

THE NEW YORKER

STARTERS

THAI POH PIA SOD ROLL	€11.50
Rice Spring Roll Filled with Freshly Cut Vegetables, Glass Noodles, Mint Leaves and a Peanut Rayu Dip Gf Pn Se So Sul Vo	
ARDSALLAGH GOAT'S CHEESE TARTLET	€12.00
Red Onion Marmalade, Dill Marinated Beets, Winter Chicory Salad Al D E Gw Mu Sul Vg	
NEW YORK INSPIRED CHICKEN WINGS	
House Hot Sauce and Cashel Blue Cheese Dip Agf D E Gw Mu Sul	
Starter	€12.00
Main served with Skinny French Fries (Agf)	€19.50
SUSTAINABLY CAUGHT SEAFOOD "CALDO"	€13.00
Brazilian Style Stew, Local Seafood in a Fish & Tomato Broth, Finished with Coconut Milk, Lime & Fresh Coriander Gf Cr F Mo Sul	
POACHED SALMON RILLETTE	€13.00
Winter Chicory, Dill Marinated Beets, Orange Dressing, Sourdough Baguette Agf D F Gb Gw Mu Se So	
PERSIAN LAMB KOFTAS	
Pearl Couscous, Hummus, Apricot Salsa, Cucumber Raita	
Cl D E Gw Mu Se Sul	
Starter	€13.00
Main served with Charred Flat Bread (Gw D Se Sul)	€21.50

SEASONAL SALADS

CASHEL BLUE CHEESE & PEAR SALAD	€15.00
Poached Pear, Candied Walnuts, Pickled Red Onions, Honey & Mustard Dressing Gw D Mu Sul Vg Wn	
Add Miso Aubergine (So), Prawns (Cr) or Chicken	€4.50
SEASONAL POKE BOWL	€16.00
Sticky Rice, Gochujang Glazed Squash, Asian Slaw, Avocado, Goji Berries, Pickled Chillis, Ginger & Sesame Salsa and Dragon Dressing	
Gf Cl Mu Se So Sul Vo	
Add Miso Aubergine (So), Prawns (Cr) or Chicken	€4.50
WARM DUCK SALAD	€17.50
Pulled Confit Duck Leg, Duck Fat Roasted Potatoes, Mixed Leaves, Red Onions, Pine Nuts, Berry Dressing D Gf Sul	

LARGE PLATES

CAVOLO NERO TAGLIATELLE WITH PANGRATTATO Fresh Tagliatelle in a Parsley Pesto, Wilted Cavolo Nero, Garlic & Rosemary Crumb, Parmesan Shavings D E Gb Gw Vg Se So Sul Add Chicken or Prawn (Cr) Add Garlic & Parmesan Sourdough Baguette (D Gw Se Sul)	€19.00 €4.50 €3.50
AUTHENTIC SRI LANKAN CURRY Chef Mihira's Secret Recipe served with a Mango Salsa, Poppadom and Fragrant Basmati Rice Gf Cl Sul Vo Add Chicken or Prawn (Cr) Add Charred Garlic Flat Bread (D Gw Se Sul)	€19.00 €4.50 €3.00
MISO ROASTED PUMPKIN & PEAR Confit Parsnips, Pickled Pear, Pumpkin Purée, Gremolata, Wilted Greens, Parsnip Crisps Gf So Sul Vo	€19.00
WILD ATLANTIC FISH & CHIPS Crispy Battered Fresh Local Haddock, Tartar Sauce, House Pea Purée served with Skinny French Fries D E F Gw Mu Sul	€21.00
BEEF & MURPHY'S STEW Slow Cooked Shin of Beef, Roasted Baby Potatoes, Caramelised Shallots Cl D Gb Sul Add Warm Sourdough Baguette (D Gw Se So)	€21.00 €3.50
EMPIRE STATE DOUBLE BEEF BURGER Two 4oz Hereford Burgers, Bacon Jam, Cheddar, Cos Lettuce, Beef Tomato & Pickle served with Skinny French Fries & Slaw Agf D E Gw Mu Sul	€21.00
CHARRED CHICKEN SUPREME Grilled Cabbage, Creamy White Bean & 'Nduja Cassoulet, Dill Oil Gf Cl D Sul	€23.00
WILD ATLANTIC FISH "PIE" Local Seafood, Saffron Sauce, Braised Vegetables, Fresh Parsley Topped with Flaky Puff Pastry Cr D E F Gw So Sul	€23.00
PAN ROASTED WILD HAKE FILLET Fondant Potato, Wilted Kale, Warm Prawn & Leek Dressing Agf Cr D F Sul	€25.00
CHARGRILLED 8OZ HEREFORD PREMIUM RIB EYE STEAK <i>Supplement of €9 applied to Inclusive Dinner Packages</i> Golden Fried Paris Mushrooms stuffed with Café de Paris Butter, Glazed Baby Carrots and Skinny French Fries Agf Cl D F So Sul <i>Choose</i> HP Brown Sauce Jus (Cl D Gw So Sul) <i>OR</i> Pink Peppercorn Sauce (Cl D So Sul) Add Grilled Dublin Bay Prawns Brushed with Garlic Butter (Cr D)	€32.50 €4.50

