

SHANAWAY BISTRO

STARTERS

Soup of The Day €7.50

Served with Fresh Homemade Guinness
Soda Bread (1, 3, 7, 9, 12)

Homemade Smooth Chicken

Liver Parfait €10.50

Served with Sweet and Sour Blackberry Compote
with a Toasted Sourdough Slice
and a Pistachio Crumb (1, 6, 7, 8, 9, 11, 12)

Crab and Prawn Crème Brulee €11.90

A Delicious Prawn & Crab Infused Slow Baked
Egg Custard Topped With Smoked Lemon,
Pickled Cucumber & a Sundried Tomato Emulsion
(1, 3, 4, 6, 7, 11, 12) *Suppliment +€3*

Sextons of Doonbeg Smoked Salmon €13.95

Dill Sour Cream, Dried Mini Capers,
Pickled Beetroot, Smoked Almond
and Guinness Soda Bread (1, 2, 3, 7, 12)
Suppliment +€3

Warm Irish Gammon and Gubbeen Tartlet €10.50

Whole Butter Puff Pastry filled with
Smoked Gubbeen Cheese & Irish Gammon,
served with a Seasonal Salad (1, 3, 6, 7, 9, 12)

The Shanaway's Seafood Chowder €9.95

West Clare smoked fish in a dill & fennel
infused cream finished with potato
gnoochi and spring onions and our
Guinness Soda Bread (1, 2, 3, 7, 9, 12)

Inagh St Tola

Goats Cheese Croquettes €11.50

Crisp Fried Earthy St. Tola's Goats Cheese
served with Honey Roast Fig
Walnut Crumb & Apple Tomato Chutney
(1, 3, 7, 8, 9, 11, 12)

Caprese Salad €10.50

Our Shanaway Bistro twist on a classic,
Skewers of Cherry Tomatoes,
Fresh Mozzarella, and Basil pesto,
Drizzled with Balsamic Glaze
(7, 8, 12)

MAINS

Bistro Burger €20.50

A Black Angus Beef Patty Top to Caramelised,
Onions, Irish Cheddar, and Dijon Mayo and
Farmhouse Relish Served on a Brioche Bun
(1, 3, 7, 11, 12)

Add Blue Cheese €2.50 Add Bacon €2.50

Wild Mushroom, Chive and Smoked Gubbeen Risotto €19.95

Topped With Smoked Olive Oil And our house
made Mushroom Ketchup (6, 7, 9, 11, 12)

Slow Braised Lamb Shank Navarin €24.50

Classic French Lamb Shank with a Spring Veg
Casserole Served With Creamy Colcannon Mash
And A Minted Hollandaise (3, 7, 9, 11, 12)
Suppliment +€3

Whole Dover Sole Meunière €31.95

Topped With Mini Caparelle,
Sampshire, Nutty Beurre Noisette
and Gratin Potatoes
(2, 7, 9, 12) *Suppliment +€12*

The Famous Shanaway's Slow Roast Beef Feather Blade €22.50

Celeriac Puree, Parsnip Crisp,
Bourguignonne Sauce, Spring Onion Puree,
Roast Carrot Topped with a Crisp
Homemade Yorkshire Pudding
(1, 2, 3, 6, 7, 9, 11, 12) *Suppliment +€3*

Grilled Hake €22.95

Served in a Lime And Dijon Butter
with Peas, Leeks and Bacon
on a bed of Creamy Mash
(2, 7, 11)

Sirloin Steak €34.95

8oz Sirloin Steak cooked to your liking
served with twice cooked fries,
crispy onions, roast Portobello Mushroom
and Bearnaise sauce (1, 3, 7, 9, 11, 12)
Suppliment +€13

Coq Au Vin €22.95

Slow Cooked Irish Free-Range Chicken,
in Rich Red Wine Jus with Mushrooms,
Bacon, and Pearl Onions
& a Roast Garlic Mash (2, 6, 7, 9, 12)

Linguini with Herb Infused Crème Fraiche €18.45

Cherry Tomatoes Fresh Basil
and Roasted Courgette
(1, 3, 7)

SIDES

Curried Cauliflower and Raisin €6.95 (7, 9, 12)

Broccoli and Almond Butter €7.50 (7, 8)

Seasonal Side Salad €5.50 (11, 12)

Mac and Cheese €6.95 (1, 3, 7, 9, 11, 12)

Twice Cooked Fries €5.95 (12)

Honey Mustard Roast Carrot €6.95 (7, 11, 12)

DESSERTS

Baked New York Style Cheesecake €7.25

Sweetened Strawberry Compote,
Strawberry Sorbet (1, 3, 7, 12)

Baked Homemade Cookie €7.95

Topped with Butterscotch Sauce
and Vanilla Ice Cream (1, 3, 7)

Jameson Ginger and Lime Surprise €7.50

Jameson Ice Cream, Ginger Crumb
and a Lime Tart. (1, 3, 7)

Potted Apple Crumble €6.50 with Crème Anglaise and Ice Cream

(1, 3, 7)

Flourless Chocolate Torte €7.75

Topped with Cherry Ice Cream
and Warm Chocolate Sauce
(3, 7)

Allergens: 1 Gluten, 2 Fish, 3 Eggs, 4 Crustaceans, 5 Molluscs, 6 Soy, 7 Lactose, 8 Nuts, 9 Celery, 10 Peanuts, 11 Mustard, 12 Sulphites, 13 Lupin, 14 Sesame

Please note our French Fries are not Vegetarian but can be made on request.



SHANAWAY
BISTRO

DINNER MENU