

THE NEW YORKER

STARTERS

THAI POH PIA SOD ROLL Rice Spring Roll Filled with Freshly Cut Vegetables, Glass Noodles, Mint Leaves and a Peanut Rayu Dip Gw Pn Se So Sul Vo	€11.50
NEW YORK INSPIRED CHICKEN WINGS House Hot Sauce and Cashel Blue Cheese Dip D E Gw Mu So Sul Starter Main Served with French Fries	€12.00 €19.50
ARDSALLAGH GOAT'S CHEESE STUFFED PEPPER  Marinated Bean Tabbouleh, Parsley & Olive Tapenade, Rocket Salad Al D Gw Mu Sul Vg	€12.50
PERSIAN LAMB KOFTAS Pearl Couscous, Hummus, Apricot Salsa, Sumac Infused Yogurt CI D E Gw Mu Se Sul Starter Main served with Charred Flat Bread	€13.00 €21.50
SPRING PEAVELOUTÉ WITH BBQ IRISH SALMON Watercress, Crème Fraiche, Lemon Oil Gf CI Cr F Sul	€13.00

SEASONAL SALADS

GRILLED HALLOUMI, CARROT & ORANGE SALAD Shaved Fennel, Micro Coriander, Mustard & Orange Dressing Gf D Mu Sul Vg Add Miso Aubergine (So), Prawns (Cr) or Chicken	€15.00 €4.50
SEASONAL POKE BOWL 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	€16.00 €4.50
WARM DUCK SALAD Pulled Confit Duck Leg, Duck Fat Roasted Potatoes, Mixed Leaves, Red Onions, Watermelon Rind and Honey Dressing Agf D Mu Sul	€17.50

LARGE PLATES

CAVOLO NERO TAGLIATELLE WITH PANGRATTATO Fresh Tagliatelle in a Parsley Pesto, Wilted Cavolo Nero, Garlic & Rosemary Crumb, Parmesan Shavings D E Gw Vg Sul So 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 CI Sul Se Vo Add Chicken or Prawn (Cr) Add Charred Garlic Flat Bread (D Gw So)	€19.00 €4.50 €3.00
MISO ROASTED CAULIFLOWER STEAK Cauliflower Purée, Pickled Pear, Gremolata, Wilted Greens, Toasted Hazelnuts Agf So Sul Vo Hn	€19.00
WILD ATLANTIC FISH & CHIPS Crispy Battered Fresh Local Haddock, Tartar Sauce, House Pea Purée & French Fries D E F Gw Mu Sul	€21.00
SPRING LAMB NAVARIN STEW  Slow Cooked Irish Lamb & Spring Vegetable Casserole, Roasted Baby Potatoes CI D Gb Sul Add Garlic & Parmesan Sourdough Baguette (D Gw So Sul)	€21.00 €3.50
EMPIRE STATE DOUBLE BEEF BURGER Two 4oz Hereford Burgers, Bacon Jam, Cheddar, Cos Lettuce, Beef Tomato & Pickle served with French Fries & Slaw Agf D E Gw Mu Sul	€21.00
DIJON MUSTARD MARINATED CHICKEN SUPREME Rocket & Potato Boulangère, Roasted Fennel, Light Mustard Cream Gf CI D Sul Mu	€21.00
WILD ATLANTIC FISH "PIE" Local Seafood, Saffron Sauce, Braised Vegetables, Fresh Parsley & Flaky Puff Pastry Cr D F Gw So Sul	€23.00
PAN ROASTED WILD HAKE FILLET Whipped Potato Brandade, Pepperonata, Warm Red Pepper Dressing Agf 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 & French Fries Pink Peppercorn Sauce Or Garlic Butter Gf CI D So Sul Add Grilled Dublin Bay Prawns Brushed with Garlic Butter (Cr)	€32.50 €4.50

SIDES

Garlic & Parmesan Sourdough Baguette D Gw So Sul	€3.50
Seasonal Vegetables with Irish Salted Butter Agf D	€4.50
Baby Mixed Leaf Salad with Elderflower & 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

CHERRY & WHITE CHOCOLATE PARFAIT Caramelised White Chocolate, Amarena Cherries D E Gw So Sul	€9.00
APPLE MADEIRA CAKE Five Spice Icing, West Cork Whiskey Poached Apples, Toasted Seed Tuile, Vanilla Bean Ice Cream Al D E Gb Gw So Sul	€9.00
DARK CHOCOLATE MARQUISE Candied Walnut, Chocolate & Walnut Purée with Rum & Raisin Ice Cream Al D E Gw So Sul Wn	€9.00
CREAM OF THE CROP GELATO  Almond & Orange, Strawberry, Banana & Cinnamon The most delicious Irish Artisan Gelatos made from "wonky" surplus fresh foods, in harmony with our sustainable ethos, tackling food waste D E Sul Al Go	€9.00
FIRST OF THE SEASON RHUBARB FOOL Ginger Posset, Granola, Citrus Sorbet, Chantilly Cream Gf Al Hn So Vo	€9.00
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 Grapes CI D E Gw Sul	€12.50

