

THE
SCHULL HARBOUR



HOTEL

A' LA CARTE MENU

STARTERS

Seasonally Inspired Soup of the Day (GFA) 4a. €6.90

Served with Daily Baked Soda Bread

Schull Harbour Seafood Chowder (GFA) 1,2,7,8,13. €12.00

Made with Salmon, Mussels, Hake, Smoked Haddock. Served with Daily Baked Soda Bread

Prawn Pil Pil (GFA) 4A,6. €14.50

Union Hill Prawns, Garlic, Chilli, Spring Onion, Smoked Paprika and Olive Oil, served with Toasted Sourdough

Schull Chicken Wings (GF*) 7,8,9,13. €12.00

Finished in a Fiery Hot Sauce with Garlic Mayonnaise

Free-Range Chicken Liver Paté (GFA) 4A,5C,7,13. €13.00

Red Onion Marmalade and Toasted Brioche

Wild Mushroom Tartlet 1,4A,7,13. €12.50

Sautéed Wild Mushrooms baked in Homemade Tart, with grated Parmesan Cheese and Arugula Salad

Potato Roasties 7,10,13 €11.50

Served with whipped Feta Hummus and Pickles

MAINS

12 Hour Braised Beef 1,7,9 €25.50

12 hr slow cooked Irish Beef with Creamy Mash Potatoes, Red Wine Jus, Cheesy Cauliflower Gratin and Onion Rings

Seafood Korma (GF*) 2,6 €23.50

Diced Salmon, Haddock and Prawn simmered in an aromatic Coconut and Cardamom Curry Sauce served with Pilaf Rice and Poppadom

Add Chicken €4.50 Add Extra Prawns €6.50

Organic Wild Mushroom Pasta 1,4A,7,9,13,14. €21.50

Served with Truffle Cream Sauce

The Schull Harbour Burger (GFA) 1,4A,7,9,13,14 €20.50

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 20 min. cooking time)

The Schull Harbour Veggie Burger (GFA) 1,4A,7,9,14 €19.50

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

The Schull Harbour Fish & Chips 1,2,4A,7,9,14. €20.50

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

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

Baby Gem Lettuce Tossed in Homemade Caesar Dressing, Smoked Bacon Bits, Anchovies & Garlic Croutons

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PIZZAS

Margherita 4A,7,13 €15.00

Mozzarella, Tomato and Basil

Pizza Capricciosa 4A,7,13 €15.50

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

Pizza Quattro Formaggi 4A,7,13 €15.50

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

The Gubbeen 4A,7,13 €16.50

Gubbeen Cheese, Gubbeen Chorizo Sausage, Tomato and Basil Base

Frutti Di Mare 2,4A,7,12,13 €18.90

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

The Classic Irish Italian 4A,7,13 €17.50

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

SIDES

Cauliflower Cheese 7,13 €6.90

Corned Beef Hash 7,13 €6.00

Chips €5.70

Colcannon Mash 7,13 €4.80

Fennel Garden Salad 7,13 €5.00

With Citrus Dressing

DESSERTS

Sticky Toffee Pudding 1,4,9,14 €8.50

Topped with Caramel Sauce and Whipped Cream

Chocolate Torte (GF*) 1,5A,13 €8.50

Served with Vanilla Ice Cream

Classic Tiramisu 1,4A,7,13,14 €8.50

Lady Finger Sponge, Mascarpone, Coffee Syrup with Cocoa Powder and Coffee Chocolate

Dark Chocolate Brownie 1,4A,7,13,14 €8.50

Served with Whipping Cream and Vanilla Ice Cream

Schull Harbour Ice Cream Sundae 1,4A,7,13,14 €8.50

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, 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.