— DRINK –



Breckin Valley Sauvignon Blanc

Citric hints with fine note of pineapple and passion fruit.

Sole Invicto Catarratto Pinot Grigio - Sicily, Italy Delicate citrus aromas with hints of tropical pineapple.

Deakin Estate Chardonnay - Victoria, Australia

Les Argelieres "Grande Cuvee" Viognier,

Domaine Schlumberger "Les Princes

Sancerre "Le Perrier" Domaine Thomas

Chablis Domaine Bernard Defaix

Prosecco Frizzante Snipe 20cl

Breckin Valley Cabernet Sauvignon

Good structure in the mouth with sweet, firm tannins and

A smooth easy-drinking red wine with warm, soft, plummy

Medium to full bodied, nicely balanced acidity, with lush,

Valle de la Luna Malbec - Mendoza, Argentina

Fragrant aromas. Rounded palate with subtle notes of

ripe cassis, wood spice, bell pepper and spice on the palate.

WHERE PEOPLE LOVE TO DRINK

El Caminador Merlot - Central Valley, Chile

Deakin Estate Shiraz - Victoria, Australia

Corte Delle Calli, Treviso, Italy.

Tierra de la Castilla, Spain

fruit and a light smooth finish

The palate as fresh and fruity.

& Fils Organic/Biodynamic - Loire, France

A fresh elegant and balance winewith white peach, pear

Fruity apricot and mango flavours, mixed with a whiff of

Walnut Block "Collectables" Sauvignon Blanc Organic

Showing intense aromas of melon, citrus and passion fruit.

Extended lees ageing has created a rich and finely textured palate.

Abbes" Pinot Blanc, Organic/Biodynamic - Alsace, France

Chalky minerality; a textured, concentrated mid-palate preclude

Mineral notes dominate on the nose with delicate touches of citrus.

Lovely soft, fruity character with surprising weight and elegance.

Tierra de la Castilla, Spain

Soft, ripe fruits on the palate.

and hint of citrus.

Pays d'Oc. France

A touch off-dry.

a strong, stony finish.

Burgundy, France

Mateus Rosé 20cl

ROSÉ

Portugal

PROSECCO

RED WINE

a lingering finish.

vanilla and truffle.

rose petals and almonds.

Marlborough, New Zealand

DRINKS



€26.00

€27.00

€29.00

€32.00

€35.00

€41.00

€49.00

€52.00

€6.50

€9.80

€26.00

€27.00

€28.00

€29.00

€7.10

€7.20

€7.50

€8.10

€7.10

€7.20

€7.70

€8.10

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SHANNIGAN^s GASTRO PUB

WHERE PEOPLE LOVE TO DRINK

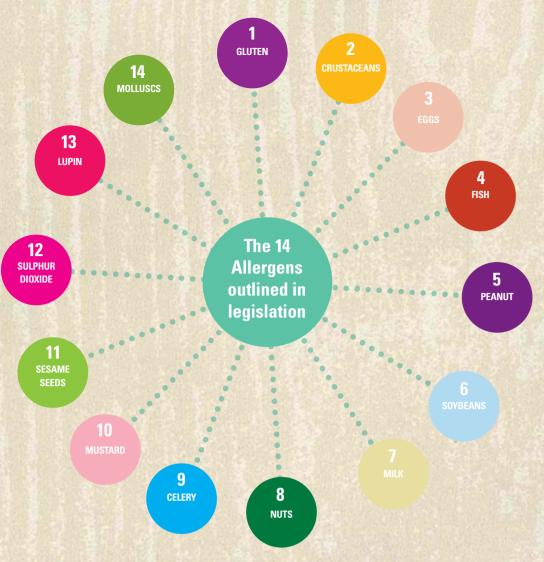
WINE continued Matter Zinfandel Reserva o Valley, Chile	Glass €8.40 €	Bottle €30.00
ctive and complex nose, with notes of plums, raisins ipened berries; well assembled with spicy notes of pepp	er.	
cco Montepulciano d'Abruzzo zzo, Italy storming with lively, sweet dark fruits and a nice kick on t		€31.00
Argelieres "Grande Cuvee" - Pinot Noir Pays d'Oc, F y aromas of raspberry and cherry, subtle smoky, and per with notes of thyme.		€32.00
Eebuena Rioja Crianza - Rioja Alavesa, Spain as of wild fruits typical of young Tempranillo, with floral light nuttiness.		€36.00
K Hill "La Luna" Shiraz - Mc Laren Vale, Australia med nose of dark berry fruits, floral notes, with a hint of and spice.		€42.00
eau Moulin de Grenet - Lussac St Emilion, France blex aroma of spices, earth and fruits. Elegant and delica balanced.		€49.00
FT BEER by City-Harris Pale Ale a sweet biscuit back bone. Specialty malts are added to g hat rich caramel taste that makes Harris Pale.	give body	€7.00
cy City-Thomand Red Ale Ruby Red in colour and brewed with large amounts of sp ed malts, this Irish red Ale has a bold malt flavour. Noble inctive honey earthy aroma and contribute to the smooth	hops give	€7.00
by City-Shannon IPA ing with hop aromas ranging from pine to grapefruit, res bassive hop additions in both the kettle and the fermente ced malt backbone combined with the signature fruity ar annial hops makes this beer remarkably drinkable.	r. A perfectly	€7.00
cy City- Hell's Gate Larger honey in colour with a tall full white head, Hells Gate Lag ecialty malt and noble hops to give a smooth, very drinka		€7.00
ern Herd-Siege Pale Ale listinctive hoppy aromas of grapefruit and orange are pe ced with the spiciness and bitterness in the finish.	rfectly	€6.00
ern Herd-Blue Jumper IPA ing with fresh citrus and tropical aromas up front with a typical of the style.	sharp bitter	€6.00
ern Herd- Back Beat Witbier youred with zesty orange peel and fresh coriander. Pouring in the glass with a strong white head, this beer is refre th. Hops and barley provide a back beat in harmony with ge and fresh coriander in this finely tuned beer.	eshingly	€6.00
ern Herd-Fox Catcher Red Ale t malts are delicately roasted and cunningly balanced wir iness in this full flavoured red ale.	t <mark>h</mark> earthy	€6.00
Lager (Gluten free) risp refreshing lager brewed with Pale & Munich Malt ble her with Saaz and Cascade hops.	ended	€5.00

