



The Selkie

## STARTERS

### IRISH CHICKEN WINGS

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

**STARTER | 9.50 MAIN | 18.00**

**\*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 | 14

**STARTER | 10.95 MAIN | 19.95**

### GRILLED ARGENTINIAN PRAWN YAKATORI | 13.00

SPICED PEANUT DRESSING, CRISPY SLAW

2 | 6 | 9 | 10 | 11

### SLOWCOOKED PULLED PORK BAO BUNS | 12.50

OR BBQ JACKFRUIT (VE, VG), SRIRACHA SLAW

1W | 6 | 9 | 10 | 11

**\*BEETROOT AND GIN CURED IRISH SALMON | 13.00**

PICKLED BEETROOT, CROSTINI, LEMON EMULSION, WATERCRESS

1W | 4 | 10

**\*CRAB AND GRUYÈRE CHEESE TARTLET | 13.50**

FRESH HERB AND LEMON CRÈME FRAICHE

1W | 2 | 3 | 6 | 7 | 10

### KOREAN CRISPY DUCK | 11.50

ASIAN BBQ SAUCE, CRISP SLAW

6 | 10 | 11

### LEITRIM HILL GOATS CHEESE SALAD | 12.00

NUT AND QUINOA BON BON, POMEGRANATE AND SHERRY DRESSING

6 | 7 | 8C | 8P | 9 | 10

**Please note a discretionary 10% service charge applies to tables of 8 or more. All gratuities are directly distributed to our hard working staff.**

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 ASTERISK CAN BE MADE GLUTEN FREE



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## MAINS

### SPICY ITALIAN SAUSAGE ARRABIATA | **19.00**

PENNE PASTA, PARMESAN, GARLIC BREAD  
1W | 3 | 6 | 7 | 9

### YELLOW THAI CURRY | **17.50**

MILDLY SPICED COCONUT BASE, CRISP VEG, FRESH CORIANDER  
SERVED WITH FRAGRANT RICE | 5 | 6 | 9 | 11  
**ADD PRAWNS | 6.00 | 2 | ADD CHICKEN | 3.00 OR TOFU | 2.50**

### PANKO COATED LEMON SOLE | **23.50**

PICKED CUCUMBER SALAD, HOUSE BOILED EGG TARTARE SAUCE  
1W | 4 | 7 | 9 | 3

### 9OZ IRISH HEREFORD RIBEYE STEAK | **29.50**

LYONNAISE POTATOES, CARAMELISED SHALLOTS, FRESH GREENS, ROASTED CHERRY TOMATOES  
BRANDY AND GREEN PEPPERCORN SAUCE OR CASHEL BLUE CHEESE SAUCE  
7 |

### 3HR SLOW COOKED BEEF SHORT RIB | **22.00**

GARLIC POTATOES, CHARRED TENDER STEM BROCCOLI, CASHEL BLUE OR PEPPER SAUCE  
7 | 9 | 10

### IRISH DUCK BREAST | **24.50**

CAVOLO NERO, 5 SPICE SQUASH PUREE, ROAST ONION, RED WINE SAUCE  
SERVED MEDIUM  
6 | 7 | 9

### IRISH ORGANIC SALMON | **23.00**

MIXED GREENS AND BEURRE BLANC  
3 | 4 | 7

### PAN ROASTED CHICKEN SUPREME | **22.00**

BBQ CHORIZO, BUTTERY COLCANNON MASH, GREENS  
7 | 9

### SWEET POTATO AND BUTTERNUT SQUASH POLENTA CAKE | **20.00**

CHILLI AND GARLIC SAUCE, SIDE SALAD  
5 | 6 | 11

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## BURGERS

**\*60Z CHUCK AND BRISKET BEEF BURGER | 16.00**

HOUSE BURGER SAUCE, CRISP SALAD, PICKLES

**ADD CHEESE | 1.00**

1W | 3 | 7 | 10 | 11

**\*60Z BACON AND CHEESE BURGER | 16.00**

SMOKED CHEESE, HOUSE SAUCE, STREAKY BACON, CRISP SALAD

1W | 3 | 7 | 10 | 11

**\*GRILLED ARGENTINIAN CHICKEN BURGER | 16.00**

CRISP SALAD, CHIMICHURRI, PICKLED RED ONION, GARLIC SAUCE

**ADD CHEESE | 1.00**

1W | 3 | 7 | 10 | 11

**CRISPY CHICKEN, BBQ SAUCE BURGER | 16.00**

BACON JAM, CRISP SALAD

**ADD CHEESE | 1.00**

1W | 3 | 7 | 11

**\*BEYOND MEAT BURGER | 16.00**

VEGAN CHEESE, GARLIC AIOLI, CRISP SALAD

1W | 6 | 11

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## SIDES

CRISPY WAFFLE FRIES | **5.50** 1W |

GARLIC POTATO CUBES, BLACK GARLIC MAYO | **5.50** 3 | 6

CONFIT POTATO CHIPS | **6.00**

MIXED VEG | **5.00**

CHIPS | **5.00**

POLENTA FRIES | **5.50** 6 |

MASH, COLCANNON MASH | **5.00** 7 |

SWEET POTATO FRIES | **6.00**

SIDE SALAD | **5.50** 9 | 10

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## AFTERS

### KATAFFI SPLIT | **10.00**

CRISPY BANANA, DARK CHOCOLATE SAUCE, WHIPPED BAILEYS CREAM 1W | 3 | 7

### CHOCOLATE AND CARAMELISED ORANGE TORTE | **10.00**

STEWED WHISKY ORANGES, GINGER BREAD CRUMB 1W | 7

### SELECTION OF ICE CREAMS 7 || **8.00**

### PEACH AND VANILLA PANNACOTTA (VE, VG) | **10.00**

PEACH COMPOTE, BLUE BERRY SORBET 6 |

### \*PEAR AND BLACKBERRY CRUMBLE TART | **10.00**

HAZELNUT POITÍN CREME ANGLASIE, WHITE CHOCOLATE ICE CREAM 1W | 3 | 7

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## REGARDING ALLERGENS AND INTOLERANCES

The Selkie team take allergen concerns very seriously and have procedures in place to ensure the safety of our customers. Our chefs and staff follow strict protocols to try and avoid cross-contamination, but we cannot guarantee that our kitchen and food preparation areas are entirely free from allergens.

It is the responsibility of the customer to inform our staff of any allergies or dietary restrictions before placing their order, and we will make every effort to accommodate their requests. However, please note that we cannot guarantee the complete absence of cross-contamination, as we are a small kitchen and use shared cooking and preparation areas.

Please note that some of our dishes may contain or come into contact with common allergens, such as wheat, gluten, dairy, nuts, peanuts, soy, fish, shellfish, and egg. If you have any concerns or questions about allergens, we encourage you to speak with our staff, or refer to the allergen information provided on our menu.

Please be aware that even if a particular dish is marked or designed as gluten-free or allergen-free, additional allergens may be present in our kitchen, and we cannot guarantee that our food is free from allergens. Customers with severe allergies or who are extraordinarily concerned about the risk of cross-contamination should assess their own dietary needs and make a decision accordingly.

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