

90 Minutes Allocated Per Seating



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## **Shannigans Menu**

*14<sup>th</sup> August 2020*

### **Starters**

**Teriyaki Glazed Silverhill Duck Leg Confit €9.00** with Green Lentil, Artichoke & Baby Spinach, Shallot and Star Anise Jus (6.7)

**Bowl of Shannigans BBQ Chicken Wings €8.00**, Coriander & Sriracha, Avocado Ranch Dressing (1.7)

**Mussels & Chips €9.50**, Steamed Wild New Quay, Co. Clare Mussels & Chips with Garlic, White Wine and Parsley (1.7.14)

**Shannigans Seafood Chowder €8.50**, Savoy Cabbage & Potato, Dill and Lemon Veloute (1.2.3.4.7)

**St Tola Ash Goats Cheese Salad, €8.50** with Brioche Crouton, Salad Leaves and Red Onion Compote (1.3.7.10)

**Connemara Smoked Salmon and Garlic King Prawn Salad €12.00**, Pickled Vegetables and Black Garlic Remoulade (2.3.4.6.7.10)

**Wild Mushroom, Forage & Cure Irish Chorizo Risotto €8.50**, Rainbow Chard, Basil Pesto, White Truffle Oil & Parmesan Cheese (7) **Add Sautéed Garlic King Prawns for €3.00** (2.7.4)

**Chicken Liver Parfait €7.50**, Cumberland Sauce and Toasted Country Loaf (1.3.7)

**Shannigans Classic Caesar Salad €7.00/€13.00**, Vine Cherry Tomato, Organic Quinoa, Hass Avocado, Croutons & Parmesan Cheese (1.3.4.6.7.8.10) **Add Chargrilled Irish Chicken €9.00/€16.00**

**Freshly Made Soup of the Day €5.50** (7.9)

**Please note, No Split Bills, Card Payment Preferred**

Allergens List:- 1 Gluten, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanut, 6 Soybean, 7 Milk, 8 Nuts, 9 Celery, 10 Mustard, 11 Sesame Seeds, 12 Sulphur Dioxide, 13 Lupin, 14 Molluscs.

*Dishes may include ingredients not listed, please inform your server if you have allergy concerns*

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## Mains

**Irish Lamb Tagine €15.00** with Spiced Vegetable Cous Cous, Roasted Shallot & Root Vegetables, Minted Yoghurt (1.3.7)

**Grilled Fillet of Wild Atlantic Hake €18.50 OR Pan Seared Fillet of Seabass and Garlic King Prawns €17.50**  
Wild Mushroom & Fennel Risotto. Buttered Greens, Tenderstem Broccoli, Sauce Vierge & Beetroot (4.7) **Add  
Garlic King Prawns for €3.00 (2.7)**

**Grilled 21 Day Aged Irish Angus Beef Burger €15.50**, Crispy Streaky Bacon, Caramelised Onion, Tomato Relish, Baby Gem and Beef Tomato, Irish Cheddar, Skin on Fries (1.3.6.7)

**Roast Turkey & Glazed Limerick Ham €16.00**, Stuffing, Fondant Potato, Roasted Vegetables, Cranberry & Red Wine Jus (1.3.7.9)

**Loughnane's Country Style Sausages €15.50**, Creamy Garlic Gratin Potatoes, Buttered Greens, Carrot Puree, Caramelised Onion and Gravy (7.9)

**Fish & Chips €15.50**, Wild Atlantic Haddock in a Light Tempura Style Batter, Crushed Minted Peas, Rustic Skin on Chips, Tartare Sauce and Lemon (1.3.4.7)

**Irish Beef & Red Wine Stew "Bourguignon" €15.00** with Button Mushroom, Bacon Lardons and Baby Onions, Buttered Parsley Potatoes (7.9)

**Thai Massaman Chicken Curry €16.50** with Mixed Pepper, Onion, Cauliflower, Potato & Chickpeas, Roasted Peanuts & Chilli, Fresh Coriander, Steamed Basmati Rice & Flat Bread & Pappadoms (1.2.3.4.5.7.8)  
**or Make it Vegetarian €14.50**

**12" Stone Baked Marguerite Pizza €14.50** with Pepperoni and Pesto (1.7.8)

**"Aisette" of Asian Spiced Free Range Irish Pork €19.50**, Ribs, Belly, Streaky Wrapped Fillet, pulled Pork Risotto, Plum, Spinach and Irish Feta Salad, Sumac and Chutney Jus (6.7)

**Flamed Grilled Irish Steak (1.3.6.7) 8oz Rib Eye €27.00 or 8oz Striploin €29.00 or 8oz Prime Fillet €32.00**  
(Cooked to your liking Rare, Medium or Well Done. All our Beef is 100% Certified Irish from Co Clare and 21 Day Aged)  
Onion, Mushroom & Bacon Lardons, Baby Spinach, Tenderstem Broccoli, Roast Garlic Mash, Skin on Fries, Black Pepper & Red Wine Jus

**Sides €3.95 each Buttered Seasonal Vegetables (7) Sweet Potato Fries (1), Chips (1),  
Rooster Potato Mash (7), Garlic & Herb Ciabatta Bread (1.7), Gratin Potatoes (7)**

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## Desserts

**Vegan Chocolate & Coconut Tart €6.50**, Mango Sorbet & Summer Fruit Brunoise (6.8)

**Cream Filled Profiteroles & Fresh Wexford Strawberries €7.50**, Crème Chantilly (1.3.7)

**The Inn at Dromoland's Ice-Cream Sundae €6.50** with all the trimmings (1.3.6.7.8)

**Warm Belgian Chocolate Fondant €6.50**, Salted Caramel Ice-Cream & Chocolate Sauce (1.3.6.7)

**Classic Vanilla Crème Brulee €6.50**, Biscotti 1.3.6.7.8.11)

**Hazelnut & White Chocolate Brownie €6.50**, Mint Flake Ice-Cream & Chocolate Sauce (1.3.6.7.8)

**Tiramisu €6.50**, Coconut Ice-Cream, Red Berry Coulis (1.3.6.7)

**New York Style Baked Cheesecake €6.50**, Mango, Raspberry and Coconut Compote, Crème Chantilly (1.3.6.7)

**Irish Farmhouse Cheese & Fruit Platter €7.50** with Green Tomato Chutney, Crusty Bread & Water Biscuits (1.3.7.8)

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