

# DRINK



## SHANNIGAN'S GASTRO PUB

WHERE PEOPLE LOVE TO DRINK



### DRINKS



#### WHITE WINE

	Glass	Bottle
<b>Breckin Valley Sauvignon Blanc</b> Tierra de la Castilla, Spain Citric hints with fine note of pineapple and passion fruit.	€7.10	€26.00
<b>Sole Invicto Catarratto Pinot Grigio - Sicily, Italy</b> Delicate citrus aromas with hints of tropical pineapple. Soft, ripe fruits on the palate.	€7.20	€27.00
<b>Deakin Estate Chardonnay - Victoria, Australia</b> A fresh elegant and balance winewith white peach, pear and hint of citrus.	€7.70	€29.00
<b>Les Argelieres "Grande Cuvee" Viognier, Pays d'Oc, France</b> Fruity apricot and mango flavours, mixed with a whiff of rose petals and almonds.	€8.10	€32.00
<b>Walnut Block "Collectables" Sauvignon Blanc Organic Marlborough, New Zealand</b> Showing intense aromas of melon, citrus and passion fruit. Extended lees ageing has created a rich and finely textured palate.		€35.00
<b>Domaine Schlumberger "Les Princes Abbes" Pinot Blanc, Organic/Biodynamic - Alsace, France</b> Lovely soft, fruity character with surprising weight and elegance. A touch off-dry.		€41.00
<b>Sancerre "Le Perrier" Domaine Thomas &amp; Fils Organic/Biodynamic - Loire, France</b> Chalky minerality; a textured, concentrated mid-palate preclude a strong, stony finish.		€49.00
<b>Chablis Domaine Bernard Defaix Burgundy, France</b> Mineral notes dominate on the nose with delicate touches of citrus. The palate as fresh and fruity.		€52.00
<b>ROSÉ</b>		€6.50
<b>Mateus Rosé 20cl</b> Portugal		
<b>PROSECCO</b>		€9.80
<b>Prosecco Frizzante Snipe 20cl</b> Corte Delle Calli,Treviso,Italy.		
<b>RED WINE</b>		
<b>Breckin Valley Cabernet Sauvignon</b> Tierra de la Castilla, Spain Good structure in the mouth with sweet, firm tannins and a lingering finish.	€7.10	€26.00
<b>El Caminador Merlot - Central Valley, Chile</b> A smooth easy-drinking red wine with warm, soft, plummy fruit and a light smooth finish.	€7.20	€27.00
<b>Deakin Estate Shiraz - Victoria, Australia</b> Medium to full bodied, nicely balanced acidity, with lush, ripe cassis, wood spice, bell pepper and spice on the palate.	€7.50	€28.00
<b>Valle de la Luna Malbec - Mendoza, Argentina</b> Fragrant aromas. Rounded palate with subtle notes of vanilla and truffle.	€8.10	€29.00

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#### RED WINE continued...

