



Please Note There Is A Time Allocation of 2 Hours Per Seating



11th February 2022

Starters

Hot & Spicy Irish Chicken Wings €8.00 with Sriracha and Coriander, Celery Sticks and Creamy Ranch Style Dip (1.3.6.7)

Flash Fried Calamari and Prawn Scampi Tails €12.00, Baby Caper, Lemon and Dill Remoulade, Dressed Leaves (1.2.3.4.6.7.10.14)

St Tola Goats Cheese Crostini €8.50, Caviar of Aubergine, Red Onion Jam, Rocket and Frisse Salad (1.6.7.10)

Chicken Liver Parfait €8.00, Bramley Apple Relish, Toasted Country Loaf, Port Reduction (1.3.6.7.10)

Mushroom, Carrot & Chorizo Risotto €9.00, Garlic Kale and Spinach, Parmesan Cheese Galette (7.14)

Seafood Chowder "Bouillabaisse" Style €8.50 with Potato, Fennel and Leek, Garlic Croutons (1.2.4.7.14)

Shannigans Classic Caesar Salad €8.00/€13.00, Vine Cherry Tomato, Organic Quinoa, Hass Avocado, Bacon Lardons, Croutons & Parmesan Cheese (1.3.4.6.7.8.10) **Add Chargrilled Irish Chicken €10.00/€17.00**

Freshly Made Soup of the Day €5.50 (7.9)

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

Flamed Grilled Irish Steak (1.3.6.7.9)

8oz Rib Eye €32.00 OR 8oz Sirloin €32.00

All our Beef is 100% Certified Irish from Co Clare and 21 Day Aged)

Onion, Mushroom & Bacon Lardons, Baby Spinach, Creamy Garlic Mash, Skin on Fries, Creamed Black Pepper & Red Wine Jus

Specials

Slow Roasted Irish Lamb Shank €23.00, Buttered Greens, Carrot Puree, Gratin Potatoes, Roast Garlic & Rosemary Jus (7.9)

BBQ Rack of Tipperary Pork Ribs €19.50, Asian Style Coleslaw, Sweet Potato Fries, BBQ Sauce (3.6.7.9.10)

Brined & Roasted Turkey Crown, Glazed Limerick Ham €17.00, Stuffing, Red Cabbage, Fondant Potato, Red Wine & Cranberry Jus (1.3.7.9)

Slow Cooked Irish Beef Stew "Bourguignon" €16.00 with Button Mushroom, Lardons and Onions, Parsley Potatoes (1.7.9)

Pan Seared Fillets of Seabass & Garlic King Prawns €21.00, Garden Pea Puree, Saffron Risotto, Garlic kale and Tender Stem Broccoli, Dill & lemon Velouté, Tomato Sauce Vierge (2.4.7.10.14)

Shannigans Favourites

Thai Massaman Chicken Curry €17.50 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

Fish & Chips €17.50, Wild Atlantic Haddock in a Light Tempura Style Batter, Crushed Minted Peas, Rustic Skin on Chips, Tartare Sauce and Lemon (1.3.4.7)

Crispy Fried Irish Chicken Fillet Burger or Bacon Double Cheese burger €16.50
Brioche Bun, Caramelised Onion, Tomato Relish, Dubliner Cheddar, Baby Gem and Beef Tomato, With Dressed Green Salad Leaves, Skin on Fries (1.3.6.7)

Desserts

Valrhona Double Chocolate Brownie €6.50, Vanilla Salt, Salted Caramel Ice-Cream (1.3.6.7.8)

White Chocolate & Baileys Roulade €6.00 with Berries and Coconut Ice-Cream (1.3.7)

Sticky Toffee Pudding €6.50, Crème Anglaise and Vanilla Ice-Cream (1.3.6.7.8)

Warm Belgian Chocolate Fondant €6.50, Rum & Raisin Ice-Cream, Chocolate Sauce (1.3.6.7)

New York Style Baked Vanilla Cheesecake €6.50, Lemon Curd & Crispy Oat Topping (1.3.6.7.8)

Apple & Berry Crumble €6.50, Strawberry Ice-Cream & Custard (1.3.6.7.8)

Selection of Glenown Ice-cream and Sorbet €5 (1.3.6.7)

(Gluten Free & Vegan options available on request)



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