



Light Bites

Seafood Chowder 12
Cockles, mussels, served with brown soda bread
F, CR, ML, CL, CE, Wheat, M, SD

Homemade Soup of the Day 7
Served with brown soda bread
ML, CL, CE, Wheat, M, SD

Prawn Bruschetta 11
Prawns sautéed in garlic butter, cherry tomatoes with a white wine salad *CR, L, M, SD, CE, Wheat*

Provençale Style Mussels 14
Tomato sauce, white wine & chorizo, Served with garlic bread and fries *ML, SD, CE, Wheat, M, CL*

Double Cooked Chicken Wings 15
Your choice of either spicy or Chinatown sauce, served with blue cheese dip & fries *ML, CE, Wheat, E, SD, MS, CR*

Tuna Niçoise 14
Charred yellowfin tuna, baby potatoes green beans, black olives, dressing *F, E, MS*

BBQ Chicken Salad 17
Grilled corn, smashed avocado, pomegranates, heirloom baby tomato, pickled red onion baby gem, heirloom pomegranate dressing *CE, Wheat, N Pine nuts, MS*

Tomato & Mozzarella Sandwich 15
Basil focaccia with tomatoes, mozzarella, basil pesto, and rocket with a balsamic glaze served with skinny fries *CE, Wheat, N Pine nuts, MS*

Goat Cheese Sandwich 15
Fresh goat cheese focaccia sandwich with roasted cherry tomatoes served with skinny fries *M, MS, CE, Wheat*

Mains

Beer Battered Atlantic Cod Chips 20
Pea purée, tartare, salad, and rustic chips *CR, CE, Wheat*

Seafood Linguini 24
King prawns, mussels, chorizo, rocket, parmesan served with garlic bread *CL, CE, Wheat, CR, M, ML*

Spring Lamb Rump 24
Pan-roasted lamb rump, French style peas, lardons, baby gem jus gras *M*

Dry Aged 10oz Ribeye Steak 32
Watercress & celeriac horseradish remoulade, pepper sauce, served with rustic fries *E, SD, M*

8oz Fillet Steak 39
Watercress & celeriac horseradish remoulade, pepper sauce, served creamy mash *E, SD, M*

Chicken Madras 22
Mild madras curry served with rice, crispy papadums, minted raita & cucumber *M*

Honey & Mustard Half Chicken 24
Roast chicken, triple cooked potatoes, carrots, green beans *MS, M*

Baby Back Ribs 28
Ruby slaw, charred corn on the cob with parmesan served with rustic fries *MS, M, E*

Pan Fried Hake 22
Served with asparagus, sugar snaps, baby potatoes with a saffron sauce *F, M*

Chargrilled 8oz Beef Burger 21
Applewood smoked cheese, Ballymaloe relish, secret sauce, lettuce, bacon on a brioche bun served with rustic fries *CE, Wheat, E, M, MS*

Crispy Buttermilk Chicken Burger 20
Chipotle Mayo, salad, bacon, Sriracha sauce, brioche bun, homemade pickles served with fries *CE, Wheat, E, SD, MS*

Roast Of The Day 22
Served with creamy mash and veg of the day, Please ask the server for details *M, SD*

Sides

Charred Broccoli & Roast Hazelnuts €5.50
Wholegrain mustard & honey dressing
(MS, N Hazelnuts)

Creamy Mash *M* €5

Garden Salad €4.50

French Fries €5

Rustic Fries €5

Loaded Fries €6.50

Truffle & parmesan, garlic mayonnaise *E, SD, MS*

Chipotle mayonnaise

chili, mixed sesame seeds *E, SD, MS, SS*

Desserts

Carmel Flavoured Brownie Roast macadamia nuts, pistachio ice cream 7.50
CE, Wheat, N Pistachio/Macadamia, E, M

Mixed Summer Berries Pavlova Crème légère, fresh berries and mint 7.50

Shoreline Delights Strawberry & vanilla ice cream with chocolate sauce topped with cream & macarons 7.50
M, E

🌱 = vegetarian
🌿 = vegan
🚫 = coeliac

Please notify a member of our team regarding any allergies or food intolerances.

Allergen Index: CL-Celery | CE-Cereals | CR-Crustaceans | E-Eggs | F-Fish | L-Lupin | M-Milk | ML-Molluscs | MS-Mustard | N-Nuts | P-Peanuts | SS-Sesame Seeds | SD-Sulphur Dioxide | SY-Soya



SHORELINE
HOTEL