	Glass	Bottle
<b>Terra Matter Zinfandel Reserva</b> Maipo Valley, Chile Attractive and complex nose, with notes of plums, raisins and ripened berries; well assembled with spicy notes of pepper.	€8.40	€30.00
<b>Il Bucco Montepulciano d'Abruzzo</b> Abruzzo, Italy Barnstorming with lively, sweet dark fruits and a nice kick on the finish.		€31.00
<b>Les Argelieres "Grande Cuvee" - Pinot Noir Pays d'Oc, France</b> Lovely aromas of raspberry and cherry, subtle smoky, and peppery hints with notes of thyme.		€32.00
<b>Montebuena Rioja Crianza - Rioja Alavesa, Spain</b> Aromas of wild fruits typical of young Tempranillo, with floral notes and slight nuttiness.		€36.00
<b>Chalk Hill "La Luna" Shiraz - Mc Laren Vale, Australia</b> Perfumed nose of dark berry fruits, floral notes, with a hint of roasted nuts and spice.		€42.00
<b>Chateau Moulin de Grenet - Lussac St Emilion, France</b> Complex aroma of spices, earth and fruits. Elegant and delicate and very balanced.		€49.00
<b>CRAFT BEER</b>		
<b>Treaty City-Harris Pale Ale</b> Has a sweet biscuit back bone. Specialty malts are added to give body and that rich caramel taste that makes Harris Pale.		€7.00
<b>Treaty City-Thomand Red Ale</b> Dark Ruby Red in colour and brewed with large amounts of speciality roasted malts, this Irish red Ale has a bold malt flavour. Noble hops give a distinctive honey earthy aroma and contribute to the smooth dry finish.		€7.00
<b>Treaty City-Shannon IPA</b> Bursting with hop aromas ranging from pine to grapefruit, resulting from the massive hop additions in both the kettle and the fermenter. A perfectly balanced malt backbone combined with the signature fruity aromas of centennial hops makes this beer remarkably drinkable.		€7.00
<b>Treaty City- Hell's Gate Larger</b> Rich honey in colour with a tall full white head, Hells Gate Lager is packed of speciality malt and noble hops to give a smooth, very drinkable beer.		€7.00
<b>Western Herd-Siege Pale Ale</b> The distinctive hoppy aromas of grapefruit and orange are perfectly balanced with the spiciness and bitterness in the finish.		€6.00
<b>Western Herd-Blue Jumper IPA</b> Bursting with fresh citrus and tropical aromas up front with a sharp bitter finish typical of the style.		€6.00
<b>Western Herd- Back Beat Witbier</b> Is flavoured with zesty orange peel and fresh coriander. Pouring hazy golden in the glass with a strong white head, this beer is refreshingly smooth. Hops and barley provide a back beat in harmony with zesty orange and fresh coriander in this finely tuned beer.		€6.00
<b>Western Herd-Fox Catcher Red Ale</b> Sweet malts are delicately roasted and cunningly balanced with earthy hoppiness in this full flavoured red ale.		€6.00
<b>BRÚ Lager</b> (Gluten free) is a crisp refreshing lager brewed with Pale & Munich Malt blended together with Saaz and Cascade hops.		€5.00

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# FOOD



## SHANNIGAN'S GASTRO PUB

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## Be Food Allergen Aware

At Shannigan's we source all our ingredients responsibly.

**GF** We can adapt some dishes for Coeliac, gluten free bread is available, please ask your server.

**V** Vegetarian

**Allergy Advice** Dishes may include ingredients not listed, pls inform your server if you have allergy concerns.

## SUPPLIERS

CS Fish, La Rousse Foods, Pallas Foods, Mc Geogh Meats, St Tola Goats Chesse, Con Woods Herbs, Musgraves, Star Seafoods, Newmarket on Fergus Butcher, John Mullane Herbs, Total Produce Fruit & Vegetables, Real Olive Company, Redmond Fine Foods.

Download the **Shannigans Gastro Pub App** today on Itunes and Android Stores and keep up to date with our Daily Specials, Events and our Digital Loyalty Programme.

We use Irish beef only. Burgers are cooked well done unless otherwise specified. Please be aware that consuming undercooked beef may increase the risk of food borne illness.

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## SPECIALS



## NIBBLES



## MAINS



**Nachos** €6.50  
Irish Chilli Beef, Salsa Verde, Dubliner Cheddar Cheese, Guacamole, Sriracha Tomato Salsa & Sour Cream **7**  
Make it Vegetarian **7**

**Finger Food Nibbles** €5.95  
Olives, Mixed Nuts, Mini Vegetable Spring Roll, Falafel, Crudities, Kale & Walnut Hummus **1 5 6 7 8 11**

## SHARING BOARDS

**Wild Atlantic Way** €23.00  
Galette of Salmon Wrapped in Bacon, New Quay Mussel & Dillisk Risotto, Sautéed Garlic King Prawns & Scallops, Irish Pickled Herring with Star Anise, Liscannor Fish & Shellfish Mornay, Panfried Wild Atlantic Hake, Smoked Mackerel & Horseradish Pate, Shannigans Brown Bread & Dill Butter. Black Garlic & lemon Remoulade, Red Pepper Sauce Vierge, Chargrilled Lemon **1 2 3 4 7 8 14**

