

Russells

SEAFOOD BAR



SMALL PLATES

<p>SMOKED HADDOCK & SQUASH SOUP 13</p> <p>Sage cream & seeds. Served with Russells brown bread. (4, 7, 9, 11)</p> <p>° wine pairing: Sauvignon Blanc, 'Rabbit Island' 9.50</p>	<p>VEGAN HUMMUS 12.50</p> <p>Red pepper relish, black olive tapenade, flat bread. (1) AGF</p> <p>° wine pairing: Pinot Grigio, Sonetti IGT 6.90</p>
<p>DEEP FRIED COCONUT PRAWN SCAMPI 16</p> <p>Mango mayonnaise, pickled chilli. (1, 2, 3, 7)</p> <p>° wine pairing: Sauvignon Blanc, 'Rabbit Island' 9.50</p>	<p>POTTED PEPPER PORK 14.50</p> <p>Pork belly paté, cornichons. Served with toasted sourdough . (1) AGF</p> <p>° wine pairing: Porrais Douro, Quinta de Porrais 10</p>
<p>FRIED HALLOUMI CHEESE 13.50</p> <p>Herby salsa, Pomegranate. (7)</p> <p>° wine pairing: Sauvignon Blanc, 'Rabbit Island' 9.50</p>	

SIDE DISHES

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

<p>RUSSELLS SIGNATURE FISH N'CHIPS 23 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</p>	<p>SLOW COOKED KILSHANNY LAMB SHOULDER 28 Sundried tomato pesto, balsamic & mint syrup, seasonal vegetables, potatoes. (7, 8, 9) GF ° wine pairing: Porrais Douro, Quinta de Porrais 10</p>
<p>ORGANIC ROAST HERBED SALMON 26 Cardamon sauce, seasonal vegetables & potatoes. (1, 4, 7) ° wine pairing: Autentico Organic Rosé, Grupo Covinas 9.20</p>	<p>RUSSELLS COTTAGE PIE 24 Slow cooked heel of Clare beef, chorizo, black bean, creamy potato, garden peas. (3, 7, 9) GF ° wine pairing: Merlot, Eliance 7.20</p>
<p>SLOW ROAST PORK NECK 24.50 Spicy haricot beans, llajua hot sauce, toasted sourdough. (1, 9) ° wine pairing: Merlot, Eliance 7.20</p>	<p>BAKED CRAB & PRAWN CABBAGE 28.50 Hispi cabbage, crab & prawn stuffing, crab mayonnaise sauce, seasonal vegetables & potatoes. (1, 2) ° wine pairing: Autentico Organic Rosé, Grupo Covinas 9.20</p>
<p>VEGAN ROAST AUBERGINE CURRY 21 Roast aubergine & coconut curry, kitchari (steamed rice & green lentils), poppadom. (1) AGF ° wine pairing: Shiraz, Rhythm and Rhyme 9.50</p>	

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

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

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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

