

# THE NEW YORKER

## SUNDAY LUNCH

12.30-15:30

Main Course	€21
2 courses	€28
3 course	€36

## SIDES

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

**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

## TO START

HOMEMADE SOUP OF THE DAY

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

NEW YORK INSPIRED CHICKEN WINGS

House Hot Sauce and Cashel Blue Cheese Dip D E Gw Mu So Sul

SUMMER SALAD

Seasonal Leaves, Goats Cheese Mousse, Roasted Peppers, Marinated Gogi Berries, Light Citrus Dressing Vg Gf D

CHICKEN LEEK & BACON VOL AU VENT

Coated in a White Wine & Cream Velouté

Cl D Gw Sul Mu

## MAIN COURSE

CAVOLO NERO TAGLIATELLE WITH PANGRATTATO

Fresh Tagliatelle in Parsley Pesto, Wilted Cavolo Nero, Garlic Rosemary Crumb & Parmesan Shavings

D E Gw Vg so Sul

CHEF MIHIRA'S SRI LANKAN VEGETABLE CURRY

Served with Poppadom & Fragrant Basmati Rice Gf Add Chicken or Prawn (Cr)

EMPIRE STATE DOUBLE BEEF BURGER

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

WILD ATLANTIC FISH & CHIPS

Crispy Battered Fresh Local Haddock, Tartar Sauce, House Pea Purée & French Fries D E F Gw Mu Sul

## FROM OUR CARVING STATION

All Served With: Creamy Mash, Courjette Ratatouille,

Roast Potatoes & Honey Roasted Root vegetables Sul D

ROAST IRISH SIRLOIN OF BEEF

With Smoked Pink Peppercorn Crust & A Rich Red Wine Jus Gf Sul D Cl

ROAST HALF IRISH CHICKEN

With Garlic, Lemon & Rosemary Rub & Rich Chicken Gravy Cl Gf Sul So

ROAST ROSSCARBERRY LOIN OF PORK

With Pork & Granny Smith Jus Cl D Sul So Se Gf

SLOW ROASTED LEG OF LAMB

With Rosemary & Red Wine Jus Gf Sul D Cl

## DESSERTS

APPLE MADERIA CAKE

Five spice Icing & Whisky poached apples Vanilla Ice Cream Al D E Gb Gw So Sul

NEW YORK INSPIRED VANILLA CHEESECAKE

Mango Sorbet, Chantilly Cream D Gw E So Sul

SUNDAY BERRY SUNDAE

Vanilla Ice Cream, Berry Sauce, Chantilly Cream D Gf E

WARM CHOCOLATE BROWNIE

Chocolate Sauce, Vanilla ice Cream D, E, Wn, Gw, Sul

