

# Russells

DOOLIN

## Small Plates

<b>Classic French Onion Soup</b> 8.50	<b>Coconut &amp; Lime Fish Soup</b> 14.50
Beef broth, toasted sourdough, Gruyere cheese.	Prime white Atlantic fish, coconut broth, coriander & chilli.
Served with Russells brown bread.	Served with toasted sourdough.
(1) AGF	(1, 4) AGF
° wine pairing: Pinot Noir, La Chevaliere 11	° wine pairing: Sauvignon Blanc, 'Rabbit Island' 9.50
<b>Kellys 1/2 Dozen Gigas Oysters</b>	<b>Deep Fried Wicklow Brie</b> 15
<b>Natural</b> 22	Sourdough crumbed Wicklow brie, pear chutney, toasted walnuts
Pineapple & seaweed mignonette.	(1, 3, 7, 8, 11)
Served with Russells brown bread.	° wine pairing: Sauvignon Blanc, 'Rabbit Island' 9.50
(1, 14) AGF	
<b>Grilled</b> 24.50	<b>Ham Hock Terrine</b> 16.50
Gubeen chorizo, spring onion, parmesan, herb crumb.	Pineapple & ginger relish, watercress, mustard vinaigrette, sourdough melba toast.
Served with Russells brown bread.	(1, 10) AGF
(1, 7, 14) AGF	° wine pairing: Pinot Noir, La Chevaliere 11
° pairing: Glass/ Pint of Guinness 3.80/ 6.50	
° wine pairing: Grillo, Fiordiligi 12	

**Russells Special** Market Price  
See our specials board for our daily specials.

---

## Sides

<b>Russells Handmade Chips</b> 6	<b>Russells House Salad</b> 8.50
(1)	(11) GF
<b>Truffle &amp; Parmesan Chips</b> 7.50	<b>Russells Seasonal Vegetables</b> 6
(1,7)	(7) GF
<b>Blue Cheese Chips</b> 7	<b>Creamy Mash</b> 6.50
(1)	(7) GF

---

ALLERGENS: 1. cereals / 2. crustaceans / 3. eggs / 4. fish / 5. peanuts / 6. soybeans / 7. milk / 8. nuts / 9. celery / 10. mustard / 11. sesame seeds / 12. sulphur dioxide & sulphites / 13. lupin / 14. molluscs  
AGF - Please ask our server – any of these dishes can be adapted to be gluten-free

# Russells

DOOLIN

## Big Plates

<b>Russells Signature Fish n' Chips</b> 23.50 Craft beer batter, Atlantic white fish, mushy peas, tartar sauce, curry sauce, homemade fresh chips. (1,3,4) ° wine pairing: Sauvignon Blanc, Réserve St Jacques 8.75	<b>Slow Cooked Kilshanny Lamb Shoulder</b> 32 Sundried tomato pesto, balsamic & mint syrup, seasonal vegetables, potatoes. (7, 8, 9) GF ° wine pairing: Porrais Douro, Quinta de Porrais 10
<b>Pan Seared Duck Breast</b> 29.50 Celeriac puree, crispy leeks, spiced apple sauce, honey & ginger jus. (6,7) GF ° wine pairing: Pinot Noir, La Chevaliere 11	<b>Russells Bouillabaisse</b> 32 Classic French tomato based fish stew, white fish, squid, prawns & shellfish, rouille. Served with toasted sourdough. (1, 2, 4, 9) ° wine pairing: Merlot, Eliance 8
<b>Traditional Sri Lankan Curry</b> Fragrant coconut curry & tomato based curry, coconut rice, poppadom. <b>Vegan (1) AGF</b> 22 <b>Chicken (1) AGF</b> 25 <b>Seafood (1, 4) AGF</b> 30 ° wine pairing: Viognier, Domaine Montrose 10	<b>Russells Cottage Pie</b> 29 Slow cooked heel of beef, black bean, chorizo, duchess potato, mature cheddar. (1, 3, 7, 9, 10) GF ° wine pairing: Merlot, Eliance 8
	<b>Russells Special</b> Market Price See our specials board for our daily specials.

---

## Desserts

Our team will inform you of the desserts available for the day

---

ALLERGENS: 1. cereals / 2. crustaceans / 3. eggs / 4. fish / 5. peanuts / 6. soybeans / 7. milk / 8. nuts / 9. celery / 10. mustard / 11. sesame seeds / 12. sulphur dioxide & sulphites / 13. lupin / 14. molluscs AGF  
- Please ask our server – any of these dishes can be adapted to be gluten-free