

THE NEW YORKER

SMALL PLATES

THAI POH PIA SOD ROLL Rice Spring Roll Filled with Freshly Cut Vegetables, Glass Noodles, Mint Leaves and a Peanut Rayu Dip Gw Pn So Se Sul Vo	€11.50
NEW YORK INSPIRED CHICKEN WINGS House Hot Sauce and Cashel Blue Cheese Dip D E Gw Mu So Sul Starter	€12.00
Main served with French Fries	€18.50
SPRING PEA VELOUTÉ WITH BBQ IRISH SALMON Watercress, Crème Fraiche, Lemon Oil Gf Cl Cr F Sul	€12.50
PERSIAN LAMB KOFTAS Pearl Couscous, Hummus, Apricot Salsa, Sumac Infused Yogurt Cl D E Gw Mu Se Sul Starter	€12.50
Main served with Charred Flat Bread	€21.50

SEASONAL SALADS

GRILLED HALLOUMI, CARROT & ORANGE SALAD Shaved Fennel, Micro Coriander, Mustard & Orange Dressing Gf D Mu Sul Vg	€15.00
Add Miso Aubergine (So), Prawns (Cr) or Chicken	€4.50
SEASONAL POKE BOWL 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	€16.00
Add Miso Aubergine (So), Prawns (Cr) or Chicken	€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	€17.00

LUNCH OFFER

Monday-Saturday (12.00-2.30)

Choose
HALF TOASTED SPECIAL with a Cup of Soup Agf Cl 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
Freshly Brewed Barry's Tea or Java Coffee
€16.50

BREADS

All Served with New Yorker Skinny French Fries and House Side Salad

CLASSIC TOASTED SPECIAL Buckley's Hand Cut Country Loaf, Home Cooked Gammon, Cheddar, Tomato & Red Onion Agf D Gw Mu So Sul	€12.50
ROASTED FETA & BLACK OLIVE FOCACCIA Toasted Focaccia, Roasted Red Peppers, Parsley & Olive Tapenade Agf D Gb Gw Mu Se So Sul Vg	€12.50
PULLED HOISIN CHICKEN WRAP Marinated Chicken, Cucumber, Scallions, Fresh Coriander, Rocket Leaves D E Gw Mu So Sul	€13.00
CORK DOG O'Flynn's Cumberland Sausage, Brioche Roll, Mustard Mayonnaise, Caramelised Red Onions, Bacon Jam, Rocket Leaves Agf D E Gw Mu So Sul	€14.50

LARGE PLATES

QUICHE OF THE MOMENT Freshly Baked Quiche served with a Seasonal Side Salad & Skinny French Fries D E Gw Mu Sul	€16.50
CAVOLO NERO TAGLIATELLE WITH PANGRATTATO Fresh Tagliatelle in a Parsley Pesto, Wilted Cavolo Nero, Garlic & Rosemary Crumb, Parmesan Shavings D E Gw Vg So Sul Add Chicken or Prawn (Cr) €4.50 Add Garlic & Parmesan Sourdough Baguette (D Gw Se Sul) €3.50	€17.50
AUTHENTIC SRI LANKAN CURRY Chef Mihira's Secret Recipe served with a Mango Salsa, Poppadom and Fragrant Basmati Rice Gf Cl Sul Se Vo Add Chicken or Prawn (Cr) €4.50 Add Charred Flat Bread (D Gw So) €3.50	€17.50
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	€19.50
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	€19.50
SPRING LAMB NAVARIN STEW 🌱 Slow Cooked Irish Lamb & Spring Vegetable Casserole, Roasted Baby Potatoes Cl D Gb Sul	€20.00
Add Garlic & Parmesan Sourdough Baguette (D Gb Gw So Sul)	€3.50

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 Cl 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 Gubbeen Mature (Skibbereen, West Cork) Hegarty Cheddar (Whitechurch, Co. Cork) Cashel Blue (Cashel, Co. Tipperary) Apple Chutney, Crackers and Grapes Cl 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 (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..

