

# THE NEW YORKER

## WELCOME

Thank you for choosing to dine with us in “The New Yorker”. We source the freshest local produce to provide you with the best culinary experience, concentrating on outstanding combinations & flavours.

If you have any special dietary needs, please let your server know so they can guide your choices and we will be happy to accommodate you. Gluten free pasta and breads available on request.

Relax and enjoy, you are with friends.

Local producers include...

- Matt O’Connell Seafood’s, Cork
- Atlantis Seafood
- McCarthy Meats, Bishopstown

## SIDES

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French Fries G	3.10
Mashed Potatoes D	3.50
Onion rings G,D,X	3.50
Garlic Naan Bread G,D	3.50
Coleslaw E	3.50
Steamed Green Beans	3.50
Sweet Potato Fries G	3.50
Steamed Vegetables D	3.50
Baby Leaf Salad X	3.50
Caesar Salad Plate D,G,F	3.50

## ELLIS ISLAND - APPETISERS

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SOUP OF THE DAY - SEE SERVER Homemade brown bread G	5.00
HOMEMADE CHICKEN LIVER AND PORT PÂTÉ Ciabatta Croutes, Onion Relish, Mixed Salad G,X,E,D	8.90
CAESAR SALAD Cos Leaves, Bacon, Parmesan Cheese, Caesar Dressing, Crispy Croutons D,E,F,G	9.30
MCCARTHY’S CRISPY PORK BELLY Fresh Herb Salad, Red Cabbage and Apple Slaw X,E	9.30
SIGNATURE SPICY CHICKEN WINGS Buffalo Sauce, Tipperary Crozier Blue Cheese Dip C,D,E	9.30
CHILLI AND LIME CALAMARI Heritage Tomato Salad, Tzatziki Dip F,D,X,Cr	9.30
CRAWFISH AND CASTLETOWNBERE CRAB CROQUETTES Cajun Mayo, Mango Salsa G,Cr,D,X,E	10.00

## STATEN ISLAND - LIGHT BITES

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CAESAR SALAD Cos Leaves, Irish Bacon, Parmesan Cheese, Croutons, Caesar Dressing D,E, F,G With Chicken €12.50 or Cr Prawns €13	9.30
GRILLED ARTICHOKE AND SQUASH SALAD Watercress, Chia Seed, Herb Dressing D,N,X	10.30
HERITAGE TOMATO & ARDSALLAGH GOATS CHEESE SALAD Herb Salad, Spinach Pesto Dressing D,G,N	10.30
PLUM TOMATO, OLIVES AND ITALIAN HAM FLATBREAD Served with Sweet Potato Fries D,G,N	11.95
SHARING PLATES FISH - Calamari, Crayfish Croquettes, Tempura Prawns, Crab Salad, Brown Bread, Dill and Caper Dip X,G,D,Cr,F	14.00
MEAT - Liver Pate, Parma Ham, Chorizo, Spiced Beef, Hummus, Pesto, Garlic Flatbread N,D,X,G	14.00

## BROOKLYN - ENTREES

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MCCARTHY’S DOUBLE BEEF CHEESE BURGER Brioche Bun, Onion & Tomato Relish, Coleslaw, French Fries D,E,G,M,X	16.50
4OZ BEEF BURGER WITH PULLED BEEF Blue Cheese Melt, Brioche Bun, Sweet Potato Fries, Slaw Salad G,E,D	16.95
THAI LEMONGRASS AND GINGER CURRY, STEAMED BASMATI RICE C Chicken 16.95 Prawns Cr 17.50	
SUPREME OF CHICKEN Apricot and Sausage Stuffing, Champ Mash, Purple Sprouting Broccoli, Jus Sauce D,G,C,X	17.50
BEER BATTERED HADDOCK Skin on Chunky Fries, Pea & Fresh Mint Puree, Crispy Caper and Dill Crème Fraiche C, D, E, F, G,X	17.50
SEAFOOD LINGUINI – COD, SALMON, CALAMARI, TIGER PRAWN, CRAB Tomato and Spinach Pesto, Rocket and Parmesan D,X,G,F,Cr,Ms,E	17.50
BRAISED LAMB AND CHUNKY PUMPKIN HOTPOT Slow Cooked Lamb Shoulder, Diced Pumpkin, Puff Pastry, Baby Potatoes and Vegetables D,G,X,C	18.50
SEARED SALMON FILLET Braised Fennel, Crushed Potatoes, Seaweed Butter Sauce, French Beans D,X	22.00
8OZ MCCARTHY’S BUTCHER’S SIRLOIN STEAK Field Mushroom, Watercress Salad, Chunky Fries, Cracked Peppercorn Sauce D,X,C	26.00