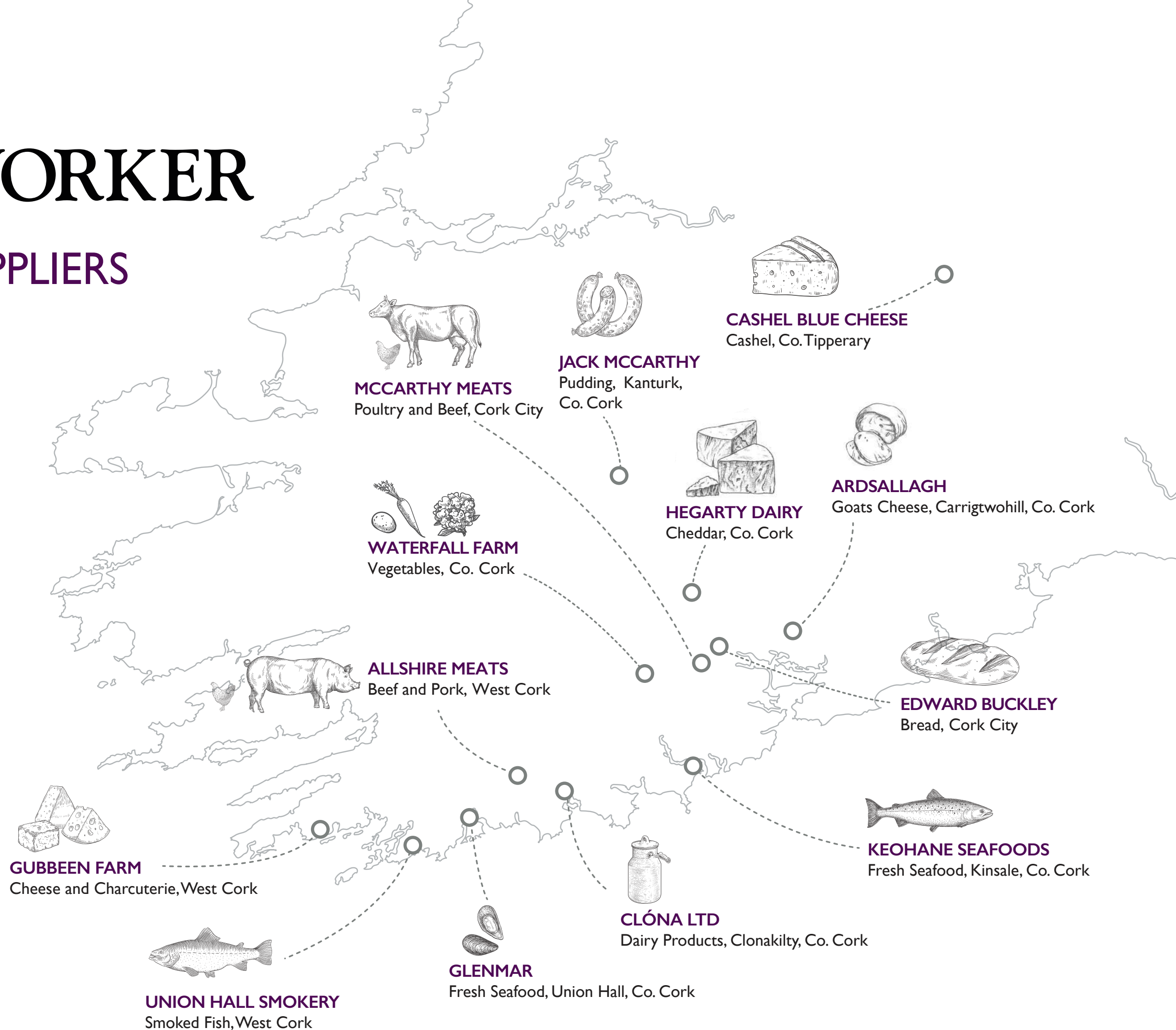
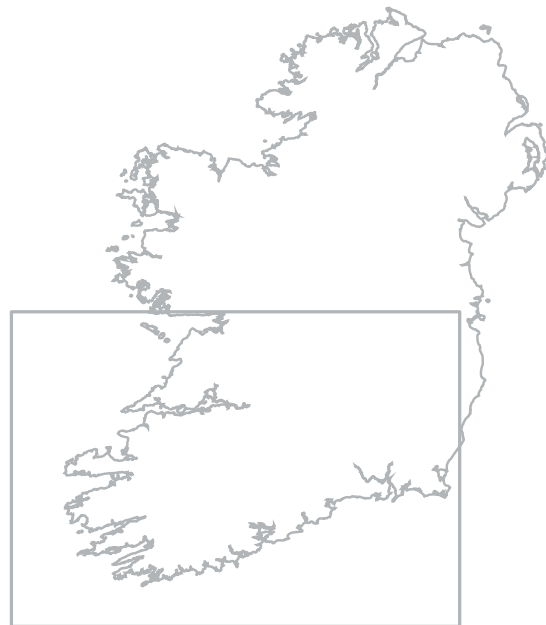
ALLERGENS Gf) Gluten Free (Agf) Gluten Free Alternative Available (Vo) Vegan (Vg) Vegetarian (D) Milk Products (E) Eggs (Mu) Mustard (CI) Celery (Sul) Sulphur Dioxide (L) Lupin (F) Fish (Mo) Molluscs (Cr) Crustaceans (So) Soya (Se) Sesame (Gw) Gluten Wheat (Gb) Gluten Barley (Gr) Gluten Rye (Go) Gluten Oats (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.



THIS DISH HAS BEEN CREATED TO CONTRIBUTE TO OUR
ZERO FOOD WASTE TARGETS.
Please turn menu over for more information.

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OUR SUPPLIERS



We are continuously working towards a more sustainable future and by choosing this dish, you are helping us on our journey. To find out more, please speak to our team or read about our 10 commitment Food Charter.