o'shea's DINNER MENU



STARTERS

Homemade Soup of the Day - €6.90 (I wheat, 7, 9, II) served with wholemeal soda bread

Smoked & Fresh Fish Chowder - €9.50 / €19 (I wheat, 2, 4, 7, 9, 14) served with Guinness bread

Caesar Salad - €9 / €18 (I wheat, 3, 7, IO,I2) crunchy baby gem lettuce, homemade dressing, crispy bacon, thyme croutons & parmesan cheese (add chargrilled chicken €4)

Goat's Cheese Salad - €9 / €18 (7, 8, 12) grilled goat's cheese, mixed leaves, baby beets, pickled red onion, candy pecans, radish, beetroot dressing & maple syrup drizzle

Annascaul black pudding & leek croquettes - €9 (1 wheat, 3, 6, 7, 9) served with apple aioli and pickled fennel

Crispy Chicken Wings - €10 / €18 (I wheat, 3, 7, 9, 12) tossed in Louisiana hot sauce, celery sticks & blue cheese dip

MAIN COURSE

Traditional Irish Lamb Stew - €18.50 (1 barley, 7, 9) prepared to an ancient Kerry recipe, with root vegetables, herbs & buttered mash

Chicken Curry - €17.50 (7, 8, 9, 11) served with turmeric steamed rice (Vegetarian option available)

Confit Duck Leg - €19 (7, 12) braised duck leg served with creamy mash potatoes, pickled shallots, cider jus & buttered vegetables

Roast Beef - €17.50 (7, 9) served with creamy pepper sauce, mashed potatoes & buttered vegetables

O'Shea's Beef Burger - €19 (1 wheat, 7, 12)
80z beef patty, cheddar cheese, baby gem lettuce, tomato, gherkins, tomato relish served in a brioche bun with chips & spicy aioli

Black bean Burger - €18 (V) (I wheat)
homemade black bean burger served with baby gem lettuce, tomato, homemade relish, vegan mayo in a
vegan brioche bun & chips

Ale Battered Naturally Smoked Haddock Fish & Chips - €19.50 (I wheat, 4, 7, 9) served with crushed peas, chunky tartar sauce

8oz lrish Rib Eye Steak - €26.5o (7, 9,12) served with pepper sauce, confit tomatoes, pickled fennel & chips

Steak Sandwich - €20 (1 wheat, 7, 9)
50z Irish striploin steak, garlic ciabatta and chimichurri served with pepper sauce, side salad & chips

SIDES

Creamy Mash Potato | Seasonal Vegetables | Chips | Battered Onion Rings | Seasonal Side Salad - €5 each

Food allergens list: 1 Gluten, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanuts, 6 Soya, 7 Milk, 8 Nuts, 9 Celery, 10 Mustard, 11 Sesame, 12 Sulphur Dioxide, 13 Lupin, 14 Molluscs

All 14 allergens are openly used throughout our kitchen. Trace amounts may be present at all stages of cooking.