**ALLERGENS** (D) Dairy (Ms) Molluscs (G) Gluten (E) Eggs (M) Mustard (F) Fish (C) Celery (N) Nuts (X) Sulphates (Cr) Crustaceans (P) Peanuts (Sb) Soybeans (M) Milk (Ss) Sesame Seeds (L) Lupin (S) Seeds (Vo) Vegan Option. All our meats, poultry & game are “Feile Bia” approved & our beef is 100% Irish.

## SPARKLING WINE

			
COLLE DEL PRINCIPE PROSECCO FRIZZANTE Fresh, well-structured and harmonious with distinct aromas of fruits and flowers	Italy	9.00	34.00
MOET & CHANDON BRUT CHAMPAGNE Elegant, rich buttery Chardonnay aroma with hints of 'toast' with a delicate buttery round flavour and a smooth aftertaste	France		75.00
MOET & CHANDON BRUT SNIPE BOTTLE Elegant, rich buttery Chardonnay aroma with hints of 'toast' with a delicate buttery round flavour and a smooth aftertaste	France		24.00




## ROSE WINE

FORTANT MERLOT ROSE 2015 Soft aromatic fruits with a lovely pink colour	France	8.25	33.00
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## WHITE WINE

MARQUES DE PLATA, SAUVIGNON BLANC/MACABEO 2017 Apple & pineapple with elegant fruit flavours and a lasting finish	Spain	6.25	25.00
BUTTERFLY RIDGE RIESLING 2017 Lime, citrus, rose petal and spice with a clean medium approachable finish	Australia	6.75	27.00
ICALMA CHARDONNAY 2017 Pale yellow colour, with pineapple, melon and hints of banana aromas. Fresh and juicy with a creamy texture with a long tropical finish	Chile	7.25	29.00
VINUM BLANC, COTE DE GASCOGNE 2017 Red apple like fruit crunch and fresh citrus finish	France	7.25	29.00
FORTANT SAUVIGNON BLANC 2017 Grassy-gooseberry with a green fruit and crisp dry finish	France	7.50	30.00
FATTORI PINOT GRIGIO 2016 Crisp dry white wine made to a fuller style than is typical of this popular grape	Italy	8.25	33.00
GOLDWATER SAUVIGNON BLANC 2016 Pale colour with glints of emeralds. Fresh and fruity nose, mixed aromas of fresh fruits such as passion fruit	New Zealand	8.25	33.00
CONTRAPAUNTO ALBARINO GALICIA 2017 Fine and fruity aroma with a touch of fresh fruit and pleasant floral connotations. Mouth filling fruitfulness. Lengthy zingy acidity	Spain	8.75	35.00

## RED WINE

			
MARQUES DE PLATA, TEMPRANILLO/ SYRAH/ CABERNET SAUVIGNON 2016 Black jam aromas with elegant fruit flavours and a lasting finish	Spain	6.25	25.00
PROCOLO TEMPRANILLO 2015 Good concentrate of red berry fruit, a little spice with a juicy palate, subtle oak and soft tannins	Spain	7.00	28.00
VAL DE MORO, MERLOT 2016 Smooth, complex, well rounded with soft tannins that provide a long and pleasant finish	Chile	7.25	29.00
DONA PAULA, MALBEC 2016 Soft aromatic fruits with a lovely pink colour.	Argentina	7.50	30.00
EL PARRAL, CABERNET SAUVIGNON 2016 Harmonious and balanced with a palate of cherries and spice finished with soft tannins and a long, lingering finish	Argentina	7.75	31.00
RAMON BILBAO CRIANZA 2015 Aromas of vanilla and spice with a super finish	Spain	8.00	32.00
GRATI CHIANTI DOCG 2016 Hints of fruit and cherry with some mineral and herbal touches. Very light and fine tannins with a nose of floral tones and fruit and herbal undertones	Italy	8.25	33.00

