

Russells

SEAFOOD BAR



SMALL PLATES

<p>RUSSELLS SEAFOOD CHOWDER 14.50 Atlantic white fish, potato & onion fish broth, cream. Served with Russells brown bread. (1, 7, 9, 14) AGF ° wine pairing: Macabeo, La Baldosa 7</p>	<p>BURREN SMOKED SALMON 18 Pickled cucumber, honey & dill. Served with Russells brown bread. (1, 4) AGF ° wine pairing: Sauvignon Blanc, 'Rabbit Island' 9.50</p>
<p>KELLYS NATURAL OYSTERS ½ DOZEN 21 Pineapple & seaweed mignonette. Served with Russells brown bread. (1, 14) AGF ° pairing: Glass/ Pint of Guinness 3.80/ 6 ° wine pairing: Grillo, Fiordiligi 12</p>	<p>STEAMED FRESH IRISH MUSSELS 16 Tomato, chilli & lime leaves. Served with toasted sourdough. (1, 9, 14) AGF ° wine pairing: Sauvignon Blanc, Réserve St Jacques 8</p>
<p>BAKED BEETROOT & ST. TOLA'S GOATS CHEESE 15 Crispy celery, redcurrant, spiced crème fraîche, pine nuts. (1, 3, 7, 9) ° wine pairing: Merlot, Eliance 8</p>	<p>FIG & MEAT 15 Serrano ham, gorgonzola cheese, fig chutney. Served with toasted sourdough. (1, 7) AGF ° wine pairing: Malbec, La Mascato 12</p>
	<p>FRIED SWEET POTATO FRIES 13.50 Spicy guacamole, organic sprouting seed. GF ° wine pairing: Sauvignon Blanc, Réserve St Jacques 8</p>

BIG PLATES

<p>RUSSELLS SIGNATURE FISH N'CHIPS 23.50 Craft beer batter, Atlantic white fish, mushy peas, tartare sauce, curry sauce, homemade fresh chips. (1, 3, 4) ° wine pairing: Sauvignon Blanc, Réserve St Jacques 8</p>	<p>RUSSELLS BOUILLABAISSE 32 Classic French tomato based fish stew, white fish, squid, prawns & shellfish, rouille. Served with toasted sourdough. (1, 2, 4, 9) ° wine pairing: Merlot, Eliance 8</p>
<p>GRILLED IRISH SEABASS (on the bone) 29.50 Caper, anchovy & dill butter, samphire, seasonal vegetables & potatoes. (4, 7) GF ° wine pairing: Sauvignon Blanc, 'Rabbit Island' 9.50</p>	<p>STEAMED MOHER LOBSTER Market Price (when available) Fresh lobster cooked to order, garlic butter/ lemon butter, seasonal vegetables, potatoes. (2,7) GF ° wine pairing: Albariño, Pazo Cillerio 11.50</p>

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.)

DEEP FRIED ATLANTIC PRAWN SCAMPI 28.50
Panko crumb, mango mayonnaise, mango & cucumber salad, homemade fresh chips.
(1, 2, 3)
° wine pairing: Pinot Grigio, Castellore 8.50

RUSSELLS FISH SPECIAL Market Price
Taste the Atlantic with our delicious seafood special, prepared daily by our chefs. See chalkboards or ask a member of the team..
° wine pairing: Check with the team

SLOW COOKED KILSHANNY LAMB SHOULDER 32
Sundried tomato pesto, balsamic & mint syrup, seasonal vegetables, potatoes.
(7, 8, 9) GF
° wine pairing: Malbec, La Mascato 12

VEGAN ROAST AUBERGINE CURRY 21
Roast aubergine & coconut curry, kitchari (steamed rice & green lentils), poppadom.
(1) AGF
° wine pairing: Viognier, Domaine Montrose 10

PAN SEARED CHICKEN SUPREME 24
Mushroom duxelle, wild mushroom & white wine cream, seasonal vegetables, potatoes.
(7, 9, 10) GF
° wine pairing: Chardonnay, Rutherford Ranch 14

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

RUSSELLS HOMEMADE CHIP MENU

TRUFFLE & PARMESAN CHIPS 7.50
(1,7)
BLUE CHEESE DIP CHIPS 7
(3,7)
TACO DIP CHIPS 7
(7)

SIDES

SPRING ONION MASH 6.50
(7) GF
RUSSELLS HOUSE SALAD 8.50
(10,11) GF
STEAMED STEM BROCCOLI 7.50
(7) GF
CAULIFLOWER CHEESE 7.50
(7) GF

DESSERTS

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

ALLERGENS:

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10. mustard / 11. sesame seeds / 12. sulphur dioxide & sulphites / 13. lupin / 14. molluscs

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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