FOOD

SHANNIGAN^s GASTRO PUB

WHERE PEOPLE LOVE TO DRINK

WHERE PEOPLE LOVE TO EAT



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.

WHERE PEOPLE LOVE TO EAT



SPECIALS





Nachos

Kale & Walnut Hummus 15



1



Garlic Dillisk 1 2

Classic with Ga

Saint Brioche

Pan Se Potato, Hollon

Crispy Black G Pickled Dressir

"Supe Served Local H Green Yoghur Add Gr

Potted Mango Remou

WHERE PEOPLE LOVE TO EAT



NIBBLES

Irish Chilli Beef, Salsa Verde, Dubliner Cheddar Cheese, Guacamole, Sriracha Tomato Salsa & Sour Cream

Make it Vegetarian

Finger Food Nibbles

Olives, Mixed Nuts, Mini Vegetable Spring Roll, Falafel, Crudities,

8 11



€6.50

€5.95

Wild Atlantic Way

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

SHARING BOARDS

4 7 8 14

Shannigans Board

€16.95

€23.00

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 8 10 12

STARTERS	
King Prawn and Chorizo Risotto & Kale, Rainbow Chard, Parmesan Cheese Galette	€9.50
c Minestrone Soup Garlic Sourdough Baguette 1 7	€6.95
Tola Ash Goats Cheese & Flat Mushroom SaladIe Croute, Rocket & Chard Pesto13789	€8.00
eared Connemara Smoked Salmon Salad b, Garlic and Spring Onion Salad, Dill & Lemon adaise Dressing 3 4 7 10	€11.95
y Silver Hill Duck Fritters Quinoa and Lentil Salad, Beetroot, Micro Leaves, Radish, d Vegetables, Blood Orange and Green Peppercorn ing 1 4 7	€8.50
er food" Salad d with a Shot Glass of Green Goodness, Cauliflower Rice, Kale, Pecan Nuts, Spinach, Hass Avocado, Hen's Egg, Lentil & Beetroot, Multi Seeds, Lemon Avocado rt Dressing 1 3 7 8	€8.50/€15.00
irilled Irish Chicken	€2.50/€4
d Smoked Mackerel Pate o & Cucumber Salad, Melba Toast, Lemon & Black Olive ulade 1 3 4 7	€7.50

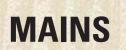
WHERE PEOPLE LOVE TO EAT

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Sal



sh & Chips	
Id Atlantic Haddock in a Light Tempura	Style Batte
stic Skin On Chips, Crushed Garden Pea	
lad Leaves, Sauce Gribiche and Lemon	1 3 4

Grilled 21 Day Aged Irish Black Angus Beef Burger	€15.5
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	
Irich Chickon "Tagina"	

Irish Chicken "Tagine"	
Tabbouleh Salad, Sweet Potato, Onion & Artichoke,	€16.00
Harissa Yoghurt, 1 3 7 8	
Or Make it Vegetarian 1 3 7 8	€13.95
Thai Massaman Curry	
Vegetable	€14.50
Irish Chicken	€16.50
	C10.50

€18.00 **King Prawn** Pineapple, Potato and Crispy Onions, Roasted Peanuts & Chilli, 8 Steamed Basmati Rice, Flat Bread and Coriander 4 5

Oven Roasted Fillet of Atlantic Wild Hake	€18.
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	€15.50
Make it Vegetarian	€13.95



SIDE ORDERS



.00

€15.50

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

WHERE PEOPLE LOVE TO EAT