

Russells

SEAFOOD BAR



SMALL PLATES

TODAY'S SOUP

Served with Russells brown bread.

(1, 7, 9) AGF

° wine pairing: Pinot Grigio, Sonetti IGT

8.50

RUSSELLS SEAFOOD CHOWDER

Atlantic white fish & shellfish, potato & onion fish broth, cream.

Served with Russells brown bread.

(1, 2, 4, 7, 9, 14) AGF

° wine pairing: Viognier, Domaine Montrose

12

KELLYS NATURAL OYSTERS ½ DOZEN

Pineapple & seaweed mignonette.

Served with Russells brown bread.

(1, 14) AGF

° pairing: Glass/ Pint of Guinness

3.50/ 5.80

18

BURREN SMOKED SALMON

Pickled cucumber, honey & dill.

Served with Russells brown bread.

(1, 4) AGF

° wine pairing: Sauvignon Blanc, 'Rabbit Island'

16

9.50

STEAMED FRESH IRISH MUSSELS

13

Lemongrass & coconut, toasted sourdough.

(1, 14) AGF

° wine pairing: Sauvignon Blanc, 'Rabbit Island'

9.50

7.90

DEEP FRIED WICKLOW BRIE

13.50

Panko crumb, crispy pancetta, pear chutney, maple syrup.

(1, 3, 7, 9)

° wine pairing: Sauvignon Blanc, 'Rabbit Island'

9.50

10

CHEESE BOARD

12

Chefs selection of cheese, homemade chutney, crackers.

(1, 7) AGF

° wine pairing: Porrais Douro, Quinta de Porrais

10

VEGAN BEETROOT HUMMUS & CHERMOULA

11

Smooth beetroot hummus, chermoula (herb salsa), homemade grilled flat bread.

(1, 11)

° wine pairing: Pinot Grigio, Sonetti IGT

6.90

BIG PLATES

RUSSELLS SIGNATURE FISH N'CHIPS

22

Craft beer batter, Atlantic white fish, mushy peas, tartare sauce, curry sauce, homemade fresh chips.

(1,3,4)

° wine pairing: Sauvignon Blanc, 'Rabbit Island'

9.50

GRILLED IRISH SEABASS (on the bone)

26

Caper, anchovy & dill butter, samphire, seasonal vegetables & potatoes.

(4, 7) GF

° wine pairing: Sauvignon Blanc, 'Rabbit Island'

9.50

RUSSELLS BOUILLABAISSSE

29.50

Classic French tomato based fish stew, white fish, squid, prawns & shellfish, rouille.

Served with toasted sourdough.

(1, 2, 4, 9) AGF

° wine pairing: Autentico Organic Rosé, Grupo Covinas

9.20

STEAMED MOHER LOBSTER

Market price

(when available)

Fresh lobster cooked to order, garlic butter/ lemon butter, seasonal vegetables, potatoes.

(2,7) GF

° wine pairing: Viognier, Domaine Montrose

10

ALLERGENS:

1. cereals / 2. crustaceans / 3. eggs / 4. fish / 5. peanuts / 6. soybeans / 7. milk / 8. nuts / 9. celery
10. mustard / 11. sesame seeds / 12. sulphur dioxide & sulphites / 13. lupin / 14. molluscs

*AGF - Please ask our server – any of these dishes can be adapted to be gluten-free

BIG PLATES (CONTD.)

CHICKEN KIEV	22.50	AROMATIC CHICKEN & COCONUT CURRY	23
Fried and oven baked chicken supreme, garlic butter, panko crumb, warm green vegetables, broad bean, mustard & lemon vinegarette.		Sauteed Irish free range chicken thighs & coconut curry, kitchari (steamed rice & green lentils), poppadom.	
(1, 3, 7, 10)		(1) AGF	
° wine pairing: Pinot Grigio, Sonetti IGT	7.90	° wine pairing: Merlot, Eliance	7.20
VEGAN ROAST AUBERGINE CURRY	19.50	RUSSELLS COTTAGE PIE	24
Roast aubergine & coconut curry, kitchari (steamed rice & green lentils), poppadom.		Slow cooked heel of Clare beef, chorizo, black bean, creamy potato, garden peas.	
(1) AGF		(9) GF	
° wine pairing: Viognier, Domaine Montrose	10	° wine pairing: Merlot, Eliance	7.20
SLOW COOKED KILSHANNY LAMB SHOULDER	28	STEAMED FRESH IRISH MUSSELS	21
Sundried tomato pesto, balsamic & mint syrup, seasonal vegetables, potatoes.		Lemongrass and coconut, toasted sourdough.	
(7, 8, 9) GF		(1, 14) AGF	
° wine pairing: Porrais Douro, Quinta de Porrais	10	° wine pairing: Sauvignon Blanc, 'Rabbit Island'	9.50

° Each of these wine pairings have been carefully selected by our team to complement each dish

SIDE DISHES	HOMEMADE CHIPS	5	COLCANNON MASH	6.50
	(1)		(7)	
	TRUFFLE & PARMESAN CHIPS	7.50	BUTTERED GARDEN PEAS	5
	(1,7)		(7)	
	SEASONAL SIDE SALAD	6.50		
	with nuts & seeds (8,11)			

DESSERTS

Our selection of handmade desserts changes daily.
Our team will inform you of the desserts available for the day

ALLERGENS:

1. cereals / 2. crustaceans / 3. eggs / 4. fish / 5. peanuts / 6. soybeans / 7. milk / 8. nuts / 9. celery
10. mustard / 11. sesame seeds / 12. sulphur dioxide & sulphites / 13. lupin / 14. molluscs
*AGF - Please ask our server – any of these dishes can be adapted to be gluten-free



Russells



We named our seafood bar in honour of the Russell family of Doonagore; whose quiet, but rigorous dedication to Irish traditional music, across several generations, has helped spread the artform across Ireland, Europe and the rest of the world. Probably the best known members of the family, brothers Micho, Packie and Gussie, learned their craft through their mother and other local musicians, refining it and driving the art forward in their own unique ways.

The Russells inspired us because they grounded their art in the local. Their music showcases the beauty and uniqueness of Doolin. But despite the local focus, the spirit of their music has a universal and timeless appeal. At Russells Seafood Bar, we too want the quality of our ingredients, primarily sourced from within a 25km radius, in locations like the Cliffs of Moher, to inspire those from around the world who eat here.

“Bain taitneamh as do bhéile”

SUPPLIERS

Garrihy Seafood

Doolin, Clare

Aillwee Cave Cheese

Burren, Clare

Michael O’Connell (Lobster)

Doolin, Clare

The Burren Smokehouse

Lisdoonvarna, Clare

Celtic Salad

Bell Harbour, Clare

Mick Johnston (Milk & butter)

Lisdoonvarna, Clare

The Market House (Meat)

Ennistymon, Clare

St. Tola Cheese

Inagh, Clare

Wild Irish Seaweed

Quilty, Clare

Geometry Coffee

Tuam, Galway

Richardsons Fruit & Vegetables

Limerick

Redmond

Dublin (cheese, chorizo, smoked almonds)

St Kevins Farmhouse Brie

Wicklow



#russellsdoolin