**Shannigans Board** €16.95  
Silverhill Duck Leg Springroll, Rack of Free Range Irish Pork Ribs, Hot & Spicy Buttermilk Chicken Wings, Black Pudding & Thyme Sausage, Free Range Pork Sausage Rolls, Black Pudding and Spring Onion Mash, Red Cabbage and Celeriac Slaw, Coffee BBQ Relish **1 3 6 7 8 10 12**

## STARTERS

**Garlic King Prawn and Chorizo Risotto** €9.50  
Dillisk & Kale, Rainbow Chard, Parmesan Cheese Galette **1 2 7**

**Classic Minestrone Soup** €6.95  
with Garlic Sourdough Baguette **1 7**

**Saint Tola Ash Goats Cheese & Flat Mushroom Salad** €8.00  
Brioche Croute, Rocket & Chard Pesto **1 3 7 8 9**

**Pan Seared Connemara Smoked Salmon Salad** €11.95  
Potato, Garlic and Spring Onion Salad, Dill & Lemon Hollondaise Dressing **3 4 7 10**

**Crispy Silver Hill Duck Fritters** €8.50  
Black Quinoa and Lentil Salad, Beetroot, Micro Leaves, Radish, Pickled Vegetables, Blood Orange and Green Peppercorn Dressing **1 4 7**

**“Super food” Salad** €8.50/€15.00  
Served with a Shot Glass of Green Goodness, Cauliflower Rice, Local Kale, Pecan Nuts, Spinach, Hass Avocado, Hen's Egg, Green Lentil & Beetroot, Multi Seeds, Lemon Avocado Yoghurt Dressing **1 3 7 8**  
Add Grilled Irish Chicken €2.50/€4

**Potted Smoked Mackerel Pate** €7.50  
Mango & Cucumber Salad, Melba Toast, Lemon & Black Olive Remoulade **1 3 4 7**

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**Fish & Chips** €15.50  
Wild Atlantic Haddock in a Light Tempura Style Batter, Rustic Skin On Chips, Crushed Garden Peas, Dressed Salad Leaves, Sauce Gribiche and Lemon **1 3 4 7**

**Grilled 21 Day Aged Irish Black Angus Beef Burger** €15.50  
Brioche Bun, Caramelised Onion & Streaky Bacon, Flat Mushroom, Crispy Fried Red Wine Onions, Bernaise & Blackpepper Aioli, Dubliner Irish Cheddar, Skin on Fries **1 3 6 7**

**Irish Chicken “Tagine”** €16.00  
Tabbouleh Salad, Sweet Potato, Onion & Artichoke, Harissa Yoghurt, **1 3 7 8**  
Or Make it Vegetarian **1 3 7 8** €13.95

**Thai Massaman Curry** €14.50  
**Vegetable** €16.50  
**Irish Chicken** €18.00  
**King Prawn** €18.00  
Pineapple, Potato and Crispy Onions, Roasted Peanuts & Chilli, Steamed Basmati Rice, Flat Bread and Coriander **1 2 3 4 5 7 8**

**Oven Roasted Fillet of Atlantic Wild Hake** €18.00  
Topped with Doolin Crab Buttered Organic Greens, Tender Stem Broccoli, Fennel “Pomme Puree”, Lemon, Parsley and Baby Caper Beurre Blanc **2 3 4 7**  
Add Sautéed Garlic King Prawns for €4 **2 7**

**Roasted Vegetable and Irish Chorizo Tagliatelle** €16.50  
Tomato & Basil, Saint Tola Feta, Salsa Verde, Cratloe Hills Cheese **1 3 4 7 8 10**  
Make it Vegetarian €13.95

## SIDE ORDERS

All sides are €3.95

**Buttered Seasonal Vegetables** **7**

**Bucket of Rustic Skin on Fries** **1**

**Sweet Potato Fries** **1**

**Garlic & Herb Ciabatta Bread** **1 7**

**Dressed Organic Green Salad Leaves** **7 10**

**Red Cabbage & Celeriac Slaw** **3 4 6 7**

**Tender Stem Broccoli** **7**

**Buttered Rooster Mash** **7**

**Gratin Potatoes** **7**

**Garlic Butter Flat Mushrooms** **7**

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