## COCKTAILS

BERRY COLLINS Pink Gin, Crème de Cassis, Lemon Juice, Soda Water	10.50
LIQUID GOLD Cork Dry Gin, Passionfruit Liqueur, Lime Juice, Orange Juice	10.50
CABLE CAR Captain Morgan, Cointreau, Lemon Sour	10.50
AMARETTO SOUR Amaretto, Jim Beam, Lemon Juice, Simple Syrup, Egg White	10.50
PURPLE RAIN Vodka, Creme de Cassis, Cranberry Juice, Grenadine,	10.50
REBEL COOLER Jameson, Lemon Juice, Bitters, Simple Syrup, Soda Water	10.50
ESPRESSO MARTINI Espresso, Vodka, Coffee Liqueur, Sugar Syrup	10.50

## DRAUGHT

Guinness	3.10	5.10
Murphy's	3.10	5.10
Smithwick's	3.20	5.40
Heineken	3.20	5.40
Carlsberg	3.20	5.40
Coors	3.20	5.40
Appleman's	3.50	6.10
Orchard Thieves	3.50	6.10

## BOTTLE BEER

Budweiser	5.20
Coors	5.20
Heineken	5.20
Sol	5.20
Paulaner N/A	5.20
Peroni	5.80
Pint Bottle of Bulmer's	6.00
Stonewell Cider	7.10

## CRAFT BEER

Eight Degrees Barefoot Bohs	5.80
Eight Degrees Howling gale IPA	5.80
Eight Degrees Knock Mealdown	5.80
Eight Degrees Sunburnt Red Ale	5.80

## IRISH WHISKEY

Kilbeggan	5.60
Teeling	6.30
Bushmills 10	6.80
Jameson Crested 10	6.75
Jameson Caskmates	6.75
Connemara Peated	6.90
Knappogue Castle 12yr	7.40

Jameson Black Barrel	8.00
Kilbeggan 8yr	8.40
Greenspot	8.40
The Irishman	9.00
Tullamore Dew 10yr	9.20
Redbreast 12	9.20
Tullamore Dew 12yr	9.50
Jameson Gold	11.00
Tullamore Dew Phoenix	11.60
Hyde 1916	12.50
Knappogue Castle 16yr	12.80
Bushmills 16	12.80
Redbreast 15	16.30
Hyde 10	17.50
Bushmills 21	18.00
Jameson 18	19.00
Middleton Rare	27.00

## BOURBON WHISKEY

Canadian Club	5.10
Jack Daniels	5.30
Jim Beam	5.30
Jack Daniels Honey	6.10
Markers Mark	6.50

## SCOTCH WHISKEY

Jonnie Walker Black	5.70
Jonnie Walker Red	6.20
Glenfiddich 12	6.50
Talisker	7.50
Jonnie Walker Blue	28.50

## GIN

Cork Dry	5.10
Gordon's	5.10
Bombay Sapphire	5.60
Gordon's Pink Gin	6.50
Tanqueray	6.50
Dingle	6.50
Blackwater Gin	6.80
Ha'Penny	6.80
Ungava Gin	7.00
Blacks of Kinsale	7.00
Hendricks	7.25
Berthas Revenge	8.00
Gunpowder Gin	8.50
Tanqueray No.10	9.50
Nordes Atlantic Gin	10.80
Monkey 47	10.90
Breil pur London Dry Gin	12.70

## MIXERS

Fevertree Elderflower Tonic	3.20
Schweppes 1783 Crisp Tonic	3.20
Schweppes 1783 Cucumber tonic	3.20
Schweppes 1783 Light tonic	3.20
Schweppes 1783 Salty lemon	3.20
Schweppes 1783 Gold ginger	3.20

## VODKA

Smirnoff Vodka	5.10
Stoli	6.50
Kettle One	7.00
Belvedere	8.90
Grey Goose	9.75

## APERITIF / PORT / SHERRY

Bristol Cream	5.10
Sandeman Port	5.10
Campari	5.50
Offlay Port	19.00

## RUM

Bacardi	5.10
Captain Morgan	5.10
Seadog Dark Rum	5.10
Pampero Especial	5.60
Plantation Barbados	5.80
Flor De Cana	6.20

## VERMOUTH

Martini Dry	5.10
Martini Rosso	5.10
Pernod	5.10
Noilly Pratt	5.10

## COGNAC

Hennessy VS	5.90
Hennessy V.S.O.P.	9.00
Hennessy X. O.	24.00