

Russells

SEAFOOD BAR

Russells

STARTER

COCONUT & LIME FISH SOUP 14.50

Atlantic white fish, coconut broth, coriander & chilli.

Served with toasted sourdough.

(1, 4) AGF

° wine pairing: Viognier, Domaine Montrose 10.50

STEAMED GALWAY BAY MUSSELS 16

Potato, spring onion, lemon, cream.

Served with Russells dilisk Irish white soda bread

(1, 7, 14) AGF

° wine pairing: Muscadet, Le Grand Fief Sèvre et Maine 9.50

WARM SMOKED MACKEREL 17

BEETROOT SALAD

Punchy horseradish, pine nuts

(4, 7, 8) GF

° wine pairing: Vinho Verde, Escapada 8.20

WILD IRISH SCALLOPS 25

From the Bertha, 'Nduja butter, toasted sourdough, parsley, lemon.

(1, 6, 7, 14) AGF

° wine pairing: Chardonnay, Rhythm & Rhyme 8.50

WHIPPED ST. TOLA GOAT CHEESE 16

Smoked almonds, dates, hot honey, chives, chilli flakes, crispy sourdough

(1, 7, 8) AGF

° wine pairing: Sauvignon Blanc, 'Rabbit Island' 10

WEST CLARE POTATO GNOCCHI 17

Gorgonzola cream, sage, Burren Smoked Salmon, parmesan, herb oil

(1, 3, 4, 7)

° wine pairing: Sauvignon Blanc, 'Rabbit Island' 10

KELLYS OYSTERS (6)

Served with Russells brown bread.

Natural 22
(1, 14) AGF

Passionfruit habanero hot sauce, 24.50
pickled red onion
(1, 14) AGF

° pairing: Pint of Guinness 10
° wine pairing: Alberino, Pazo Cilleiro 11.50

CLARE BEEF CARPACCIO 23.50

Capers, toasted hazelnuts, parmesan & rocket, crispy sourdough

(7, 8) AGF

° wine pairing: Pinot Noir, La Chevaliere 9.50

MAIN COURSE

RUSSELLS SIGNATURE FISH N'CHIPS 24

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

(1, 3, 4)

° pairing: Russells IPA 7.80

RUSSELLS BOUILLABAISSSE 34

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

Served with toasted sourdough.

(1, 2, 4, 9, 14)

° wine pairing: Rosé, Domaine Montrose 9.50

WEST CLARE WAGYU BEEF SHIN 39

Very slow-cooked Wagyu beef shin, potato & truffle purée, roasted onion, beef & tomato jus

(7, 9) GF

° wine pairing: Pinot Noir, La Chevaliere 9.50

CHARGRILLED SWEET POTATO 23

Gremolata, tahini yoghurt, arugula, cashew nuts

(6, 8) GF

° wine pairing: Grillo, Fiordiligi 11.50

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



MAIN COURSE

STEAMED GALWAY BAY MUSSELS 29.50

Potato, spring onion, lemon, cream.
Served with Russells dilisk Irish white soda bread
(1, 7, 14) AGF

° wine pairing: Muscadet, Le Grand Fief Sèvre et Maine 9.50

CHICKEN PARMIGIANA 25

Herb crumb, tomato confit, burrata, parmesan, salsa verde. Homemade chips or seasonal salad
(1, 3, 7)

° wine pairing: Pinot Noir, La Chevaliere 9.50

CHARGRILLED WHOLE WILD FISH Specials Board

Seaweed & herb butter, samphire
Seasonal vegetables & potatoes or Russells house salad
(4, 7) GF

° wine pairing: Alberino, Pazo Cilleiro 11.50

SLOW COOKED KILSHANNY LAMB SHOULDER 33

Sundried tomato pesto, balsamic & mint syrup, seasonal vegetables, potatoes.
(7, 8, 9) GF

° wine pairing: Porrais Douro, Quinta de Porrais 9.50

WILD ATLANTIC HOT SEAFOOD PLATTER (FOR 2 SHARING) 120

Moher lobster, wild Atlantic red prawn, Moher crab, mussels, squid, chargrilled corn on the cob, prawn bisque
Choose two dishes from side dishes.
(2, 4, 7, 9, 14) GF

° wine pairing: Viognier, Domaine Montrose 10.50

CHARGRILLED MOHER LOBSTER Specials Board

Wild garlic butter, lemon lime butter. Seasonal vegetables & potatoes or Russells house salads.
(2, 7) GF

° wine pairing: Chenin Blanc, Mooiplass, Old Vine, 12

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

SIDE DISHES

RUSSELLS HANDMADE CHIPS 6

(1)

TRUFFLE & PARMESAN CHIPS 7.50

(1, 7)

CORN ON THE COB 6

(7) GF

POTATO SALAD 7

Mustard, greens, pickled onion
(3, 7, 10) GF

RUSSELLS SEASONAL VEGETABLES 6

(7) GF

COLCANNON MASH 7

(7) GF

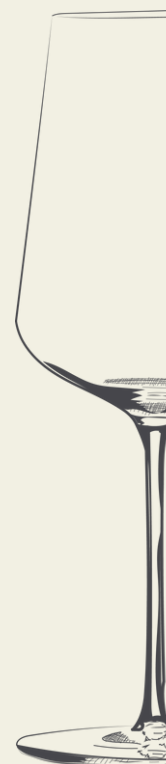
CELERIAC & APPLE SLAW 6

(3, 10) GF

RUSSELLS HOUSE SALAD 9.50

Sweet green chilli & lime
(11) GF

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

Rene Cusacks (Fish & Seafood),

Limerick

Kellys Oysters,

Mayo

Michael O'Connell (Lobster & Crab),

Doolin, Clare

The Burren Smokehouse,

Lisdoonvarna, Clare

Celtic Salad,

Bell Harbour, Clare

Mick Johnston (Milk & Butter),

Lisdoonvarna, Clare

The Market House (Meat),

Ennistymon, Clare

Garreths West Clare Wagu,

West Clare

Haugh Butchers,

Miltown Malbay, Clare

Pat O' Connor Meats,

Limerick

St. Tola Cheese,

Inagh, Clare

Wild Irish Seaweed,

Quilty, Clare

Geometry Coffee,

Tuam, Galway

Limerick Fruit & Vegetables,

Limerick

Redmonds Fine Foods,

Dublin (Cheese, Chorizo, Smoked Almonds)

