

# SHANAWAY BISTRO

## STARTERS

### Homemade Soup of the Day €7.50

A freshly made, seasonal soup crafted with the finest ingredients, served with homemade soda bread (1, 3, 7, 9, 12)

### Classic Creamy Seafood Chowder €10.95

A rich and creamy chowder filled with a selection of smoked and fresh seafood, flavoured with herbs and served with traditional soda bread (1, 2, 3, 7, 9, 12)

### Chicken Liver Pâté Croute 10.50

Smooth and velvety chicken liver pâté, served with a sweet and tangy plum & orange chutney and crispy sourdough croutes (1, 6, 7, 8, 9, 11, 12)

### St. Tola's Goats Cheese Parfait €10.95

A creamy parfait of St. Tola's goats' cheese, delicately infused with basil pesto, served with crunchy candied pine nuts and crisp sourdough croutes (1, 7, 8, 10)

### Golden Brie Wedges €10.95

Creamy Brie cheese wrapped in golden breadcrumbs, lightly fried until crisp. Served with a bed of mixed leaves and a zesty lime & pear chutney.(1, 2, 7)

### Greek Feta Salad €9.95

A refreshing salad of vibrant seasonal greens, creamy Greek feta, juicy sun-ripened tomatoes, and marinated olives, all drizzled with a rich balsamic syrup.

A light and flavourful start to your meal (14)

### Smoked Haddock & Irish Cheddar Fish Cakes €10.50

Golden-crisp fish cakes made with flaky smoked haddock and rich Irish cheddar, served with a zesty lemon and chive dressing for a fresh, flavourful finish (1, 2, 3, 7, 9, 12)

## MAINS

### Braised Top Rib of Irish Beef €23.95

Slow-cooked Top Rib of Irish beef, served on creamy mashed potatoes with roasted carrots, a crisp Yorkshire pudding, and a rich, flavourful roast jus (1, 2, 3, 6, 7, 9, 11)

### Pan-Seared 10oz Striploin Steak €39.50

*Supplement €13.00*

Twice Cooked Chips, Crispy Onion Rings, Choice of Garlic Butter, Café Du Paris or Brandy & Pepper Sauces (1, 3, 7, 9, 11, 12)

### Scallop and Monkfish €30.50

*Supplement €13.00*

A delicate pairing of pan-seared scallops and monkfish, served with tender asparagus spears, baby potatoes, crispy bacon, and a cherry tomato butter sauce (2, 4, 6, 7)

### Seared Irish Chicken €23.50

A succulent supreme of Irish chicken, set on a bed of crushed potatoes and black pudding, accompanied by roasted vegetables and finished with a creamy tarragon sauce (2, 6, 8, 9, 12)

### Slow-Roast Rump of North Clare Lamb €29.50

*Supplement €4.50*

Tender, slow-roasted North Clare lamb, served with a ragout of Mediterranean vegetables, crispy dauphine potatoes, and a rich roast jus (3, 7, 9, 11, 12)

### Pesto Gnocchi €17.50

Soft, pillowy potato gnocchi tossed in a vibrant basil pesto sauce with roasted seasonal vegetables, finished with a generous sprinkle of aged Parmesan (1, 7, 8, 10)

### Cajun Marinated Fillet of Salmon €24.95

Cajun-marinated salmon fillet, seared to perfection and served on a bed of tossed seasonal leaves, with a zesty spicy salsa and crispy sweet potato fries (2, 7, 8, 10)

### Bistro Burger €21.50

Two juicy 4oz beef patties topped with melted cheese, Ballymaloe relish, mayonnaise, baby gem lettuce, fresh tomato, and crispy onion rings, all served in a toasted bun (1, 3, 7, 11, 12)

*Add crispy bacon for an extra €1.00*

### Fillet of Seabass €27.50 Supplement €3.00

A perfectly pan-seared fillet of seabass with crispy skin, served with baby vegetables, buttery baby potatoes, and finished with a silky citrus beurre Blanc (2, 7, 9, 12)

## SIDES

### Creamy Mash €4.50 (7)

### Market Vegetables €4.50 (7)

### Twice Cooked Fries €5.95 (12)

### Sweet Potato Fries €5.95

### Potato Dauphinoise €5.95

### Seasonal Side Salad €5.50 (11, 12)

## DESSERTS

### Apple Crumble €7.50

Warm spiced apple filling topped with a buttery, golden crumble, served with creamy custard or vanilla ice cream (1, 3, 7)

### Chocolate Fondant €8.00

Rich and indulgent with a molten chocolate centre, paired with vanilla ice cream for the perfect contrast (1, 3, 7)

### Lemon Meringue €8.00

Zesty lemon curd topped with light, fluffy meringue and a crisp pastry base for a perfect balance of sweet and tart (1, 3, 7)

### Caramel Surprise €8.00

A decadent caramel-infused dessert with a hidden surprise element, offering a deliciously rich and indulgent finish (1, 3, 7)

### White Chocolate & Raspberry Cheesecake €8.00

A smooth and creamy white chocolate cheesecake, swirled with tangy raspberries on a buttery biscuit base (1, 3, 7, 12)

### Selection of Ice Cream €7.50

A choice of handcrafted ice creams, including vanilla bean, Belgian chocolate, creamy strawberry, (1, 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.