

90 Minutes Allocated Per Seating



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Shannigans Lunch Menu

17th August 2020



Sandwiches

Shannigans Club Classic €12.95 on Thick Cut White Loaf, Roast Irish Chicken, Crispy Streaky Rasher, Beef Tomato, Dubliner Irish Cheddar, Baby Gem Leaves (1.3.7.10.12)

Falafel Tortilla Wrap €10.00, Chilli Hummus, Tabbouleh, Caramelised Red Onion, Tomato, Baby Spinach, Cucumber, Coriander Jalapeño Yoghurt (1.6.7.10)

Tuna "Nicoise" Bruschetta €10.00, Chilli Hummus, Olives, Rocket & Baby Spinach Salad, Pickled Cucumber (1.7.10)

Limerick Ham and Cheese Thick Cut Toasted Sandwich €10.00, Rocket, Black Olive Tapenade & Sundried Tomato, Green Tomato Chutney (1.3.4.7.10)

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)

Starters

Poached Salmon and Smoked Salmon Salad €8.00, Pickled Vegetables, Dressed Leaves, Dill & Lemon Dressing (3.4.7.10)

Garlic King Prawn Risotto €9.50 with Wild Mushroom, Forage & Cure Irish Chorizo Rainbow Chard, Basil Pesto, White Truffle Oil & Parmesan Cheese (2.7)

Hot & Spicy Shannigans Chicken Wings & BBQ Pork Ribs €8.00, Coriander & Sriracha, Avocado Ranch Dressing (1.7)

Mussels & Chips €8.50, Steamed Wild New Quay, Co. Clare Mussels & Chips, Garlic, White Wine & Parsley (1.7.14)

Shannigans Seafood Chowder €8.50, Savoy Cabbage & Potato, Dill and Lemon Veloute (1.2.3.4.7)

St Tola Ash Goats Cheese Salad €8.50 with Brioche Crouton, Salad Leaves and Red Onion Compote (1.3.7.10)

Chicken Liver Parfait €7.50, Cumberland Sauce and Toasted Country Loaf (1.3.7)

Shannigans Classic Caesar Salad €7.00/€13.00, Vine Cherry Tomato, Organic Quinoa, Hass Avocado, Croutons & Parmesan Cheese (1.3.4.6.7.8.10) **Add Chargrilled Irish Chicken €9.00/€16.00**

Freshly Made Soup of the Day €5.50 (7.9)

Please note, No Split Bills, Card Payment Preferred

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

Grilled Fillet of Wild Atlantic Hake €18.50 OR Pan Seared Fillet of Seabass and Garlic King Prawns €17.50
Wild Mushroom & Fennel Risotto, Buttered Greens, Tenderstem Broccoli, Sauce Vierge & Beetroot (4.7)
Add Garlic King Prawns for €3.00 (2.7)

Grilled 21 Day Aged Irish Angus Beef Burger €15.50, Crispy Streaky Bacon, Caramelised Onion, Tomato Relish, Baby Gem and Beef Tomato, Irish Cheddar, Skin on Fries (1.3.6.7)

Liscannor Fish & Shellfish Tagliatelle €16.00, Button Mushroom, Leek and Peas, Dill and White Wine Veloute (1.2.3.4.7.8.14)

Loughnane's Country Style Sausages €15.50, Creamy Garlic Gratin Potatoes, Buttered Greens, Carrot Puree, Caramelised Onion and Gravy (7.9)

Roast Turkey & Glazed Limerick Ham €17.00, Stuffing, Fondant Potato, Roasted Vegetables, Cranberry & Red Wine Jus (1.3.7.9)

Fish & Chips €15.50, Wild Atlantic Haddock in a Light Tempura Style Batter, Crushed Minted Peas, Rustic Skin on Chips, Tartare Sauce and Lemon (1.3.4.7)

Irish Beef & Red Wine Stew "Bourguignon" €15.00 with Button Mushroom, Bacon Lardons and Baby Onions, Buttered Parsley Potatoes (7.9)

Thai Massaman Chicken Curry €16.50 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

Sides €3.95 each *Buttered Seasonal Vegetables (7) Sweet Potato Fries (1), Chips (1), Rooster Potato Mash (7), Garlic & Herb Ciabatta Bread (1.7), Gratin Potatoes (7)*

Desserts

Iced Chocolate Tartufo Dome €6.50, Vanilla Cream Filling, Lemon Sorbet, Chocolate & Raspberry Sauce (1.3.7)

The Inn at Dromoland's Ice-Cream Sundae €6.50 with all the trimmings (1.3.6.7.8)

Warm Belgian Chocolate Fondant €6.50, Salted Caramel Ice-Cream & Chocolate Sauce (1.3.6.7)

Classic Vanilla Crème Brulee €6.50, Biscotti (1.3.6.7.8.11)

Hazelnut & White Chocolate Brownie €6.50, Mint Flake Ice-Cream & Chocolate Sauce (1.3.6.7.8)

Tiramisu €6.50, Coconut Ice-Cream, Red Berry Coulis (1.3.6.7)

New York Style Baked Cheesecake €6.50 with Mango, Raspberry and Coconut Compote, Crème Chantilly (1.3.6.7)

Irish Farmhouse Cheese & Fruit Platter €7.50 with Green Tomato Chutney, Crusty Bread & Water Biscuits (1.3.7.8)

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