



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 OF THE DAY | **5.95**

SERVED WITH SOURDOUGH BREAD 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

*ARGENTINIAN PRAWN TEMPURA | **14.00**

SAUTEED PAK CHOI, PRAWN BISQUE.

2 | 4 | 6 | 7 | 11 | 14

CHICKEN THIGH RAGU | **12.50**

CELERIAC FOAM, CRISPY CHICKEN SKIN GRANOLA, WILD MUSHROOMS
1W | 3 | 8 | 7 | 12

*CRISPY FRIED SILKEN TOFU (VE/VG) | **11.50**

WILTED PAK CHOI, APPLE & PLUM DRESSING 6 | 11 | 12

*SPICY NDUJA LISSADELL MUSSELS | **12.50**

CREAMY WHITE WINE SAUCE, HOMEMADE BREAD

1W | 2 | 4 | 7 | 12 | 14

KOREAN CRISPY DUCK | **12.00**

ASIAN BBQ SAUCE, CRISP SLAW

6 | 10 | 11

*PICKLED FENNEL & GRAPEFRUIT SALAD (VE/VG) | **10.00**

CROSTINI, GRAPEFRUIT VINAIGRETTE DRESSING

ADD LEITRIM HILL GOATS CHEESE | 2.50

1w | 9 | 10 | 11

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

*JAPANESE STYLE KATSU CURRY (VE/VG) | **17.50**

SERVED WITH FRAGRANT RICE

1w | 5 | 6 | 9 | 11

ADD CHICKEN | 3.00 OR TOFU | 2.50

ORGANIC IRISH SALMON CUTLET | **23.50**

LEMON & CAPER BUTTER, BABY POTATOES, SUNDRIED TOMATO, GREEN BEANS.

4 | 7 |

9OZ IRISH PRIME RIBEYE STEAK | **32.50**

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

7 |

3HR SLOW COOKED BEEF FEATHERBLADE | **24.00**

GARLIC POTATOES, CHARRED TENDER STEM BROCCOLI, CASHEL BLUE OR PEPPER SAUCE

7 | 9 | 10

IRISH DUCK BREAST | **26.00**

CAVOLO NERO, ROASTED BUTTERNUT SQUASH, 5 SPICE SQUASH PUREE, CONFIT POTATOES, ROAST
ONION & RED WINE SAUCE

SERVED MEDIUM

6 | 7 | 9

IRISH SMOKED HADDOCK | **24.00**

BRAISED LEEKS, MIXED GREENS, MASH, TARTARE BEURRE BLANC SAUCE

| 4 | 7

PAN ROASTED CHICKEN SUPREME | **22.00**

BBQ CHORIZO, BUTTERY COLCANNON MASH, MIXED GREENS

7 | 9

*VEGETABLE MOUSSAKA (VE/VG) | **20.00**

GARLIC CROSTINI, FRESH SIDE SALAD

1w | 6 | 10

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BURGERS

ALL BURGERS SERVED WITH CRISPY WAFFLE FRIES

***60Z CHUCK AND BRISKET BEEF BURGER | 16.50**

HOUSE BURGER SAUCE, PICKLES, CRISP SALAD

ADD CHEESE | 1.00

1W | 3 | 7 | 10 | 11

***60Z BACON AND CHEESE BURGER | 16.50**

CHEDDAR CHEESE, HOUSE SAUCE, STREAKY BACON, CRISP SALAD

1W | 3 | 7 | 10 | 11

***GRILLED ARGENTINIAN CHICKEN BURGER | 16.50**

CRISP SALAD, CHIMICHURRI, PICKLED RED ONION, GARLIC SAUCE

ADD CHEESE | 1.00

1W | 3 | 7 | 10 | 11

CRISPY CHICKEN, BBQ SAUCE BURGER | 16.50

BACON RELISH, CRISP SALAD

ADD CHEESE | 1.00

1W | 3 | 7 | 10 | 11

***BEYOND MEAT BURGER (VE/VG) | 16.50**

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

MIXED VEG | **5.00**

CHIPS | **5.00**

POLENTA FRIES | **5.50**

MASH, COLCANNON MASH | **5.00**

SWEET POTATO FRIES | **6.00** 7 |

SIDE SALAD | **5.50**

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AFTERS

KATAFFI SPLIT | **10.50**

CRISPY FILO WRAPPED BANANA, DARK CHOCOLATE SAUCE, HONEYCOMB PIECES,
WHIPPED BAILEYS CREAM & ICE CREAM 1W | 3 | 7

BAKED TO ORDER WHITE CHOCOLATE, CRANBERRY & CASHEW COOKIE | **10.50**

FRESH MIXED BERRIES, DARK CHOCOLATE SAUCE, VANILLA ICE CREAM | 1w | 3 | 7 | 8c

SELECTION OF ICE CREAM | **8.00**

PLEASE ASK FOR CURRENT FLAVOURS | 3 | 6 | 7 | 8

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

PEACH COMPOTE, MANGO SORBET | 6 |

CARAMELISED PLUM TART TATIN | **10.00** (VE, VG)

BRANDY CREME ANGLAISE, ICE CREAM 1W | 6

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The Selkie
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Duncarberry, Tullaghan, Co. Leitrim, F91 K38H





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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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