SIDES

Garlic & Parmesan Sourdough Baguette D Gb Gw Se So Sul	€3.50
Seasonal Vegetables with Irish Salted Butter Agf D	€4.50
Baby Mixed Leaf Salad with Elderflower and Tomato Salsa Gf Mu Sul	€4.50
Charred Flat Bread Brushed with Garlic Oil & Served with Hummus Gw D Se Sul	€4.50
New Yorker Skinny French Fries with Truffle Mayonnaise Agf D E Mu Sul	€5.00
Beer Battered Onion Rings with Smoked Tomato Relish Cl D Gb Gw Sul	€5.00
Sweet Potato Fries with Smoked Rosemary Salt and Garlic Mayonnaise Agf E Mu	€5.00

DESSERTS

BLUEBERRY & WHITE CHOCOLATE CHEESECAKE Caramelised White Chocolate with Lemon Sorbet and Berry Coulis D E Gw So Sul	€8.50
PEAR & ALMOND FINANCIER Almond Nougatine, Pear Purée with Vanilla Bean Ice Cream Al D E Gb Gw So Sul	€8.50
DARK CHOCOLATE DELICE Candied Walnut, Chocolate & Walnut Purée with Rum & Raisin Ice Cream Al D E Gw So Sul Wn	€8.50
APPLE, GINGER & CINNAMON CRUMBLE Hazelnut Topping with Vegan Vanilla Ice Cream and Seeded Tuile Gf Al Hn So Vo	€8.50
MUNSTER CHEESE PLATTER <i>Supplement of €4 applied to Inclusive Dinner Packages</i> Gubbeen Mature (Skibbereen, West Cork) Hegarty Cheddar (Whitechurch, Co. Cork) Cashel Blue (Cashel, Co. Tipperary) Apple Chutney, Crackers and Fresh Grapes D Gw Sul	€12.50

ALLERGENS (Gf) Gluten Free (Agf) Gluten Free Alternative Available (Vo) Vegan (Vg) Vegetarian (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 (Hn) Hazelnut. All our meats, poultry & game are Bord Bia approved, our beef is 100% Irish, and all our seafood is sustainably caught.

Please be mindful that our dedicated kitchen team expertly manages the preparation of dishes containing the 14 mandatory allergens daily. Although every care is taken to ensure the safety of our guests, please inform a member of our team if you have any food allergies, intolerances, coeliac disease, or other dietary requirements. This will enable us to tailor your dining experience and we will endeavour to meet your specific needs.



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OUR SUPPLIERS

