

Lunch Menu

SOUPS, SALADS & SANDWICHES

Seasonally Inspired Soup of the Day (GFA) €6.50

Served with Daily Baked Soda Bread

Schull Harbour Seafood Chowder (GFA) €11.50 (2, 4a, 8, 13, 14)

Made with Salmon, Hake, Smoked Haddock, served with Daily Baked Soda Bread

Chicken Caesar Wrap (GFA) €12.50 (1, 2, 4a, 7, 9,14)

Baby Gem Tossed in homemade Caesar Dressing, Crispy Bacon, Anchovies, Parmesan & Garlic Croutons

Open Seafood Sandwich €16.50 (1, 4a, 7)

Crab Meat and Union Hall Prawns, Pickle, Onion Tossed in homemade Marie Rose Sauce and Organic Leaves on a homemade Soda Bread.

Prawn Cocktail Avocado Wrap € 16.50 (1, 4a, 6, 7, 9, 14)

Poached Prawns, mixed with Marie Rose Sauce, Avocados Organic Leaves in a Tortilla Wrap

Schull Toastie €12.50 (4a, 7, 9, 13, 14)

Baked Ham, Cheddar Cheese, Tomato, Red Onion Marmalade, Toasted on Sourdough Bread

Falafel Hummus Pita (GFA) (VG) €12.90 (1, 2, 4a, 7, 9, 14)

Crispy Falafel, homemade Hummus, Pickles, Salad Leaves, Tahini Dressing, served in a Pita Bread

Middle East Fusion Roll €14.00 (4a, 7, 9, 13, 14)

Chicken Shawarma, Cheddar Cheese, Salad Leaves, Tahini Dressing, served in a Pita Bread

Teriyaki Chicken Wrap or Sandwich €14.00 (1, 4a, 5d, 7, 9, 13, 14)

Grilled Chicken Breast Marinated with Teriyaki Sauce mixed, Mayo and Baby Gem Lettuce in Sour Dough Bread

Pastrami Sandwich €14.00 (1, 4a, 7, 9, 13, 14)

Sliced Pastrami, Sauerkraut, Cheddar Cheese, Horse Radish Dressing served in Sourdough Bread

Schull Philly Cheese Steak €15.00 (1. 4a, 7, 9, 13)

Philly Steak, Cheddar Cheese mixed with Onion and Green Peppers. Salad Leaves with all the Fresh Veggies, Tortilla Wrap, Yuzu Mayo Sauce

*All sandwiches served with hand-cut chips *

HOTFAVOURITES

Schull Harbour Fish & Chips €19.90 (1, 2, 4a, 7, 9, 14)

Served in a Crispy Beer Battered Haddock with Mushy Peas, Tartar Sauce and a Lemon Wedge

Schull Harbour Burger (GFA) €19.50 (1, 4a ,7 ,9 ,13 ,14)

Smoked Streaky Bacon, Irish Cheddar Cheese, Organic Leaves, Onion Rings, Tomato Relish and Sriracha Mayonnaise, served in a Brioche Bun with a Side of House Slaw, Skinny Chips (up to 20min cooking time)

Schull Harbour Veggie Burger (GFV) €18.50 (1, 4a .7 .9, 14)

Beans and Chickpeas, Sweet Corn, Herbs and Spices Patty Organic Leaves Tomato Relish and Sriracha Mayonnaise, served in a Brioche Bun with a Side of House Slaw, Skinny Chips

Classic Chicken Caesar Salad (GFA) €19.50 (1, 2, 4a, 7, 9, 14)

Baby Gem Tossed in Homemade Ceasar Dressing, Smoked Bacon Bits, Anchovies and **Garlic Croutons** (Add prawn €4.50, Smoked Salmon €4.50)

Lunch Special of the Day Please Ask Your Server

PIZZAS

Margherita €15.00 (4a, 7, 13)

Mozzarella, Tomato and Basil Base

Pizza Capricciosa €15.50 (4a, 7, 13)

Mozzarella, Ham, Mushrooms, Artichokes, Black and Green Olives

Pizza Quattro Formaggi €15.50 (4a, 7, 13)

Tomato Sauce, Mozzarella, Gorgonzola, Parmigiano Reggiano and Goat Cheese.

The Gubbeen €16.50 (4a, 7, 13)

Gubbeen Cheese, Gubbeen Chorizo Sausage, Tomato and Basil Base

Frutti di Mare €18.90 (2, 4a, 7, 13)

Salmon, Hake, Smoked Haddock, Mussels with Mozzarella, Tomato and Oregano, Chilli Flakes

The Classic Irish Italian €17.50 (4a, 7, 13)

Macroom Mozzarella, Prosciutto Ham, Parmesan, Pesto, Sun Dried Tomato, Rocket Leaves and Balsamic Glaze.

DESSERTS

Sticky Toffee Pudding €8.50 (1, 4a, 13, 14)

Served with Caramel Sauce and Whipping Cream

Chocolate Torte (GF*) €8.50 (1, 5a, 13) Served with Vanilla Ice-Cream

Classic Tiramisu €8.50 (1, 4a, 7, 13, 14)

Lady Fingers Sponge, Mascarpone Prim, Coffee Syrup with Cocoa Powered and Coffer Chocolate

Dark Chocolate Brownie €8.50 (1, 4a, 7, 13, 14)

Served with Whipping Cream and Vanilla Ice-Cream vegan option also available

Schull Harbour Ice Cream Sundae €8.50 (1, 4a, 7, 13, 14)

Selection of Ice-Creams, Fresh Berries, Whipped Cream, Wafer, Chocolate Sauce, Raspberry Coulis.

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, (VG) Vegan, (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.