

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
CI 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 CI D E Go Gw Sul Vg So Se
PULLED BEEF FEATHER BLADE CROQUETTE
Madras Dressing Peppered Leaves E Gw Mu So Sul D
NEW YORK INSPIRED CHICKEN WINGS
House Hot Sauce and Cashel Blue Cheese Dip D E Gw Mu So Sul
FETA SALAD
Salted local Feta Cheese, Autumnal Leaves, Cucumber, Watermelon & Tomato with a light Lemon Mustard Dressing
D Gf Sul Se So Mu

MAIN COURSE

WEST CORK SMOKED SALMON LINGUINI
Braised Leek & Lemon, Tender Spinach Leaves, Roasted Red Onions, Cream Cheese & Parmesan emulsion Gw F Sul D
EXPATRIATE MAKHANI CURRY
Served with Crispy Onions & Garnished with Yoghurt Dressing and Fresh Coriander Ch CI D Gf Sul
EMPIRE STATE DOUBLE BEEF BURGER
8oz Burger, 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: Mashed Potatoes, Worcestershire & Treacle Glazed Portobello Mushrooms, Honey Roasted Carrots & Sprouts & Crispy Roast Potatoes

Sul D Mu So Se

NEW YORKER 36HR ROASTED IRISH BEEF STEAM SHIP
Served with A Red Wine Jus Sul D Mu CI Gf

ROAST BONE IN ROSSCARBERY HAM
Very, Very Slowly Roasted Finished with a Pineapple Glaze
CI D Sul So Se Gf Mu

ROAST BONE IN LEG OF WEST CORK LAMB
Served with a Rich Rosemary Jus
Sul D Gf

DESSERTS

CHOCOLATE BROWNIE
Chantilly Cream, Chocolate Sauce D E Gw So Hn Pn So Sul
BLACKOUT NEW YORKER STYLE CAKE
Espresso Custard, Chantilly Cream D E Gw So Al Sul
ICED CARROT CAKE
Cream Cheese Cremeux, Autumnal Berry Coulis D E Sul Gw Al Wn
BAKED VANILLA CHEESECAKE
Chocolate Sauce, Salted Caramel Ice Cream E D Gw So Sul

