

SHANAWAY BISTRO

EARLY BIRD MENU

STARTERS

Chefs Homemade Soup of The Day

Served With Homemade Guinness Soda Bread

(1, 3, 7, 9, 12)

Golden Brie Wedges

Panko Crumb, Mixed Baby Leaf Salad, Plum & Orange Chutney

(1, 2, 7, 11)

Spring Salad

Baby Beetroot, Feta Cheese and Tomato, Dressed with Walnut and Balsamic Dressing

(6, 7, 12)

Steamed Killary Mussels

Fresh Mussels steamed in a Garlic and White Wine Broth, finished with Fresh Herbs and Served with Garlic Bread

(1, 7, 12, 14)

MAINS

Braised Feather Blade of Irish Beef

Slow-cooked Irish Beef Feather Blade served with Creamy Mashed Potatoes, Roasted Carrots, Crisp Yorkshire Pudding and Rich Roast Jus

(1, 3, 7, 9, 12)

Supreme of Chicken

Succulent Irish Chicken Supreme served with Fondant Potato, Pearl Onion, Sautéed Wild Mushrooms, Jameson and Wholegrain Mustard Sauce

(7, 9, 10, 12)

Fillet of Salmon

Teriyaki- marinated salmon fillet, seared and served with Lemon and Chilli Couscous on a bed of Samphire

(1, 4, 6, 7, 12)

Roast Butternut Squash Risotto

Creamy Risotto infused with Rosemary, served with Fresh Rocket and Aged Parmesan

(7, 12)

DESSERTS

Add Any of our Desserts for €7.00