

SHANAWAY BISTRO

EARLY BIRD MENU €30 PER PERSON FOR 2 COURSE

STARTERS

Chefs Homemade Soup of The Day

Served With Homemade Guinness Soda Bread

Warm Cajun Chicken and Crisp Bacon Ceasar,

Baby Gem, House Dressing, Sourdough Croutons,
Shaved Aged Parmesan

Capresé Salad

Our Shanaway Bistro twist on a classic,
Skewers of Cherry Tomatoes, Fresh Mozzarella
and Basil Pesto, Drizzled with Balsamic Glaze

Chicken Liver Parfait

Served with Sweet and Sour Blackberry Compoté
with a Toasted Sourdough Slice and a Pistachio Crumb

MAINS

Shanaway's Slow Roast Beef Featherblade

Roast Carrot, Homemade Yorkshire Pudding
and a Red Wine Jus

Grilled Hake

Served in a Lime & Dijon Butter with Peas,
Leeks and Bacon on a bed of Creamy Mash

Bistro Burger

A Black Angus Beef Patty topped with Carmelised Onions,
Cheddar and Dijon Mayo with Farmhouse Relish
served on a Brioche Bun

Massaman Thai Curry

Served with or without Chicken, Seasonal Vegetables
bound in a Spiced Coconut Cream With Jasmine Rice