

# DINNER



# MENU

## SHANNIGAN'S GASTRO PUB

### STARTERS

<b>LOCAL ST. TOLA'S GOATS CHEESE PLATE</b>	€10.00
Log and Curd, Endive Marmalade, Pickled Vegetables, Balsamic Reduction & Pesto (1.7.8.9.10.12)	
<b>SIGNATURE CHICKEN WINGS</b>	€10.00
Hot Sauce/BBQ Sauce, Crudites, Ranch Style Dressing (1.3.7.10)	
<b>KING PRAWN, SMOKED SALMON &amp; WILD GARLIC RISOTTO</b>	€11.50
Dillisk & Kale, Rainbow Chard, Parmesan Galette (1.2.4.7.8.9.12)	
<b>CHICKEN LIVER PARFAIT</b>	€10.00
Piccalilli, Cumberland Sauce, Crusty Loaf (1.3.6.7.10.12)	
<b>"SUPER FOOD" SALAD BOWL</b>	€12.00
St. Tola's Greek Style Feta, Cauliflower Rice, Kale, Walnuts, Baby Spinach, Green Lentil, Beetroot, Multi Seeds, Lemon & Avocado Yoghurt Dressing (1.3.7.8.10.11)	
<b>SOUP OF THE DAY</b>	€7.50
Ask your Server for details	

### SHARING BOARDS

Priced for Sharing for Two

<b>NACHOS PLATE</b>	€15.00
Chilli Beef Nachos, Smoked Onion Salsa, Cheddar, Guacamole & Sour Cream (3.7)	
<b>TAPAS PLATE</b>	€25.00
Cured Meats, Macroom Mozzarella, Tipperary Brie, Olives, Tomato, St Tola Feta, Stuffed Peppers, Chicken Liver Pate, Hummus, Avocado, Gaspacho Shots (1.3.6.7.9.10)	
<b>SHANNIGAN'S BOARD</b>	€32.50
Meere's Black Pudding, Pork Sausage Roll, BBQ Pork Ribs, Sausage, BBQ Chicken Wings, Pork Belly, Mash, Skin on Fries & Asian Slaw(1.3.6.7.9.10)	
<b>WILD ATLANTIC WAY BOARD</b>	€45.00
Hake Goujon, Mussels, Grilled Seabass Fillet, Garlic Prawns, Smoked Salmon, Seafood & Dillisk Risotto, Fishcake Fritters, Fish Pie Scallop Shell, Boullibasse Fish Soup, Salt & Vinegar Skin on Fries (1.2.3.4.6.7.8.9.10.12.14)	

### MAINS

#### SIGNATURE SPECIAL

**SHANNIGAN'S SIGNATURE SHORT RIB OF PAT O CONNOR'S IRISH BEEF**  
12 Hour Slow Braised Beef, Savoy Cabbage, Root Vegetables, Mash, Red Wine St. Emillion Jus €28.00 (7.9.12)

#### Shannigans Favourites

<b>FISH &amp; CHIPS</b>	€19.50
Wild Atlantic Haddock in a Light Tempura Style Batter, Rustic Skin on Fries, Garden Peas, Dill & Lemon Tartare Sauce (1.3.4.7)	
<b>GRILLED 21 DAY AGED IRISH ANGUS BEEF BURGER</b>	€19.50
Brioche Bun, Celeriac & Gherkin Slaw, Beef Tomato, Rocket, Red Wine Onions, Parma Ham, Salsa Verde Remoulade, Dubliner Irish Cheddar & Skin on Fries (1.3.6.7.9.10.12)	
<b>THAI MASSAMAN CURRY</b>	
<b>VEGETABLE</b>	€18.50
<b>CHICKEN</b>	€19.50
<b>KING PRAWN</b>	€25.00
Pineapple, Potato, Roasted Peanuts & Chilli, Steamed Basmati Rice, Flat Bread, Lime & Coriander Yogurt & Poppadum (1.2.3.4.5.7.8.9)	
<b>IRISH BEEF &amp; RED WINE STEW "BOURGUIGNON"</b>	€19.50
Beef from Boherlode Farm, Co. Limerick, Mushroom, Lardons, Root Vegetables, Parsley Potatoes (1.3.7.9.12)	

#### SIDES ... Add Yours..

Dressed Organic Green Salad (7.10)	€4.00
Salt & Vinegar Skin on Fries (1)	€4.50
Garlic & Herb Ciabatta Bread (1.7)	€4.50
Buttered Rooster Mash (7)	€4.50
Buttered Seasonal Vegetables, Greens & Pomme Puree (7.9)	€5.00
Sweet Potato Fries (1)	€5.50

