



7th November 2023



STARTERS



Hot & Spicy Irish Chicken Wings with Franks Hot Sauce, Creamy Ranch Style Dressing, Celery Sticks & Dressed Leaves (1.3.6.7.9.10)	€9.00
Wild Mushroom Ravioli Wilted Baby Spinach & Wild Mushroom, Tomato & Chive Cream, Freshly Grated Parmesan Cheese (1.3.6.7.12)	€9.00
Garlic Prawns & Chorizo Arancini Mango and Chilli Remoulade, Dressed Leaves (1.3.6.7.10)	€9.00
Grilled Connemara Smoked Salmon Salad Marie Rose and Tomato and Shallot Dressing, Soda Bread Melba (1.2.3.4.7.10)	€12.00
Local St Tola Goats Cheese Plate with Log, Curd & Crostini, Fig & Apple Chutney, Pickled Vegetables & Dressed Leaves (1.7.10)	€9.50
Tapas Plate of Cured Meats with Chicken Liver Pate, Tomato, Mozzarella, Avocado, Olives, Hummus, Crusty Loaf & Gaspacho Shot (1.7.9)	€12.00
Chicken Liver Parfait with Piccalilli, Red Onion Marmalade and Crusty Loaf (1.3.6.7.10)	€9.00
Wild Mussel and Saffron Risotto Kale and Spinach, Rocket & Parmesan (4.7.9.12)	€9.00
Liscannor Fish & Shellfish Chowder with Tomato, Potato, Fennel and Leek, Saffron Rouille Crouton (1.2.3.4.7.9.10.12)	€9.50
Shannigans Classic Caesar Salad Vine Cherry Tomato, Organic Quinoa, Hass Avocado, Croutons & Parmesan Cheese (1.3.4.6.7.8.10) Add Chargrilled Irish Chicken €10.00 / €18.00	€9.00/€14.00
Soup of the Day (7.9)	€6.00



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.

Vegan Menu Available On Request



MAINS



SHANNIGANS SPECIALS

10oz Rib Eye €37.00 OR 8oz Striploin €34.00 OR 16oz-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, Skin on Fries, Creamed Black Pepper & Red Wine Jus

Chargrilled Chicken Fillet Burger	€17.50
Tomato Chilli Jam, Beef Tomato, Rocket Leaves, Guacamole, Cheddar Cheese, Curry Chips & Coleslaw (1.3.7)	
Grilled Supreme of Atlantic Wild Hake & Garlic King Prawns	€28.00
Lyonnais Potatoes, Grilled Courgette, Wilted Greens, Dill and Lemon Froth, Plum Tomato Sauce Vierge (1.2.4.7.9.12)	
BBQ Rack of Tipperary Pork Ribs	€24.00
Asian Style Coleslaw, Skin on Fries, BBQ Sauce (1.3.6.7.9.10)	
Slow Roasted Irish Lamb Shank	€34.00
Garlic Greens, Gratin Potatoes, Carrot Puree, Tenderstem Broccoli, Roast Garlic and Rosemary Jus (7.9.12.13)	
Liscannor Fish & Shellfish Tagliatelle	€21.50
with Garden Leek, Button Mushroom, and Spring Onion, Dill and Lemon Prosecco Velouté (1.2.3.4.7.9.12.14)	
12hr Slow Braised 21-Day Aged Short Rib of Irish Beef	€28.00
Roast Vegetables & Red Cabbage, Buttered Rooster Mash, Red Wine Jus (7.9.12)	
Shannigans Tapas Style Pizza	€18.00
Chorizo, Pepperoni, Sun Dried Tomato with Rocket Leaves (1.3.7)	
Loughnane's Country Style Sausages	€17.00
Garlic Greens, Gratin Potatoes, Carrot Puree, Roast Garlic and Rosemary Jus (7.9.12.13)	
Brined and Roasted Turkey & Glazed Limerick Ham	€19.50
Sage & Onion Stuffing, Celeriac Puree, Wilted Greens, Buttered Gnocchi, Red Cabbage, Fondant Potato, Red Wine Jus (1.3.7.9.10.12)	
Irish Beef and Red Wine Stew "Bourguignon"	€17.50
Onion, Mushroom & Bacon Lardons, Root Vegetables & Parsley Potatoes with Shannigans Soda Bread (1.3.7.9)	

SHANNIGANS FAVOURITES

Thai Massaman Chicken Curry	€18.50
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) <i>or make it Vegetarian €15.50</i>	
Fish & Chips	€18.50
Wild Atlantic Haddock in a Light Tempura Style Batter, Crushed Minted Peas, Rustic Skin on Chips, Tartare Sauce and Lemon (1.3.4.7.10)	
Grilled Angus Bacon Double Cheese Beef Burger	€17.50
Brioche Bun, Caramelised Onion, Tomato Relish, Baby Gem, Beef Tomato, Dressed Salad Leaves, Skin on Fries (1.3.6.7.10)	



CHEESE & DESSERTS



Irish Farmhouse Cheese & Fruit Platter	€12.00
with Chutney Toasted Country Loaf and Crackers (1.7.10.12)	
Baked Alaska	€7.00
with Sponge, Vanilla Ice-Cream and Italian Meringue (1.3.7)	
"Sacher Torte" Chocolate Cake	€7.00
Raspberry Coulis and Fresh Cream (1.3.7)	
New York Style Vanilla Cheesecake	€7.00
Macaroon, Lemon Curd (1.3.7)	
Baked Lemon Tart	€7.00
Berry Compote and Berry Sorbet (1.3.7)	
Classic Crème Brûlée	€7.00
Sesame Seed Cookies and Berry Compote (1.3.7.11)	
Callebaut Chocolate Brownie	€7.00
Vanilla Salt, Salted Caramel Ice-Cream (1.3.6.7.8)	
Warm Apple & Berry Crumble	€7.00
JJ Corry Whiskey Cream Custard, Vanilla Ice-Cream (1.3.6.7.8)	
Selection of Ice-Cream and Sorbet (3.6.7)	€6.50