



SAMPLE SET MENU

2 COURSES €35 / 3 COURSES €42

PRICES & MENU SUBJECT TO CHANGE

START WITH
A COCKTAIL?
HERE ARE OUR
FAVOURITES

PORN STAR MARTINI	13
COSMOPOLITAN	12.50
ESPRESSO MARTINI	13
OLD FASHIONED	13
CLASSIC DAIQUIRI	12.50

SMALL PLATES

TODAY'S SOUP

Served with Russells brown bread.

(1, 7, 9) AGF

° wine pairing: Pinot Grigio, Sonetti IGT 7.90

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 10

DEEP FRIED WICKLOW BRIE

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

(1, 3, 7, 9)

° wine pairing: Sauvignon Blanc, 'Rabbit Island' 9.50

VEGAN BEETROOT HUMMUS & CHERMOULA

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

(1, 11)

° wine pairing: Pinot Grigio, Sonetti IGT 7.90

DESSERTS

RUSSELLS DESSERT OF THE DAY

BIG PLATES

RUSSELLS SIGNATURE FISH N'CHIPS

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

CHICKEN KIEV

Fried and oven baked chicken supreme, garlic butter, panko crumb, warm green vegetables, broad bean, mustard & lemon vinegarette.

(1, 3, 7, 10)

° wine pairing: Pinot Grigio, Sonetti IGT 7.90

VEGAN ROAST AUBERGINE CURRY

Roast aubergine & coconut curry, kitchari (steamed rice & green lentils), poppadom.

(1) AGF

° wine pairing: Viognier, Domaine Montrose 10

RUSSELLS COTTAGE PIE

Slow cooked heel of Clare beef, chorizo, black bean, creamy potato, garden peas.

(9) GF

° wine pairing: Merlot, Eliance 7.20

STEAMED FRESH IRISH MUSSELS

Lemongrass and coconut, toasted sourdough

(1, 14) AGF

° wine pairing: Sauvignon Blanc, Réserve Saint Marc 7.90

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