

The Gracie Blue Bar

STARTERS

Seasonally Inspired Soup of the Day, served with SHH Soda Bread (1,7)	6.00	Prawn tails and gubbeen chorizo flash fried in garlic and chilli with Charred Sourdough (1,4,9,10,12)	11.50
Union Hall Seafood and Mussel Chowder served with SHH Soda Bread (4,7,12,14)	10.00	<i>Recommended Pairing</i> Coco Merlot	
Local Honey And Thyme Roasted Autumnal Root Vegetables, Macroom Buffalo Feta Cheese (7,10)	10.50	Tapas Plate, Hummus Bowl, Garlic Flatbread, Macroom Buffalo Mozzarella, Chicory Sticks (1,7)	14.50
<i>Recommended Pairing</i> Better Half Sauvignon Blanc		<i>Recommended Pairing</i> Zingiber Beer	
Irish Sea Salt And Black Pepper Crispy Chicken Wings, Cashel Blue Dip, Pickled Celery (7,12)	11.00	Crispy Deep Fried Breaded West Cork Calamari, Lemon Aioli (1,3,4,12)	10.50
<i>Recommended Pairing</i> Zingiber Beer		<i>Recommended Pairing</i> Toro Centenario Chardonnay	

MAIN COURSES

Pan Fried Union Hall Fillet Of Hake, Shaved Parmesan Creamed Potatoes & Buttery Kale (4,7,12)	24.00	Smoked Caesar Salad with Butterflied Irish Chicken Breast, Garlic Croutons & Crispy Smoked Bacon Bits (1,3,4,7,12)	17.50
<i>Recommended Pairing</i> Latido De Sara Garnacha Blanca		<i>Recommended Pairing</i> Ca'stellar Pinot Grigio	
Beer Battered Union Hall Haddock, Minted Pea Puree, Tartare Sauce, Hand-Cut Chips, and Charred Lemon (1,3,4,12)	18.50	Roasted Black Garlic, Butternut Squash And Sage Risotto, Vegan Mozzarella (Vegan) (9,12)	18.50
<i>Recommended Pairing</i> Better Half Sauvignon Blanc or Kinsale Pale Ale		<i>Recommended Pairing</i> Better Half Sauvignon Blanc	
West Cork Prawn Linguini, Fresh Red Chilli, Garlic, Tomato and Fresh Basil (1,4,12)	28.00	Fragrant Butter Chicken Curry, Infused Basmati Rice, Black Garlic And Coriander Flat Bread (1, 7, 10, 12)	21.50
<i>Recommended Pairing</i> Murphy's Irish Stout		<i>Recommended Pairing</i> Santuario Malbec	
Charred 8oz Irish Hereford Beef Burger, Gubbeen Cheese, Ballymaloe Relish, Brioche Bun, Hand-Cut Chips (1,3,7,12)	18.50	SHH Tofu Poke Bowl, Tofu, Leaves, Mixed Beans, Chickpeas, Avocado, Vegetables (Vegan) (6,9)	18.50
<i>Recommended Pairing</i> Coco Merlot		<i>Recommended Pairing</i> Toro Centenario Chardonnay	
Marinated Grilled Pork Rack, Whole Grain Mustard Mash, Served with Buttery Kale, Apple & Leek Compote (3,7,10,12)	28.00		
<i>Recommended Pairing</i> Coco Merlot			



SIDES

Hand-Cut Chips	4.50
Irish Butter Polenta, Parmesan Shavings (1,7)	4.50
Autumnal Green Steamed Vegetables	4.50
Grain Mustard Dressed Mixed Leaves from McCormack Farms (10)	4.50
Garlic Flatbread (Add Cheese + .50c) (1,7)	4.50

DESSERT

Baked Apple And Blackberry Crumble, Vanilla Custard (1,3,7) Served with Glenown vanilla ice cream	7.50
White Chocolate Cheesecake With Forest Berry Compote (1,7) Made with fresh Irish dairy cream	7.50
West Cork Cheese Plate, Biscuits, Relish, Pickled Celery (1,7,9) A selection of peninsular farmhouse cheeses	12.00

TEAS & COFFEES

Americano	3.10
Cappuccino	3.40
Flat White	3.40
Caffe Latte	3.40
Mocha	3.60
Espresso	2.90
Double Espresso	3.10
Machiato	3.40
Hot Chocolate	3.60
Tea	2.60
Herbal Tea	3.60
West Cork Irish Coffee	8.00
Calypso Coffee	8.00
Baileys Coffee	8.00
French Coffee	8.00

*Please note that milk-based coffees can be made using dairy or plant-based milks

Our full selection of drinks, including wines, beers, minerals, and cocktails, is available in our drinks menu.



www.schullharbourhotel.ie

*Please ask your server about gluten-free or other dietary requirements

-ALLERGENS-

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- 1-Cereals containing gluten
 - 2-Crustaceans 3-Eggs 4-Fish
 - 5-Peanuts 6-Soybeans 7-Milk 8-Nuts
 - 9-Celery 10-Mustard 11-Sesame Seeds
 - 12-Sulphur Dioxide & Sulphites 13-Lupin
 - 14-Molluscs
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-OUR FOOD ETHOS-

We cook everything fresh to order so please allow adequate cooking time for each dish.

Where possible, we source our produce from local suppliers. We do this in the interests of quality, sustainability, and supporting our world renowned Irish producers, many of which are based in West Cork.

Our valued local suppliers include Gubbeen Farmhouse Products, Union Hall Smoked Fish, Macroom Buffalo, Durrus Cheese, Roaring Water Bay Rope Mussels, Ballymaloe Foods, Bluebell Falls, Coolcower Meats, McCormack Farms, Glenown Dairy Ice Cream, Kinsale Coffee, and fresh fish from local boat "The Ocean Pioneer".

For dining reservations please call +353-28-28801

