



The Selkie

STARTERS

KOREAN PORK BELLY | 12.00

SERVED WITH GOCHUJANG SLAW & BABY GEM LETTUCE

1W | 1B | 6 | 11

ASIAN STYLE SALAD | 10.00

FINE CHOPPED VEGGIES , CASHEWS , SESAME STICKS AND A SPICY PEANUT DRESSING

ADD PULLED SILVER HILL DUCK CONFIT | 3.00 OR WARM MARINATED TOFU | 3.00

5 | 6 | 8 | 10 | 11

IRISH CHICKEN WINGS | STARTER | 9.50 MAIN | 18.00

BOURBON LOUISIANA HOT SAUCE , CASHEL BLUE DIP , FRESH CELERY | 7 | 9 | 10 | 12

BURTONPORT POTTED CRAB | 12.95

SEASONED WITH OLD BAY AND CITRUS , SERVED WITH SOURDOUGH CROSTINI AND SALAD

1W | 2 | 7 | 10

*HOMEMADE SOUP | WARM SOURDOUGH BREAD | 5.95

1W | 9

*FRIED CALAMARI WITH ROMESCO SAUCE

FLASH FRIED TENDER SQUID WITH FRESH LEAVES AND CHARRED LEMON | 1W | 3 | 7 | 8H | 14

STARTER | 10.95 MAIN | 19.95

*SELKIE MEZZE STARTER | 10.00 TO SHARE | 18.00

FRESH CUT VEGGIES , HUMMUS , MARINATED OLIVES , WARM BREAD , DUKKHA AND DIPS | 1W | 6 | 8 | 9 | 10 | 11

ADD LEITRIM HILL GOATS CHEESE 3.00/6.00 | 7

TUNA TARTARE , AVOCADO , CUCUMBER & WHITE MISO BROTH | 13.50

SASHIMI GRADE TUNA SEASONED WITH RICE WINE VINEGAR AND LEMON PEPPER , FRESH DICED AVOCADO

4 | 6 | 11

1W | WHEAT 1B | BARLEY 2. CRUSTACEANS 3. EGGS 4. FISH 5. PEANUTS

6. SOY BEANS 7. MILK 8. NUTS | 8H. HAZEL | 8C. CASHEW | 8P. PISTACHIO 9. CELERY

10. MUSTARD 11. SESAME SEEDS 12. SULPHUR DIOXIDE 13. LUPIN 14. MOLLUSCS



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MAINS

YELLOW THAI CURRY | 17.50

MILDLY SPICED COCONUT BASE , CRISP VEG , FRESH CORIANDER , SERVED WITH FRAGRANT RICE | 8P | 5 | 6 | 9 | 11

ADD PRAWNS 6.00 | 2 ADD CHICKEN 3.00 OR TOFU 2.50 | 5 | 6 | 9 | 11

PARMESAN CRUSTED COD | 23.00

VEGETABLE AND HERB BARLEY PILAF , ROASTED CHERRY TOMATOES , SPICED TOMATO SAUCE | 1B | 4 | 7 | 9

SWORDFISH STEAK | 26.00

SUNDRIED TOMATO AND HERB BUTTER SERVED ON SAUTÉED BABY POTATOES AND SAMPHIRE | 4 | 7 | 10

9OZ IRISH HEREFORD RIBEYE STEAK | 29.50

LYONNAISE POTATOES , ROAST ONION PUREE , BRANDY AND GREEN PEPPERCORN SAUCE | 7

POLENTA CAKE, SWEET CORN AND RED PEPPER | 18.00

CHILI AND GARLIC SAUCE , SERVED WITH SALAD | 5 | 6

PAN ROASTED CHICKEN BREAST | 21.00

PETIT POIS , BABY GEM , SMOKED PANCETTA , SERVED ON BUTTERY CHAMP | 7 | 9 | 12

PANKO COATED LEMON SOLE | 23.50

PICKED CUCUMBER SALAD , LIME AIOLI SERVED WITH CHIPS | 1W | 3 | 4 | 7 | 10

ASIAN CRISPY BEEF | 22.00

RADICCHIO , OYSTER MUSHROOMS , SERVED WITH FRAGRANT RICE | 6 | 11 | 12

PASTA

RED PEPPER PESTO PENNE | 19.00

LEITRIM HILL GOATS CHEESE , TOPPED WITH TOASTED ALMONDS | 1W | 7 | 8A

ARGENTINIAN PRAWN SPAGHETTI | 22.00

CHILI & SHALLOT BUTTER , FRESH TOMATO | 1W | 2 | 3 | 7 | 12

1W | WHEAT 1B | BARLEY 2. CRUSTACEANS 3. EGGS 4. FISH 5. PEANUTS

6. SOY BEANS 7. MILK 8. NUTS | 8H. HAZEL | 8C. CASHEW | 8P. PISTACHIO 9. CELERY



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BURGERS

CAESAR CHICKEN BURGER | 15.50

CRISPY BACON , CAESAR DRESSING , GARLIC CROSTINI | 1W | 3 | 10 | 11

BEYOND MEAT VEGAN BURGER | 15.50

VEGAN CHEESE , FRESH SALAD , PICKLES AND GARLIC AOILI | 1W | 6 | 11

JAMESON GLAZED CHUCK | 15.50

TOBACCO ONIONS , HOUSE BURGER SAUCE , FRESH SALADS | 1W | 12 | 3 | 10

BLACKENED CAJUN CHICKEN BURGER | 15.50

MANGO AND CORIANDER SALSA , FRESH SALAD , SRIRACHA AIOLI | 1W | 10 | 11 | 12

CHUCK AND BRISKET BEEF BURGER | 15.50

SMOKED CHEESE , HOUSE BURGER SAUCE , FRESH SALAD , PICKLES | 1W | 3 | 10 | 11

KATSU CHICKEN BURGER | 15.50

CRISPY CHICKEN , CURRIED MAYO , KIMCHI SPICED ONIONS | 1W | 3 | 7 | 9

SIDES

MASH OR CHAMP | 5.50 | 7

POLENTA CHIPS | 5.50 | 6 | 9 | 10

LEMON & HERB BABY POTATOES | 5.00 | 7

BREAD PLATE | 3 PER PERSON | 1W | 7 | 6

SWEET POTATO FRIES | 6.00

SIDE SALAD | 5.00 | 9 | 10

MIXED OLIVES | 5.00

FRIES | 5.00



THE SELKIE
THESELKIE.LEITRIM@GMAIL.COM
00353 71 0811025





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AFTERS

BAKED VANILLA CHEESECAKE | 9.00

SERVED WITH ICE CREAM

3 | 7

PASSIONFRUIT PANNA COTTA | 9.00

6

SELECTION OF ICE CREAMS | 8.50

6 | 7 | 12

SALTED CARAMEL SUNDAE | 8.95

1W | 7 | 12

DARK CHOCOLATE TART | 9.00

MASCARPONE , NUT BRITTLE

1W | 5 | 7 | 8

1W | WHEAT 1B | BARLEY 2. CRUSTACEANS 3. EGGS 4. FISH 5. PEANUTS
6. SOY BEANS 7. MILK 8. NUTS | 8H. HAZEL | 8C. CASHEW | 8P. PISTACHIO 9. CELERY
10. MUSTARD 11. SESAME SEEDS 12. SULPHUR DIOXIDE 13. LUPIN 14. MOLLUSCS

* DISHES MARKED WITH AN ASTERISK CAN BE MADE GLUTEN FREE



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