

# THE NEW YORKER

## SMALL PLATES

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	
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)	€18.50
SUSTAINABLY CAUGHT SEAFOOD “CALDO”	€12.50
Brazilian Style Stew, Local Seafood in a Fish & Tomato Broth, Finished with Coconut Milk, Lime & Fresh Coriander Gf Cr F Mo Sul	
PERSIAN LAMB KOFTAS	
Pearl Couscous, Hummus, Apricot Salsa, Cucumber Raita	
CI D E Gw Mu Se Sul	
Starter	€12.50
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 CI Mu Se So Sul Vo	
Add Miso Aubergine (So), Prawns (Cr) or Chicken	€4.50
WARM DUCK SALAD	€17.00
Pulled Confit Duck Leg, Duck Fat Roasted Potatoes, Mixed Leaves, Red Onions, Pine Nuts, Berry Dressing D Gf Sul	

LUNCH OFFER

Monday-Saturday (12.00-2.30)

Choose

HALF TOASTED SPECIAL with a Cup of Soup Agf CI D Gw Go Mu Se So Sul

Or

QUICHE OF THE MOMENT with Seasonal Side Salad D E Gw Mu Sul

Followed by a Mini Brownie Square D E Gw So Sul Wn

and Freshly Brewed Barry’s Tea or Java Coffee

€16.50

## BREADS

All served with French Fries (Agf) and House Side Salad (Vo)	
CLASSIC TOASTED SPECIAL	€12.50
Buckley’s Hand Cut Country Loaf, Home Cooked Gammon, Cheddar, Tomato & Red Onion Agf D Gw Mu So Sul	
PEAR AND FETA FOCACCIA	€12.50
Toasted Foccacia, Red Wine Poached Pear, Honey, Ardsallagh Feta, Roasted Beetroot, Herb Dressing Agf D Gb Gw Mu Se So Sul Vg	
PULLED CHICKEN MEXICAN WRAP	€13.00
Marinated Chicken, Chipotle Mayonnaise, Fresh Coriander & Black Bean Salsa D E Gw Mu So Sul	
CORK DOG	€14.50
Brioche Roll, O’Flynn’s Cumberland Sausage, Mustard Mayonnaise, Caramelised Red Onions, Bacon Jam, Rocket Leaves Agf D E Gw Mu So Sul	

## LARGE PLATES

QUICHE OF THE MOMENT	€16.50
Freshly Baked Quiche served with a Seasonal Side Salad & Skinny French Fries D E Gw Mu Sul	
CAVOLO NERO TAGLIATELLE WITH PANGRATTATO	€17.50
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)	€4.50
Add Garlic & Parmesan Sourdough Baguette (D Gw Se Sul)	€3.50
AUTHENTIC SRI LANKAN CURRY	€17.50
Chef Mihira’s Secret Recipe served with a Mango Salsa, Poppadom and Fragrant Basmati Rice Gf CI Sul Vo	
Add Chicken or Prawn (Cr)	€4.50
Add Charred Flat Bread (D Gw Se Sul)	€3.50
WILD ATLANTIC FISH & CHIPS	€19.50
Crispy Battered Fresh Local Haddock, Tartar Sauce, House Pea Purée served with Skinny French Fries D E F Gw Mu Sul	
EMPIRE STATE DOUBLE BEEF BURGER	€19.50
Two 4oz Hereford Burgers, Bacon Jam, Cheddar, Cos Lettuce, Beef Tomato & Pickle served with Skinny French Fries & Slaw Agf D E Gw Mu Sul	
BEEF & MURPHY’S STEW	€20.00
Slow Cooked Shin of Beef, Roasted Baby Potatoes, Caramelised Shallots CI D Gb Sul	
Add Warm Sourdough Baguette (D Gb Gw So Sul)	€3.50

## 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 CI 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	€8.50
Caramelised White Chocolate with Lemon Sorbet and Berry Coulis D E Gw So Sul	
PEAR & ALMOND FINANCIER	€8.50
Almond Nougatine, Pear Purée with Vanilla Bean Ice Cream AI D E Gb Gw So Sul	
DARK CHOCOLATE DELICE	€8.50
Candied Walnut, Chocolate & Walnut Purée with Rum & Raisin Ice Cream AI D E Gw So Sul Wn	
APPLE, GINGER & CINNAMON CRUMBLE	€8.50
Hazelnut Topping with Vegan Vanilla Ice Cream and Seeded Tuile Gf AI Hn So Vo	
MUNSTER CHEESE PLATTER	€12.50
Gubbeen Mature (Skibbereen, West Cork) Hegarty Cheddar (Whitechurch, Co. Cork) Cashel Blue (Cashel, Co. Tipperary) Apple Chutney, Crackers and Fresh Grapes D Gw Sul	

**ALLERGENS** (Gf) Gluten Free (Agf) Gluten Free Alternative Available (Vo) Vegan (Vg) Vegetarian (D) Milk Products (E) Eggs (Mu) Mustard (CI) 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 (AI) 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

