

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



6th February 2023

Starters

Shannigans Classic Caesar Salad €9.00/€14.00 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*

Irish Farmhouse Cheese & Fruit Plate €10.00 with Chutney, Crackers and Toasted Country Loaf **(1.3.7)**

Steamed Wild New Quay Mussels & Chips €10.50 with Roast Garlic, Lemon and Parsley **(7.14)**

Slow Roasted Irish Pork Belly & Garlic Prawns €10.50 Bramley Apple Puree, Picked Micro Leaves, Apple, and Raisin Jus **(2.7.9)**

Superfood Salad Bowl €9.00/€14.00, Crispy Parma Ham, Cherry Vine Tomatoes, Organic Quinoa, St Tola Greek Style Feta Goats Cheese, Florets, Mixed Olives, Beetroot & Avocado, Lemon Rapeseed and Shallot Dressing **(1.5.7.8.10)** add Chargrilled Chicken **€10.00** (starter) **€18.00** (Main)

Warm St Tola Goats Cheese Salad €9.00 Brioche Crouton, Toasted Sesame Seeds, Balsamic & Piperade, **(1.3.7.8.9.10.11)**

Honey Glazed Duck Leg Confit, Wild Mushroom & Chorizo Risotto €9.50 Garlic Kale and Spinach, Parmesan Cheese **(7)**

Liscannor Fish & Shellfish Seafood Chowder €9.50 with Tomato, Potato, Fennel and Leek, Garlic Croutons **(1.2.4.7.14)**

Hot & Spicy Irish Chicken Wings €9.00 with Hot Sauce, Coriander, Creamy Ranch Dressing, & Celery Sticks. **(3.7.9)**

Caesar

Freshly Made Soup of the Day €6.00 (7.9)

(Gluten free and dairy free bread available)

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.

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Mains

8oz Striploin €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, Creamy Garlic Mash, Skin on Fries,
Creamed Black Pepper & Red Wine Jus

Shannigans Specials

Shannigans Seafood Platter €28.00

with Pan Seared Fillet of Atlantic Wild Hake, Grilled Swordfish, Garlic King Prawns & Wild Mussels, Wild Haddock & Saffron Brandade, Tender Stem Broccoli Wilted Garlic greens, Pea Puree, Tarragon Froth & Tomato Sauce Vierge (2.4.7)

Roast Irish Lamb Rump €30.00 OR Slow Cooked Lamb Shank €27.00 Gratin Potato, Buttered Greens, Carrot Puree, Roast Garlic, and Rosemary Jus (7.9)

Liscannor Fish & Shellfish Pie €19.50 with Garden Leek, Button Mushroom and Spring Onion, Dill and Prosecco Broth, Potato, Parmesan and White Truffle Crust & Dressed Green Salad (2.4.7.9.10.14)

Roast Irish Turkey, Glazed Limerick Ham €19.50, Celeriac Puree, Fondant Potato, Glazed Carrots, Rooster Mash, Red Cabbage, Red Wine Jus (1.7.9)

Pan Seared Fillet of Atlantic Wild Hake & Garlic King Prawns €25.00, Wild Haddock & Saffron Brandade, Tenderstem Broccoli Wilted Garlic greens, Pea Puree, Tarragon Froth & Tomato Sauce Vierge (2.4.7)

Irish Beef and Red Wine Stew "Bourguignon" €17.00, Button Mushroom, Lardons and Onions, Root Vegetables & Parsley Potatoes (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 & Poppadom's (1.2.3.4.5.7.8) **or make it Vegetarian €15.50**

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)

Grilled Angus Bacon Double Cheese Beef Burger €17.50, Brioche Bun, Caramelised Onion, Tomato Relish, Baby Gem and Beef Tomato with Dressed Green Salad Leaves, Skin on Fries (1.3.6.7.10)

Desserts

Shannigans Icecream Sundae €7.00 with Chocolate Sauce, Raspberry Coulis & all the Trimmings (1.3.6.7)

Crème Brulee €7.00 With Shortbread and Berry Compote (1.3.7.11)

Tiramisu €7.00 Crème Chantilly, Coffee Anglaise and Biscotti (1.3.7)

Belgian Chocolate Fondant €7.00, Rum & Raisin Ice-Cream, Chocolate Sauce (1.3.7)

Warm Apple & Berry Crumble €7.00, JJ Corry Whiskey Cream Custard, Vanilla Ice-Cream (1.3.6.7.8)

Lemon Tart €7.00 with Mixed Berry Sorbet (1.3.6.7)

Valrhona Chocolate Brownie €7.00, Vanilla Salt, Salted Caramel Ice-Cream (1.3.6.7.8)

New York Style Vanilla Cheesecake €7.00, Lemon Curd, and Macaroon (1.3.7)

(Gluten Free & Vegan options available on request)

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