

# SHEBEEN Chic

## STARTERS

Soup of the Day 5.00

Homemade Pork Pie 5.50  
with spiced apple chutne

Goat's Cheese Parfait 6.00  
oven dried tomato petals, Hugh Clarke mixed leaves  
& Balsamic glaze

Chargrilled Field Mushroom Salad 6.00  
Ardrahan cheese, mixed leaves, toasted walnuts & black  
olives

Ham Hock Terrine 6.50  
with pickled mushrooms

The 80's Plate 7.00  
selection of favourites from that decade

Deep Fried Calamari 7.50  
smoked paprika batter served with lemon aoili

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## MAINS

Beef & Guinness Stew 9.00  
with mashed potato

Tomato Tart 10.00  
baby gem & watercress salad and red onion compote  
with Goat's cheese 12.00

Vivian Fay's Bangers & Mash 10.00  
caramelized onions, garden peas, mashed potato & jus

Homemade Burger 12.00  
garlic mayo, home cut Maris Piper chips and homemade  
Ketchup  
with Dubliner cheddar cheese +1.25  
with streaky bacon +1.50

Vegetable Risotto of the Day 12.00

Roasted Shannon Vale Chicken 14.50  
With white bean & chorizo cassoulet

Baked Fillet of Irish Cod 14.50  
Herb crust, lemon scented provencal vegetables & Gnocchi

Medallions of Beef 17.50  
Braised red cabbage, fondant potato, wilted spinach & jus

## SIDES

Creamy Mashed Potato 3.50

Home Cut Maris Piper Chips 3.50  
and homemade ketchup

Mixed Leaf Salad 2.50

## DESSERTS

Rich Chocolate Brownie 6.00  
Chocolate sauce & vanilla ice cream

Bread & Butter Pudding 6.00  
With vanilla ice cream & creme anglaise

Brulee of the day 6.00  
with chocolate chip cookies

Selection of Irish Cheeses 7.00

all our products are locally sourced  
and our menu changes seasonally

a service charge of 10% is added to groups of six or more

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