



Please Note: Max.  
Time Allocation of  
2 Hours applies  
per seating.

Monday 12<sup>th</sup> June 2023



# SANDWICHES



<b>Tapas Style Crusty Baguette</b> with Pepper Salami and Serrano Ham, Crispy Fried Tipperary Brie, Red Onion Marmalade, Beef Tomato, Apple Chutney, Chipotle Remoulade (1.3.7.10)	€10.00
<b>Falafel Tortilla Wrap</b> Tabbouleh Salad, Caramelised Red Onion, Tomato, Baby Spinach, Cucumber, Olives & Coriander Jalapeño Yoghurt (1.6.7.10)	€10.00
<b>Grilled Striploin Steak Sandwich</b> Onion & Mushroom Sauté, Baby Gem and Tomato, Bearnaise & Black Pepper Aioli, Dubliner Cheddar (1.3.6.7.10)	€13.00
<b>Limerick Ham Toasted Special</b> Apple Relish, Rocket and Sundried Tomato, Cheddar Cheese on Rustic Baguette (1.3.7.10)	€10.00
<b>Shannigans Club Classic</b> on Thick Cut White Loaf, Roast Irish Chicken, Crispy Streaky Rasher, Beef Tomato, Dubliner Irish Cheddar, Baby Gem Leaves (1.3.7.10.12)	€12.95
<b>Roast Chicken &amp; Crispy Bacon Caesar Wrap</b> with Baby Gem, Tomato, Croutons and Parmesan Cheese (1.3.4.6.7.10)	€11.00

*All Sandwiches served with Skinny Fries (1) & Green Salad Leaves (10)  
Add a Cup of Today's Soup of the Day for €2.50 (7.9)  
(Gluten free and dairy free bread available)*



# STARTERS



<b>Hot &amp; Spicy Irish Chicken Wings</b> with Hot Sauce, Celery Sticks and Creamy Ranch Dressing (1.3.7)	€9.00
<b>Irish Farmhouse Cheese &amp; Fruit Plate</b> with Chutney, Crispy Loaf and Crackers (1.7.10)	€12.00
<b>Tapas Plate</b> with Chicken Liver Pate, Tomato, Mozzarella, Avocado, Olives, Hummus, Crusty Loaf & Gaspacho Shot (1.7.9)	€12.00
<b>Chorizo &amp; Wild Mushroom and Wild Mussel Risotto</b> Garlic Kale and Spinach, Rocket & Parmesan Salad (2.7)	€9.50
<b>Chicken Liver Parfait</b> "Piccalilli" with Fig & Apple Relish, Balsamic and Crusty Loaf (1.3.6.7)	€9.00
<b>St Tola Goats Cheese Plate</b> with Log, Curd & Crostini, Fig and Apple Chutney, Balsamic & Green Salad (1.7.10)	€9.50
<b>Shannigans Classic Caesar Salad</b> Vine Cherry Tomato, Organic Quinoa, Hass Avocado, Croutons & Parmesan Cheese (1.3. 4.6.7.8.10) <b>Add Chargrilled Irish Chicken €10.00/€18.00.</b>	€9.00/€14.00
<b>Liscannor Fish &amp; Shellfish Seafood Chowder</b> with Tomato, Potato, Fennel and Leek, Garlic Croutons (1.2.4.7.14)	€9.50
<b>Freshly Made Soup of the Day</b> (7.9)	€6.00



# MAINS



## SHANNIGANS SPECIALS

<b>Grilled Supreme of Atlantic Wild Hake, Roast Fillet of Cod &amp; Garlic King Prawns</b>	<b>€28.00</b>
Provencale Vegetable, Gnocchi Potato, Tenderstem Broccoli, Prosecco and Dill Froth, Sauce Vierge (2.4.7.9)	
<b>Pot Roasted Irish Chicken, Breast &amp; Leg</b>	<b>€19.50</b>
Celeriac Puree, Red Cabbage, Fondant Potato, Cranberry & Red Wine Jus (1.3.7.9)	
<b>Irish Beef and Red Wine Stew "Bourguignon"</b>	<b>€17.50</b>
Onion, Mushroom and Bacon Lardons, Root Vegetables & Parsley Potatoes served with Shannigans Soda Bread (1.3.7.9)	
<b>Liscannor Fish &amp; Shellfish Tagliatelle</b>	<b>€19.50</b>
with Garden Leek, Button Mushroom and Spring Onion, Dill and Prosecco Broth (1.2.4.7.12.14)	

## SHANNIGANS FAVOURITES

<b>Thai Massaman Chicken Curry</b>	<b>€18.50</b>
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>	
<b>Fish &amp; Chips</b>	<b>€18.50</b>
Wild Atlantic Haddock in a Light Tempura Style Batter, Crushed Minted Peas, Rustic Skin on Chips, Tartare Sauce and Lemon (1.3.4.7)	
<b>Grilled Angus Bacon Double Cheese Beef Burger</b>	<b>€17.50</b>
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



<b>Shannigans Ice cream Sundae</b>	<b>€7.00</b>
with all the trimmings (1.3.6.7)	
<b>White Chocolate Mousse Gateau</b>	<b>€7.00</b>
with Blueberries and Moka Icecream (1.3.7)	
<b>Valrhona Chocolate Brownie</b>	<b>€7.00</b>
Vanilla Salt, Salted Caramel Ice-Cream (1.3.6.7.8)	
<b>Rich Chocolate Sacher Torte Cake</b>	<b>€7.00</b>
with Fruit Salad Brunoise and Mango Sorbet (1.3.6.7)	
<b>Classic Crème Brulé</b>	<b>€7.00</b>
Berry Compote, Sesame Seed Short Bread Biscuit (1.3.7.8.11)	
<b>Glazed Lemon Tart</b>	<b>€7.00</b>
Berry Sorbet, Fruit Coulis (1.3.7)	
<b>Warm Apple &amp; Berry Crumble</b>	<b>€7.00</b>
JJ Corry Whiskey Cream Custard, Vanilla Ice-Cream (1.3.6.7.8)	
<b>New York Style Vanilla Cheesecake</b>	<b>€7.00</b>
Lemon Curd and Macaroon (1.3.7)	
<b>Sticky Toffee Pudding</b>	<b>€7.00</b>
Salted Caramel Ice-Cream, Crème Anglaise and Butterscotch Sauce (1.3.6.7)	

*(Gluten Free & Vegan options available on request)*

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**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.

