

# The Oval Office

## MENU

### *Small Plates*

Dublin Bay Prawns in Garlic with White Wine, Herbs, Capers & Butter with Housemade Focaccia Bread	€16.00
Boston Crab Cakes Castletownbere Crab with Gribiche Sauce	€15.00
Seafood Chowder Irish Seafood Medley in a Cream Sauce with Homemade Guinness Brown Bread	€12.50
Caesar Salad With Reggiano Parmesan and Garlic Croutons Add bacon €3 Add Chicken €3.50	€ 8.00
Caprese Salad with Burrata Basil Leaves & Balsamic Vinegar	€15.00
Grilled Cheese with Candied Jalapeno Add Red Pepper dipping Soup €5	€10.50
Julie's Homemade Mac & cheese Add bacon €3	€11.50

### *Large Plates*

Shanahan's Irish Angus Beef Sliders Two sliders made inhouse from all of our best cuts of beef! With Young Buck Blue Cheese or Irish White Cheddar Served with Parmesan Fries	€17.50
Portobello Mushroom Burger Grilled Mushrooms & Onions, Tomatoes, Irish White Cheddar Cheese topped with Pesto & Balsamic Glaze	€14.50
Fillet of Irish Angus Beef Philly Cheesesteak Sweet Onion, Peppers, Provolone cheese	€18.00
Cauliflower Buffalo Wings (Vegan) Buffalo Sauce, Vegan Ranch Dressing & Celery	€14.00
Shanahan's Fish & Chips with Tartar Sauce Ask you server about the catch of the day	€18.00

### *Side Plates*

Crispy Fried Onion Strings	€5.75
Shanahan's French Fries	€5.75
Fries/Strings Combo	€10.00
Shanahan's Cheese & Onion Bread (Serves 2)	€5.75

### *Dips*

Truffle Aioli, Pepper Sauce, Garlic Mayo, Irish Whiskey BBQ Sauce	€3.00
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## COCKTAILS

### *Signature Cocktails*

Shanahan's Barrel-Aged Old Fashioned	€16
Buffalo Trace bourbon, Grand Marnier, Morello Cherry, Orange & Angostura Bitters	
Anti-Prohibition	€16
Micil Poitín, Kinsale Atlantic Dry Mead, Clove Honey, Sweet Orange, Chilli Oil	
Tasting the Stars	€38 / €26
Míl Irish Gin, Tattinger Brut Reserve Champagne <u>or</u> Cava, Jasmine, Chamomile, Lemon, Sugar, Saline Solution	
Laguna Beach	€16
Cazcabel Coconut Tequila Liqueur, Clarified Coconut Water, Lime, Sugar, Coconut & Lime Salt	
We Make a Great Pair	€18
Grey Goose Poire, St.Germain Elderflower Liqueur, Pear Puree, Lime, Sugar	
Coulda Had Class	€18
Teelings Small Batch Irish Whiskey, Sage & Pistachio Orgeat, Lemon, Fee Brothers Vegan Foamer	
Tijuana Taxi	€20
Patron Tequila Reposado, Zignum Mezcal, Honey, Peychauds & Orange, Lime Juice	

### *After Dinner Delights*

Síoda Íon Espresso Martini (Pure Silk)	€16
Vanilla-Infused Ketel One Vodka, Kahlua, Fresh Espresso, Salted Caramel Syrup	
Blás na hEireann (Taste of Ireland)	€18
Bushmills Black Bush Irish Whiskey, Demerara Sugar, Walnut, Angostura & Orange Bitters, topped with a Guinness, Vanilla & Orange Foam	
An Saighdeoir (The Archer)	€18
Kraken Black Rum, Sandeman Port, Hazelnut Liqueur, Smoked Chilli & Cherry Reduction, Chocolate Bitters	

### *Non-Alcoholic Cocktails*

True Passion	€9
Pineapple Juice, Passionfruit Purée, Vanilla and Lime	
Coming Up Roses	€9
Gordon's Non-Alcoholic Gin, Lemon, Mint, Rose, Sparkling Water	
One for the Road	€9
Apple, Elderflower, Lime, Fevertree Elderflower Tonic	

*Classic Cocktails available, please ask your server if our bar team can prepare your personal favourite !*