### SWEET TREATS

<b>FRENCH VANILLA CHEESECAKE</b>	€8.00
Lemon Curd, Macaroon & Crunchy Biscoff Topping (1.3.7)	
<b>WARM CHOCOLATE BROWNIE</b>	€8.00
Rum & Raisin Ice Cream, Chocolate Sauce (1.3.7)	
<b>GLAZED LEMON TART</b>	€8.00
Berry Sorbet, Seasonal Fruit Compote, Crème Chantilly (1.3.7)	
<b>APPLE &amp; BERRY CRUMBLE</b>	€8.00
JJ Corry Whiskey Cream Custard, Brown Bread Ice Cream (1.3.7.12)	
<b>IRISH FARMHOUSE CHEESE PLATE</b>	€12.00
Chutney, Grapes & Celery Sticks, Crusty Loaf, Crackers (1.7.9.10)	

#### Allergen Information

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

**GF:** We can adapt some dishes for Coeliac, Gluten Free bread is also available  
**V:** Vegetarian / Vegan Menu Available

**Please always inform your Server if you have allergens as dishes may include ingredients not listed.**

#### SITTINGS & BILLING

Please note we can assign 90 minutes per sitting. We are also unable to split bills in parties larger than 5 people.

Thank you for your understanding.



**SHANNIGANS**  
GASTRO PUB

# TIPPLES



## COCKTAILS

**SHANNIGANS COCKTAIL SPECIAL** €12.00

Ask your server today for the Cocktail Special of the Month

**ESPRESSO MARTINI** €12.00

Absolut Vanilla, Kahlua, Chilled Espresso & Simple Syrup

**PASSIONFRUIT MARTINI** €12.00

Absolut Vanilla, Passionfruit Syrup, Passoa, Lime Juice, Pineapple Juice & a Shot of Prosecco

## COCKTAILS

**WHISKEY SOUR** €12.00

Jameson Black Barrel Whiskey, Lemon Juice, Simple Syrup  
Aquafaba & Angostura Bitters

**SHANNIGANS OLD FASHIONED** €12.00

Powers Irish Rye Whiskey, Angostura Bitters, Orange Bitters  
& Brown Sugar Syrup

**COSMOPOLITAN** €12.00

Absolut Citron Vodka, Triple Sec, Cranberry Juice, Lime Juice  
& Orange Bitters

## WINE & PROSECCO

White	Glass   Bottle
Tocornal Sauvignon Blanc (Chile)	€7.50   €29.00
Jack Duggan un-oaked Chardonnay (Australia)	€7.70   €29.00
Villa del Lago Pino Grigio (Italy)	€7.70   €30.00
Marlborough Sun Sauvignon Blanc (New Zealand)	€10.00   €38.00

Red	Glass   Bottle
Tocornal Merlot (Chile)	€7.50   €29.00
Tocornal Cabernet Sauvignon Blanc (Chile)	€7.70   €29.00
Jack Duggan Shiraz (Australia)	€7.70   €29.00
Aires Andinos Malbec (Argentina)	€8.20   €30.00
Folonari Montepulciano d'Abruzzo (Italy)	€32.00

Rosé	Glass   Bottle
Rosabelle Rose (France)	€7.70   €32.00

Prosecco	
Belvini Prosecco snipe	€9.80
Belvini Frizzante Prosecco	€38.00

## HOT BEVERAGES

Freshly Brewed Pot of Robert Roberts Tea	€2.70
Infusions, please ask your Server	€3.00
Cappuccino	€3.80
Latte	€3.80
Mocha	€3.80
Espresso	€2.90
Double Espresso	€4.00
Flat White	€3.80
Americano	€3.80
Hot Chocolate	€4.00
Kids Hot Chocolate	€2.50
Irish Coffee	€6.50
Baileys Coffee	€6.50
Calypso Coffee	€6.50

## *Farm to Fork* LOCAL SUPPLIERS

*The Inn is so proud to work with local Producers*

St. Tola's Farmhouse Cheese, Co. Clare  
Pat O' Connor Meats, Boherlode Farm, Co. Limerick  
John Mullane Organic Herbs & Greens, Stonehall, Newmarket on Fergus, Co. Clare  
Robert Roberts, Findlater & Co.  
Donegal Rapeseed Oil  
Total Produce Fruit & Vegetables, Sysco  
Musgraves, La Rousse Foods  
Toonsbridge & The Real Olive Company

