

## **Starters.**

Home Made Vegetable Soup	€4.95
Seafood Chowder	€7.50
Calamari Deep Fried Squid Served with Garlic & Lemon Mayonnaise	€8.95
Wild Clams in Garlic & Wine	€12.25
Mussels Marinara White Wine & Garlic Butter	€13.50
Warm St Tola Goat's Cheese Salad With Raspberry Coulee & Red Onion Marmalade	€9.25
BBQ Chicken Wings	€7.25
½ Dozen Gigas Oysters	€12.50
1 Dozen Gigas Oysters	€24.50

**For Allergen Information ~**

**Please refer to the last page of this menu**

**Our shellfish is wild and therefore may vary slightly in size or flavor depending on seasons tides etc. There can be some bones in fish dishes. All of our meat & chicken is sourced from Irish farms.**

## **Main Courses.**

<b>Linnane's Fish &amp; Chips</b>	<b>€16.50</b>
Battered Hake served with Homemade Tartare Sauce, Mushy Peas & Chips	
<b>Poached Fillet of Salmon</b>	<b>€17.75</b>
Served with Cream of Chive Sauce With Mash Potato & Seasonal Vegetables	
<b>Fish Cakes</b>	<b>€12.50</b>
Salmon, Smoked Coolie, Hake, Cod & Potato Served with Salad & Tartare Sauce (GF)	
<b>Kinvara Smoked Salmon Pasta</b>	<b>€15.25</b>
<b>Pasta with Wild Clams &amp; Mussels</b>	<b>€17.00</b>
<b>Seafood Pie</b>	<b>€15.95</b>
Mussels, Clams, Salmon, Cod, Haddock & Egg, Under a Bed of Mash and Served with Salad (GF)	
<b>Scallops with Risotto</b>	<b>€23.75</b>
Pan-fried Scallops with Bacon Served on a Bed of Pea & Herb Risotto Rice topped with Rocket	
<b>Fresh New Quay Lobster (Approx. 600g)</b>	<b>€41.95</b>
With Garlic Butter & Baby Potatoes	
<b>Chicken Supreme</b>	<b>€15.75</b>
Stuffed with Spinach, Feta & Wrapped in Parma Ham. Served with Mash Potato & Red Pepper Sauce	
<b>Surf &amp; Turf</b>	<b>€29.95</b>
100% Irish Herford Sirloin Steak with Dublin Bay Prawns, Mushrooms, Onions & Chips-	
<b>Keep it Turf (Without Prawns)</b>	<b>€24.95</b>
<b>Vegetarian Dish of the Day</b>	<b>€13.50</b>
See 'Specials 'Board	

## **Salads/Sandwiches.**

Kinvara Smoked Salmon Salad	€15.75
Prawn Salad	€24.50
Seafood Platter Kinvara Smoked Salmon, Burren Smoke House Mackerel, Squid, Mussels, Prawns, Clams & Salad.	€27.50
Open Smoked Salmon Sandwich	€12.25
Open Prawn Sandwich	€16.50

## **Children's Menu.**

Home Made Fish Goujons & Chips	€6.25
Chicken Goujons & Chips	€6.25
Pasta with Tomato Sauce	€6.25
Children's Mussels & Chips	€8.50

## **Home Baked Desserts.**

Seasonal Cheesecake	€5.50
Apple Crumble	€5.50
Rich Chocolate Torte (Gluten Free)	€5.50
Selection of Ice Cream (Chocolate, Vanilla, Strawberry)	€5.50
Glass of Dessert Wine (Muscat de Beaumes de Venise)	€6.50

## White Wine.

Le Chapeau Noir - Chardonnay (2017) Languedoc, France. Orchard fruit aromas with a smooth finish, ripe peaches and nectarines on the palate.	€21.95
Fortant – Sauvignon Blanc (2015) Pays d’Oc, France. Crisp, dry & full round palate; floral & lemon notes.	€21.95
Il Bucco – Pinot Grigio (2017) Abruzzo, Italy. Elegant with delicate fruity character & a good finish.	€23.95
Señorio de Iñesta – Sauvignon Blanc (2017) (Organic) Valdepeñas, Spain. Complex, citrusy with smoked tones. Good acidity & fruits flavors.	€25.95
Gayda - Grenache Blanc – Viognier (2016) Languedoc-Roussillon, France. An aromatic, fruit driven with citrus notes. A rich palate, round and fruity, offering a distinct freshness.	€27.95
Henri de Richemer – Piquepoul (2016) Côtes de Thau, France. Bright, fresh & lively pale yellow in colour. Floral & fruity with prevailing citrus.	€27.95
La Granadilla – Verdejo (2016) Rueda, Spain. Fresh and vibrant white wine with intense aromas of orange peel & fresh apple.	€28.95
Altos de Torona – Albariño (2016) Rías Baixas, Spain Vibrant with enticing aromas & a zesty, acidic palate.	€29.95
Famille Hugel – Riesling (2015) Alsace, France Dry elegant wine with high acidity & complex minerality.	€33.95
Moillard – Chablis (2015) Chablis, France. Clean fresh fruit with crisp minerality.	€35.95
Rene Favre - Petite Arvine (2016) Chamson, Switzerland. Rich, spicy dark plush fruit, wonderful mouth feel, juicy and luscious on the palate with firm tannin and natural fresh acidity.	€39.95

### **Half Bottle.**

Dr. Loosen – Riesling (2016) €17.95

Mosel, Germany.

Attractively perfumed, crisp & refreshing, slightly off-dry & naturally low in alcohol.