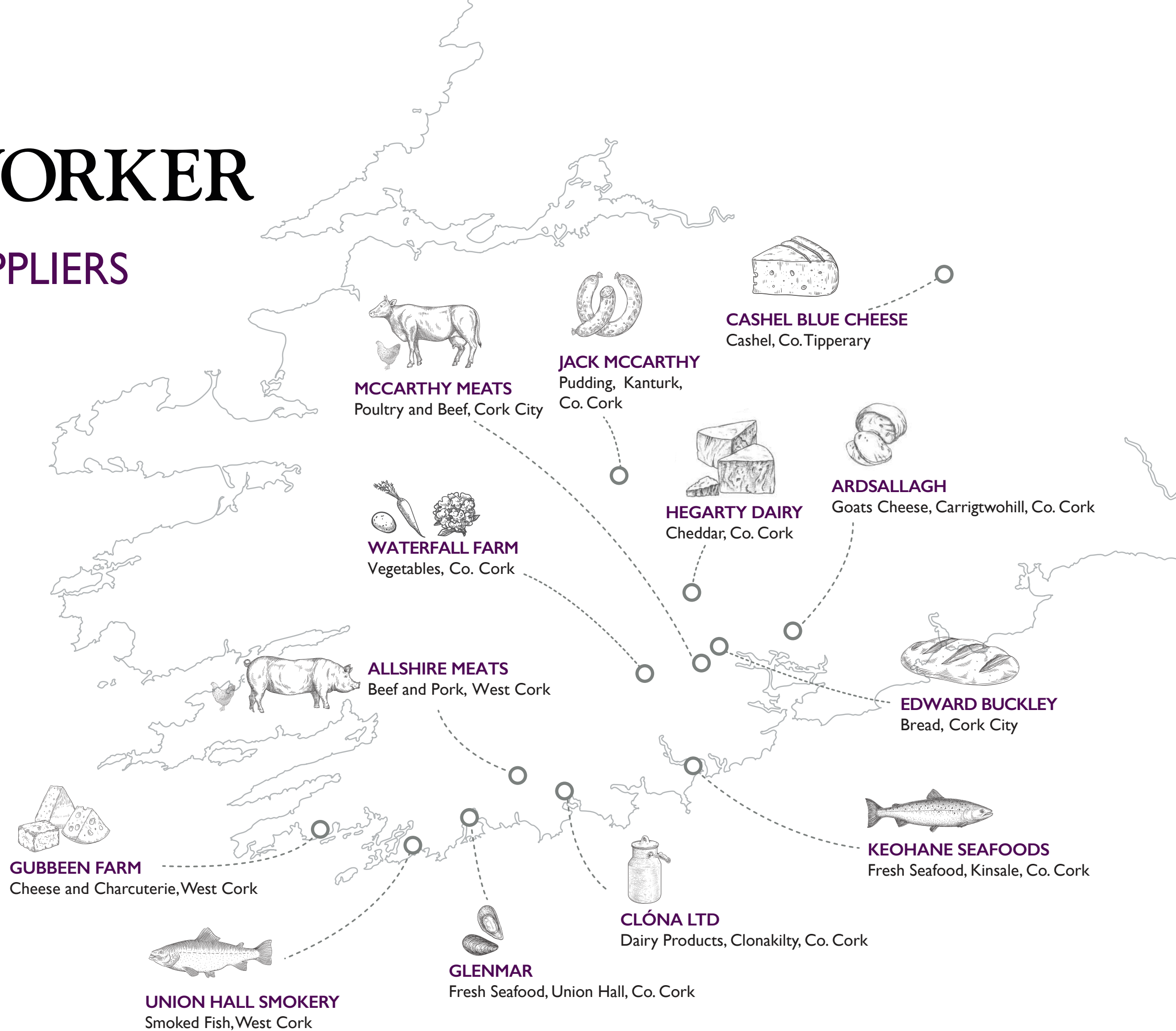


THIS DISH HAS BEEN CREATED TO CONTRIBUTE TO OUR
ZERO FOOD WASTE TARGETS.
Please turn menu over for more information.



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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.