

# THE NEW YORKER

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## EARLY BIRD DINNER MENU

**Two Courses €24.50**  
**Three Courses €28.50**

**Served 5pm-7pm**  
**Monday to Saturday**

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.**

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## TO START

SOUP OF THE DAY – SEE SERVER  
Homemade Brown Bread G

CRAWFISH AND CASTLETOWNBERE CRAB CROQUETTES  
Cajun Mayo, Mango Salsa G, CR, D, X

HOMEMADE CHICKEN LIVER AND PORT PATE  
Ciabatta Croutes, Onion Relish, Mixed Salad G, X, E

BBQ PORK FLATBREAD  
Topped with Tomato & Rocket Salad G, D

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## IN THE MIDDLE

THAI LEMONGRASS AND GINGER CURRY WITH CHICKEN  
Steamed Basmati Rice C

SEAFOOD LINGUINI –  
COD, SALMON, CALAMARI, TIGER PRAWN, CRAB  
Tomato and Spinach Pesto, Rocket and Parmesan D, X, G, F, Cr, Ms

BRAISED LAMB AND CHUNKY PUMPKIN HOTPOT  
Slow Cooked Lamb Shoulder, Diced Pumpkin, Puff Pastry,  
Baby Potatoes and Vegetables D, G, X

4OZ BEEF BURGER WITH PULLED BEEF  
Blue Cheese Melt, Brioche Bun, Sweet Potato Fries, Slaw Salad G, D

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## TO END

SELECTION OF ICE CREAM  
Strawberry, Vanilla, Chocolate Ice-Cream, American Waffle D, E, G, N

LEMON TART WITH CHANTILLY CREAM  
Strawberry Ice-Cream D, E

STICKY TOFFEE & DATE PUDDING  
Butterscotch Sauce & Vanilla Ice-Cream D, E, G, N



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**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.