay Rope Mussels,
Ballymaloe Foods, Bluebell Falls Goats Cheese,
Coolcower Meats, McCormack Farms, Glenown Dairy Ice
Cream, Kinsale Coffee, and fresh fish from local boat
"The Ocean Pioneer"

WWW.SCHULLHARBOURHOTEL.IE

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