

Seasonal Specials

STARTERS

Tempura Courgette Flowers 5c,13 €13.50

From Horizon Farms. Served with Ardsallagh goats cheese, beetroot, hazelnut

Jamie's Oyster €12.50

3 Oysters with Cucumber Jelly and Yuzu Dressing

Baked Halloumi Cubes 4A,5A,10,13 €12.50

Baba Ghanoush, Smoked Almonds, Arabic Flat Bread

West Cork Mussels 4A,7,12,13 €12.50

White Wine cream sauce, garlic bread

Seafood Crêpe €16.50

Gratinèè Savoury Crêpe stuffed with Haddock, Salmon and Smoked Haddock bound in White Wine Cream Sauce topped with Trout Roe

MAINS

Catch of the Day 2,7,13 €35.00

Cauliflower, Beurre Blanc, preserved Lemon Aioli, Potato Roasties

Whole Local Black Sole 2,7,13. €36.00

Roasted in lemon butter, grenobloise sauce, samphire and baby potatoes

Panfried Irish Chicken Breast 5A,7,13. €28.00

Organic wild mushrooms, Romesco, creamy mash, chicken and fresh truffle sauce

Fresh Goats Bridge Trout 2,7,12,13 €30.00

Creamed leeks, roasted tomato and mussel stew, creamy mash

Wild Mushroom and Fresh Truffle Risotto 7,13 €27.50

West Cork Mussels 4A,7,12,13 €19.50

White Wine cream sauce, served with garlic bread and fries

DESSERTS

Sticky Toffee Pudding 1,4a,13,14

Served with Caramel Sauce and whipping cream

Chocolate Torte (GF*) 1,4a, 5a, 13

Served with Vanilla Ice-Cream

Lemon Roulade 1, 4a,5a, 13

Meringue Roulade Dried Raspberries & Fresh Cream

ALLERGENS: 1.Eggs/2. Fish/3. Peanut/4. Gluten/4a. Wheat/4b. Spelt/4c. Oat/5. Nuts/5a. Almonds/5b. Cashew/5c. Hazelnut/5d. Pine Nut/ 5e. Walnut/ 5f. Pistachio/ 6. Crustaceans/7. Sulphur Dioxide & Sulphites (Used as a preservative)/8. Celery/9. Mustard/10. Sesame Seeds/11. Lupin/12. Molluscs/13. Milk/14. Soy (V) Vegetarian, (GFA) Gluten Free options available, (GF) Contains no flour in the recipe, but flour is used in the kitchen. Please be aware our kitchen contains Nuts, Gluten, Dairy. Please make your server aware of any allergies.*

THE
SCHULL HARBOUR

HOTEL

