

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: Pinot Grigio, Villa Marchesi, 9
Friuli DOC Italy

STEAMED GALWAY BAY MUSSELS 16

Potato, spring onion, lemon, cream.

Served with Russells dilisk Irish white soda bread

(1, 7, 14) AGF

° wine pairing: Alberino, Pazo Cilleiro 11.50

ATLANTIC PRAWN DUMPLING 20

Asian spiced lobster broth, won-ton pastry, bean sprouts, pak choi

(1, 2, 3, 4, 6, 11)

° wine pairing: Alberino, Pazo Cilleiro 11.50

WHIPPED ST. TOLA GOAT CHEESE 16

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

(1, 7, 8) AGF

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

WEST CLARE POTATO GNOCCHI 17

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

(1, 3, 4, 7)

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

WILD IRISH SCALLOPS 25

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

(1, 6, 7, 14) AGF

° wine pairing: Alberino, Pazo Cilleiro 11.50

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

DAILY SPECIALS

See what delights chef has added to the specials board this week - our team are available to answer any questions you might have.

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

RUSSELLS SIGNATURE FISH N'CHIPS 24

Craft beer batter, Atlantic white fish, mushy peas, tartar sauce, curry sauce, homemade fresh chips.
(1, 3, 4)

° wine pairing: Pinot Grigio, Villa Marchesi, 9
Friuli DOC Italy

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 SEABREAM 34

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

° wine pairing: Alberino, Pazo Cilleiro 11.50

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: Sauvignon Blanc, 10
'Rabbit Island'

SLOW COOKED KILSHANNY LAMB SHOULDER

Sundried tomato pesto, balsamic & mint syrup, seasonal vegetables, potatoes. 33
(7, 8, 9) GF

° wine pairing: Porrais Douro, Quinta de Porrais 9.50

RED LENTIL & CHICKPEA BOWL 23

Cashew cream, warm sourdough
(1) AGF

° wine pairing: Pinot Noir, La Chevaliere 9.50

° 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)

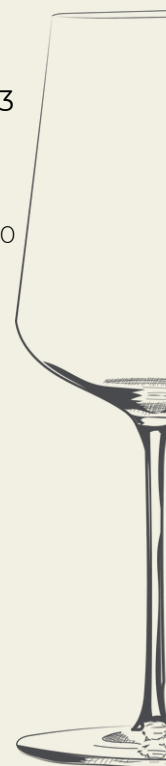
CORN ON THE COB 6 (7) GF

RUSSELLS SEASONAL VEGETABLES 6 (7) GF

COLCANNON MASH 7 (7) 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,

Galway

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

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)

