

LUNCH

MONDAY - SATURDAY

Subject to availability

SERVED 12.30 - 4PM

ARTISAN SANDWICHES

- Buffalo Chicken Wrap** 15.00
Tangy Chicken, Carrot, Lettuce, Avocado,
Cheddar, Buffalo Ranch Style Dressing (1, 3, 7, 10)
- Brie & Charcuterie Baguette** 15.00
Cured Meats, Tipperary Fried Brie, Red Onion Marmalade,
Tomato, Apple Chutney, Chipotle Remoulade (1, 3, 7, 10)
- Grilled Beef Pastrami Reuben** 16.50
Served on Rye Sourdough with Pickled Cabbage,
Melted Cheese & House Dressing (1, 7, 9)

KICKSTARTERS

- Pan-Roasted Chicken & Artichoke Salad** 12.00
Organic Quinoa, Walnuts, Cherry Vine Tomatoes
& Crispy Garlic Croutons, Yoghurt & Coriander Dressing (1, 7, 8)
- Garlic Butter Prawns** 15.00
Garlic & White Wine Butter, Dipping Baguette (1, 2, 7, 12)
- Chefs Soup of the Day** (7, 9) 8.00
- Seafood Chowder** 10.50
with Potato & Leek, Shannigans Soda Bread (1, 2, 3, 4, 7, 9, 10, 12, 14)

MAIN EVENT

- 21-Day Aged Irish Angus Double Smash Cheeseburger** 21.50
Melted Cheese, served with Skin-on Fries
& Shannigan's Burger Sauce (1, 3, 7, 10)
- Atlantic Haddock & Chips** 21.50
With Tartare Sauce, Lemon, Chunky Chips & Green Salad
(1, 3, 4, 9, 10)
- Doonbeg Fish & Shellfish Pie** 23.50
Potato & Cheddar Crust, Mushrooms, Leeks,
Garden Peas & Prosecco Dill Velouté (1, 2, 3, 4, 7, 9, 10, 12, 14)
- Beef & Guinness Stew** 23.50
Root Vegetables, Buttered Mash (7, 9, 12)

SWEET FINALE

- Blueberry Cheesecake** 9.00
Lemon Curd Crème Fraiche (1, 3, 7)
- Belgian Chocolate Cake Pistachio Crumb** 9.00
Raspberry Sorbet, Vanilla Cream (1, 3, 7)
- Glazed Apple Tart** 9.00
Custard, Brown Bread Ice Cream (1, 3, 7)