Metico – Rosé Prosecco. €17.95

Vittorio Veneto, Italy.

Rich, lively & pink in colour. Ripe, fruity with a hint of wild strawberry on the palate.

### **Dessert Wine.**

Château Simon – Sauvignon Blanc, Semillon €24.50

Glass €7.50

Sweet, fresh & fruity. Full of apricot, peach & honey flavours with lots of complexity.

### **By the Glass.**

Chardonnay €6.00

Sauvignon Blanc €6.00

Pinot Grigio €6.00

Sauvignon Blanc (Organic) €6.95

## **Red Wine.**

Paul de Montaigne – Merlot (2016) Pays d’Oc, France. Aromas of ripe plumb with light hints of spice. Fruity with a smooth finish.	€21.95
Novacorte – Cabernet Sauvignon (2016) Veneto, Italy. Ripe blackcurrants & brambles with hints of blackberry.	€21.95
Fuerte Navarra – Tempranillo (2016) Navarra, Spain. Medium bodied with smooth tannins & well-balanced acidity.	€22.95
Il Bucco – Montepulicano (2017) Abruzzo, Italy. Deep ruby-red with excellent structure & balanced tannin.	€23.95
Perlage – Sangiovese (Organic) (2016) Marche, Italy. Medium bodied with cherries. Light tannins, well balanced with good acidity.	€25.95
M. Chapoutier – Gigondas (2016) Gigondas, France. Full bodied, ripe fruits of plumb & strawberries balanced with spiced notes & well-structured tannins.	€27.50
Chakana – Malbec (Organic) Mendoza, Argentina. Full bodied with black fruits, floral & chocolate notes. Ripe tannins with spice & a long finish.	€26.50
Cave de l’Ormarine – Syrah, Grenache (2016) Languedoc, France. Medium bodied with red berries & liquorish. Well balanced with a long finish.	€27.50
Villa Wolf - Pinot Noir (2014) Pfalz, German. Medium bodied with red fruit notes following through with cherry & silky tannins.	€28.50
Château de la Cour Grand Cru (2014) Saint-Émilion, France Intense aromas bodied with delicious black fruits. Beautifully balanced with a long and pleasing finish.	€48.00

## **Rosé.**

Les Chanterelles Sancerre Rosé. €23.95  
Medium-dry with ripe summer fruits, raspberry, red cherry & strawberry. Well balanced with good acidity.

## **Sparkling & Champagne.**

Ca' Marcella – Prosecco. €26.95  
Delicious fruity, medium sweet. Round ripe, soft peach & nectarine.

Villa Conchi Brut Sekection  
Cava, Spain

Moët & Chandon (NV) €69.95  
Reims, France.  
Classic Champagne style. Vibrant intensity of green apple, citrus & fresh-baked brioche with mineral nuances. Lively mousse, fine bubbles & good balance.

Bollinger (NV)  
Reims, France

## **Half Bottle.**

Metico – Rosé Prosecco. €17.95  
Vittorio Veneto, Italy.  
Rich, lively & pink in colour. Ripe, fruity with a hint of wild strawberry on the palate.

## **Snipe.**

Belvini – Prosecco Frizzante. €10.95

## **By the Glass.**

Merlot	€6.00
Cabernet Sauvignon	€6.00
Tempranillo	€6.00
Sangiovoise (Organic)	€6.90
Rosé	€6.00

\*Vintages May Vary

# The Burren Food Trail

We at Linnane's are members of the Burren Eco Tourism Network (BEN) and part of the Burren Food Trail. This involves supporting local businesses and sourcing local produces.

## Our Suppliers Are:

Burren Seafoods; Kinvara Smoked Salmon; Celtic Salads; St Tola Organic Cheese; CS Fish; Burren Smokehouse; Arrabawn Dairies; Glynn's Fruit & Veg; Mill Meats.

### Allergen Information:

**Contains Gluten:** Chowder, Calamari, Fish & Chips, Clams & Pasta, Open Salmon Sandwich, Open Prawn Sandwich, Chicken Goujons, Fish Fingers, Kid's Pasta, Apple Crumble, Bailey's Cheesecake.

**Contains Dairy:** Soup, Chowder, Mussels Marinara, Goats Cheese Salad, Fish & Chips, Poached Salmon, Fish Cakes, Smoked Salmon Pasta, Clams in Garlic, Clams & Pasta, Scallops, Lobster, Chicken, Bailey's Cheesecake, Apple Crumble, Chocolate torte & Selection of Ice Cream, Cream Sauces.

**Contains Egg:** Chicken Wings, Kids Pasta, Smoked Salmon Pasta, Clams & Pasta, Mary Rose Sauce in Salads & Sandwich's & Chocolate Torte.

**Contains Mustard:** Dressing on Salad served, Smoked Salmon Salad, Prawn Salad, Platter, Open Salmon Sandwich, Open Prawn Sandwich.

**Contains Celery:** Soup, Chowder Sirloin Steak, Risotto

**Contains Fish:** Chowder, Fish Fingers, Poached Salmon, Smoked Salmon Pasta, Mary Rose Sauce in Salads & Sandwich's, Smoked Salmon Salad, Fish Specials, Fish & Chips, Fish Cakes.

**Contains Crustation:** Lobster, Prawns.

**Contains Prawns:** Prawn Salad, Open Prawn Sandwich, Platter.

**Contains Molluscs:** Chowder, Platter, Clams, Mussels, Scallops, Seafood Pie.

**Contains Sesame Seeds:** Goats Cheese Salad, Vegetarian.

**Contains Nuts:** Goats Cheese Salad, Pesto Sauce, Chocolate Torte.