



STARTERS



Hot & Spicy Irish Chicken Wings with Hot Sauce, Celery Sticks and Creamy Ranch Style Dip (1.3.7.10)	€9.00
Shannigans Classic Caesar Salad Vine Cherry Tomato, Organic Quinoa, Hass Avocado, Croutons & Parmesan Cheese (1.3.4.6.7.8.10)	€9.00 / €14.00
Wild Mushroom Ravioli Wilted Baby Spinach & Wild Mushroom, Tomato & Chive Cream, Freshly Grated Parmesan Cheese (1.3.6.7.12)	€9.00
Steamed Wild Mussels Skin on Fries, Roast Garlic, Saffron & White Wine Sauce (7.9.14)	€12.00
Chicken Liver Parfait with Piccalilli, Cumberland Sauce & Crusty Loaf (1.3.6.7.10.12)	€10.00
Saint Tola Goats Cheese Plate Crostini, Log and Curd, Marmalade, Pickled Vegetables, Toasted Country Loaf, Balsamic Reduction & Pesto (1.7.8.9.10.12)	€9.50
Liscannor Fish & Shellfish Chowder Tomato, Potato, Fennel & Leek, Crouton (1.2.3.4.7.9.10.12)	€9.50
Wild Mushroom and Chorizo Risotto Wild Garlic Pesto, Kale and Spinach , Rocket and Parmesan (7.9)	€10.00
Freshly Made Soup of the Day Homemade Shannigans Soda Bread & Irish Butter (7.9)	€6.00

Vegan Menu Available On Request



Please note one bill per booking

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.



MAINS



SHANNIGANS SPECIALS

8oz Striploin €34.00 / 10oz Ribeye €40.00 / T-Bone €38.00

(Cooked to your liking Rare, Medium, or Well Done). All our Beef is 100% Certified Irish from Co. Clare and 21-Day Aged. (1.7.9.12)
Onion, Mushroom & Bacon Lardons, Baby Spinach, Creamy Garlic Mash, Onion Rings, Skin on Fries,
Creamed Black Pepper & Red Wine Jus

Pan Seared Atlantic Black Sole €30.00

Wilted Baby Spinach, Creamy Fennel Mash, Dill and Lemon Froth, Plum Tomato Sauce Vierge (4.7)

Or

Grilled Fillet of Atlantic Wild Hake €28.00

Wilted Baby Spinach, Creamy Fennel Mash, Dill and Lemon Froth, Plum Tomato Sauce Vierge (4.7)

Slow Roasted Irish Lamb Shank €34.00

Garlic Greens, Carrot Puree, Gratin Potato, Tenderstem Broccoli, Roast Garlic and Rosemary Jus (7.9.12)

Pot Roasted "Assiette" of Irish Chicken €25.00

Celeriac Puree, Wilted Greens, Buttered Gnocchi, Red Cabbage, Fondant Potato, Red Wine Jus
(1.3.7.9.10.12)

Shannigans Meat Platter €25.00

Hot & Spicy Wings, Glazed Free Range Irish Pork Belly, Country Sausage & BBQ Ribs, Mash Potatoes, Chips,
Coleslaw & BBQ Sauce (1.3.6.7.9.10.12)

Irish Beef and Red Wine Stew "Bourguignon" €17.50

with Onion, Mushroom and Lardons, Root Vegetables and Buttered Parsley Potatoes served with
Shannigans Soda Bread (1.3.7.9.12)

SHANNIGANS FAVOURITES

Thai Massaman Chicken Curry €18.50

Mixed Pepper, Onion, Cauliflower, Potato & Chickpeas, Roasted Peanuts & Chilli, Fresh Coriander,
Steamed Basmati Rice, Flat Bread & Poppadoms (1.2.3.4.5.7.8)

or make it Vegetarian €17.50

Fish & Chips €18.50

Wild Atlantic Haddock in a Light Tempura Style Batter, Minted Peas, Rustic Skin on Chips, Tartare Sauce &
Lemon (1.3.4.7.10)

Grilled Irish Angus Double Beef Burger €17.50

Crispy Streaky Bacon, Dubliner Cheddar, Brioche Bun, Caramelised Onion, Tomato Relish, Baby Gem &
Beef Tomato, Dressed Green Salad Leaves, Skin on Fries (1.3.6.7.10)

Sides

Buttered Seasonal Vegetables with Greens & "Pomme Puree" €5.00 (7.9) / Rustic Skin on Fries €4.50 (1)

Sweet Potato Fries €5.50 (1) / Buttered Potato Mash €4.50 (7) / Garlic & Herb Ciabatta Bread €4.50 (1.7)

Dressed Green Salad Leaves €4.00 (6.7.10)

Vegan Menu Available On Request



Please note one bill per booking

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.

Please Note:

Max. Time
Allocation of
2 Hours applies
per seating.