

THE NEW YORKER

SUNDAY LUNCH

12.30-15.30

Main Course	€19
2 courses	€26
3 course	€34

OUR LOCAL FOOD HEROES

- McCarthy Meats, Poultry and Beef, Cork City
- Allshire Meats, Beef and Pork, West Cork
- Glenmar, Fresh Seafood, Union Hall, Cork
- Keohane Seafoods, Fresh Seafood, Kinsale, Cork
- Union Hall Smokery, Smoked Fish, West Cork
- Ardsallagh, Goats Cheese, Carrigtwohill, Cork
- Clóna Ltd, Dairy Products, Clonakilty, Cork
- Hegarty Dairy, Cheddar, Cork
- Cashel Cheese, Blue Cheese, Cashel, Tipperary
- Gubbeen Farm, Cheese and Charcuterie, West Cork
- Waterfall Farm, Vegetables, Cork
- Edward Buckley, Bread, Cork City

ALLERGENS

(D) Milk Products (E) Eggs (Mu) Mustard (Cl) Celery (Sul) Sulphur Dioxide (L) Lupin (F) Fish (Mo) Molluscs (Cr) Crustaceans (So) Soya (Se) Sesame (Gw) Gluten Wheat (Gb) Gluten Barley (Gr) Gluten Rye (Go) Gluten Oats (Al) Almonds (Bz) Brazil Nut (Ch) Cashew (Mc) Macadamia Nut (P) Peanuts (Wn) Walnuts (Ps) Pistachio Nut (Pc) Pecan Nut (Vo) Vegan (Vg) Vegetarian (Gf) Gluten Free
All our meats, poultry & game are "Beile Bia" approved & our beef is 100% Irish. All our Seafood is sustainably sourced

TO START

HOMEMADE SOUP OF THE DAY

Murphy's & Treacle Soda Bread, Irish Salted Butter CI D E Go Gw Sul Vg

PAN FRIED ATLANTIC PRAWN PIL PIL

Chilli & Garlic Prawns in Extra Virgin Olive Oil with Sour Dough, Pickled Fennel and Roquette Salad Cr Gw

WEST CORK STEAMED MUSSELS

Served in a Classic White Wine and Herb Cream Sauce with Sour Dough Bread D E Cr D F Gw Sul

NEW YORK INSPIRED CHICKEN WINGS

House Hot Sauce, Cashel Blue Cheese Dip D Gw E Mu

MAIN COURSE

SUMMER POKE BOWL

Sticky Rice, Gochujang Glazed Beans, Asian Slaw, Avocado, Mango, Ginger & Sesame Salsa, Pickled Chillis, Dragon Dressing So Vo Ss CI Sul Mu
Add Tofu So, Chicken or Prawn Cr

CHEF MIHIRA'S ELAWALU VEGETABLE CURRY

Served with Poppadom and a Fragrant Basmati Rice Gf Add Chicken or Prawn

EMPIRE STATE DOUBLE BEEF BURGER

Two 4oz Burgers, Cheddar, Sweet Tomato Relish, Cos Lettuce, Beef Tomato, Pickle, French Fries & Slaw. D E Gw Mu Sul

FRESH CASTLETOWNBERE CRAB AND CHILLI LINGUINE

Confit Garlic, Fresh Parsley, Lemon and Coriander Extra Virgin Olive Oil, Parmesan Cr D Gw

WARM GUBBEEN CHORIZO & PRAWN SALAD

Fried Potatoes, Mixed Leaves, Red Onions, Garlic Croutons with Lemon Dressing Cr D Gw Mu Sul

FROM OUR CARVING STATION

All Served With: Crispy Roasties, Mashed Potato, Roasted Carrots, Yorkshire Pudding with a side of Cauliflower & Cheese CI D Gw Sul

ROASTED LOIN OF HONEY GLAZED TIMOLEAGUE BACON

with a Parsley Sauce CI D Sul

ROASTED WEST CORK HEREFORD TOP RIB OF BEEF

with a Rich Red Wine Jus CI D Sul

ROASTED SUPREME OF IRISH CHICKEN

Stuffed with Black Pudding & Brie & served with a Cranberry Sauce CI D Sul Gw Gb

LEMON AND THYME MARINATED FILLET OF COD

with a Warm Raisin & Balsamic Dressing F CI D Sul

DESSERT

NYC INSPIRED BAKED VANILLA CHEESECAKE

Marinated West Cork Strawberries, Wild Berry and Star Anise Compote D Gw

DARK CHOCOLATE BROWNIE

Caramelised White Chocolate and Chocolate Sauce D E Gw

LEMON, GINGER & CHILLI POSSET

Crushed Sablé Biscuit, Fresh Raspberries D E Gb Gw

CLASSIC SUMMER ETON MESS

Fresh Berries, Chantilly Cream, Toasted Almonds, Crushed Pavlova AI D E

