



A' LA CARTE MENU

Small Plates & Salads

Seasonal Soup

house made Guinness soda bread - 6.95 (4a,7,13)

Chickpea Hummus Plate

chilli oil, kalamata olives, toasted seeds, sourdough - 8.50 (4a)

Atlantic Seafood Chowder

prawns, white fish, smoked fish, mussels, rapeseed oil, Guinness soda bread - 12.50 (1,2,4a,6,7,8,12,13)

Steamed Roaring Bay Mussels

(starter) - nduja & tomato broth, parsley & grilled sourdough - 13.95

(main course) - nduja & tomato broth, parsley, grilled sourdough & chips 21.50 (1,2,4a,7,8,12,13)

Chicken Wings

hot sauce butter, blue cheese ranch dressing, celery - 13.50 (4,7,8,9)

Prawn Sliders

toasted brioche bun, herb & lemon mayo & pickled cucumber - 13.95 (1,2,4a,6,9,13)

Toasted Grain Salad

freekeh, farro, barley, cranberry, Macroom feta, smoked almonds, mint - 11.95 (4,4a,4b,5, a,7,13)

Poached Chicken Salad

green goddess dressing, cabbage, fennel, cucumber, dill, buckwheat (1,7,9)

Small - 14.95 Large - 20.50

(Grilled seasonal Vegetable Salad) Veggie Option

Main Course

10z Sirloin Steak

hand cut chips, smoked bacon, charred carrot, peppercorn sauce - 36.50 (7,8,13)

Pan Roasted Market Fish

herb crushed potatoes, tender stem broccoli, mussel butter sauce (2,7,12,13)

12 hr Lamb & Tomato Ragu Tagliatelle Pasta

salsa verde, parmesan - 21.95 (1, 2,,4,4a,7,8,13)

Aloo Gobhi Banarasi

cauliflower & potato cooked with onion, tomato & cashew nut gravy - 19.95 (5,5b7,14)

THE
SCHULL HARBOUR



HOTEL

A' LA CARTE MENU

Bar Classics

Classic Fish and Chips

beer battered haddock, hand cut chips, dressed leaves, tartare, lemon - 20.50 (1,2,4a,7,9)

Chicken Caesar Schnitzel

baby gem, smoked bacon, parmesan, parsley, lemon - 19.95 (1,2,4,4a,9,13)

Hereford Beef Cheeseburger

cheddar, smoked bacon, chipotle mayo, lettuce, pickles, potato bun, fries - 20.50 (1,4,4a,7,9,13)

Sides

Fries

sea salt & garlic aioli - 5 (3)

Hand Cut Chips

sea salt & garlic aioli - 6 (3)

Seasonal Veg

Irish rapeseed oil & smoked almonds - 6 (5a)

Caesar Salad (small)

baby gem, smoked bacon, parsley, parmesan - 6 (1,2,9,13)

Local leaf & Herb Salad

Irish rapeseed oil vinaigrette - 5

Beer Battered Onion Rings - 6 (4,4a)

DIPS

Chipotle mayo - 1 (3)

Garlic aioli - 1 (3)

Pepper sauce - 2 (7,8,13)

OUR FOOD ETHOS

We cook everything fresh to order, so please allow adequate cooking time for each dish. Our breads & pastries are baked in our own bakery.

All our Beef, Chicken, Pork, Bacon, Potatoes & Eggs are sourced from members of the Irish Quality Assurance Schemes & local suppliers.

We, where possible, source our produce from surrounding areas in the interests of both quality and carbon footprint.