



SET MENU

COCKTAILS	PORNSTAR MARTINI	12	OLD FASHIONED	12
	COSMOPOLITAN	12	HUGO SPRITZ	11
	ESPRESSO MARTINI	12	WHITE SANGRIA	11

SMALL PLATES

TODAY'S SOUP

Served with Russells brown bread.

(1, 7, 9) GF

° wine pairing: Pinot Grigio, Sonetti IGT

6.90

RUSSELLS SEAFOOD CHOWDER

Atlantic white fish and shellfish, potato, onion, leek and celery fish broth, cream.

Served with Russells brown bread.

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

° wine pairing: Viognier, Domaine Montrose

9.20

STEAMED FRESH IRISH MUSSELS

Lemongrass and coconut, toasted sourdough – Starter/Main.

(1, 14) GF

° wine pairing: Sauvignon Blanc, Réserve Saint Marc

8

VEGAN SALAD

Salt-baked beetroot and celeriac, grilled cucumber, kale pesto, lime and chilli dressing.

° wine pairing: Pinot Grigio, Sonetti IGT

6.90

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, Réserve Saint Marc

8

GRILLED IRISH SEABASS (on the bone)

Caper, anchovy and dill butter, seasonal vegetables and potatoes.

(4, 7) GF

° wine pairing: Sauvignon Blanc, Réserve Saint Marc

8

GRILLED BACON CHOP

Colcannon potatoes (Kale & scallion mash), warm butter sauce.

(7) GF

° wine pairing: Viognier, Domaine Montrose

9.20

RUSSELLS VEGAN ROAST AUBERGINE CURRY

Kitchari, beetroot bhaji.

GF

° wine pairing: Montpuciano Sangiovese,

Garfoli 'Farnio'

9.50

DESSERTS

All of our desserts are made fresh by our pastry team each day

Our team will inform you of the desserts available for the day

2 COURSES €29.50

3 COURSES €35

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

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