



DOOLIN

## STARTERS

### Coconut & Lime Fish Soup 14.50

Atlantic white fish, coconut broth, coriander & chilli.

Served with toasted sourdough.

(1, 4) AGF

### Steamed Galway Bay Mussels 16

Potato, spring onion, lemon, cream.

Served with Russells dilisk Irish white soda bread

(1, 7, 14) AGF

### Warm Smoked Mackerel Beetroot Salad 17

Punchy horseradish, pine nuts

(4, 7, 8) GF

### Wild Irish Scallops 25

From the Bertha, 'Nduja butter, toasted sourdough, parsley, lemon.

(1, 6, 7, 14) AGF

### Whipped St. Tola Goat's Cheese 16

Smoked almonds, dates, hot honey, chives, chilli flakes, crispy sourdough

(1, 7, 8) AGF

### West Clare Potato Gnocchi 18

Gorgonzola cream, sage, Burren smoked salmon, parmesan, herb oil

(1, 3, 4, 7)

### Kellys 1/2 Dozen Oysters

Served with Russells brown bread.

Natural (1, 14) AGF 22

Passionfruit habanero hot sauce, 24.50  
pickled red onion. (1, 7, 14) AGF

### Clare Beef Carpaccio 23.50

Capers, toasted hazelnuts, parmesan & rocket, crispy sourdough

(7, 8) AGF

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## Sides

### Russells Handmade Chips 6

(1)

### Truffle & Parmesan Chips 7.50

(1, 7)

### Corn on the cob 6

(7) GF

### Potato Salad 7

Mustard, greens, pickled onion

(3, 7, 10) GF

### Russells House Salad 9.50

Sweet green chilli & lime

(11) GF

### Russells Seasonal Vegetables 6

(7) GF

### Colcannon Mash 7

(7) GF

### Celeriac & apple slaw 6

(3, 10) GF

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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



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## MAIN COURSE

### **Russells Signature Fish n' Chips** 24

Craft beer batter, Atlantic white fish, mushy peas, tartar sauce, curry sauce, homemade fresh chips.

(1, 3, 4)

### **Russells Bouillabaisse** 34

Classic French tomato based fish stew, white fish, squid, prawns & shellfish, rouille. Served with toasted sourdough.

(1, 2, 4, 9, 14)

### **Chargrilled Whole Wild Fish** Market

Seaweed & herb butter, samphire  
Choose two dishes from sides

(4, 7) GF

### **Steamed Galway Bay Mussels** 29.50

Potato, spring onion, lemon, cream.  
Served with Russells dilisk Irish white soda bread

(1, 7, 14) AGF

### **West Clare Wagyu Beef Shin** 39

Very slow-cooked Wagyu beef shin, potato & truffle purée, roasted onion, wild mushroom cream, spinach

(7, 9) GF

### **Bacon & Cabbage** 25

Steamed bacon loin, colcannon mash, hispi cabbage, butter sauce

(7) GF

### **Chargrilled Sweet Potato** 23

Gremolata, tahini yoghurt, arugula, cashew nuts

(6, 8) GF

### **Wild Atlantic Hot Seafood Platter (for 2 sharing)** 60 per person

Moher lobster, wild Atlantic red prawn, Moher crab, mussels, squid, chargrilled corn on the cob, baked potato, tomato anchovy & caper salsa, Russell's bisque

(2, 4, 7, 9, 14) GF

### **Chargrilled Moher Lobster** Market

Wild garlic butter, lemon lime butter

Choose two dishes from sides.

(2, 7) GF

### **Russells Special**

See our specials board for our daily specials.

### **Slow Cooked Kilshanny Lamb Shoulder** 33

Sundried tomato pesto, balsamic & mint syrup, seasonal vegetables, potatoes.

(7, 8, 9) GF

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