

THE NEW YORKER

SMALL PLATES

LEVANTINE FALAFEL 	€11.50
Preserved Apricot Salsa, Hummus, Raita Dressing, Toasted Almonds	
AI D Gw Sul Se So	
Main served with Charred Flat Bread Brushed with Garlic Oil	€19.50
Gw D So	
NEW YORKER CHICKEN WINGS	€12.50
House Hot Sauce and Cashel Blue Cheese Dip	Starter
Agf D E Gw Mu So Sul	
Mains Served Seasonal Salad & New Yorker Skinny Fries	€19.50
Agf	
UNION HALL SMOKED SALMON	€13.50
Smoked Caraway Mayonnaise, Crispy Capers, Dill & Almond Pesto, Soda Bread Croutons	
AI Agf E F Go Gw Mu Sul	
HONEY ROASTED BEETROOT & YOUNG CARROT SALAD 	€15.00
Roasted Chickpeas, Cucumber, Pickled Radish & Toasted Sesame Dressing	
Gf Se So Sul Vg Vo	
Add - Gubbeen Chorizo (Sul) / Chicken / Prawns (Cr)	€5.00


SNACKS

GARLIC & PARMESAN SOURDOUGH BAGUETTE	€4.00
D Gw So Sul	
CHARRED FLAT BREADS	€4.50
Brushed with Garlic oil, Served with Hummus & House Salad	
D Gw Se So Sul	
BEER BATTERED ONION RINGS	€5.00
Served with Jalapeno & Tomato Relish	
CI D Gb Gw Mu Sul	

MAINS

All our dishes are prepared & cooked daily by our team of dedicated chefs, please allow at least 20 minutes cooking time for all main courses. During busy periods, cooking times may vary slightly to ensure the highest quality.	
SALT-BAKED GOLDEN BEETROOT 	€18.50
Watercress & Bulgar Wheat Pilaf, Blood Orange & Chili Salsa, Peppered Watercress Salad, Cashew Cream Emulsion	
CI Ch Gw Mu Sul Vo	
Add - Gubbeen Chorizo (Sul) / Chicken / Prawns (Cr)	€5.00
TAGLIATELLE PASTA 	€19.50
Oyster Mushroom & New Season Spinach, Parmesan Cream, Truffled Gremolata.	
D E Gw Sul	
Add - Gubbeen Chorizo (Sul) / Chicken / Prawns (Cr)	€5.00
VGVB – VERY GOOD VEGAN BURGER 	€20.00
120g Vegan Patty, Beef Tomato, Crisp Lettuce, Vegan Cheddar, Vegan Mayo, Jalapeno & Tomato Relish, Gluten Free Sesame Bun, French Fries	
CI Gf Mu Se So Sul Vo	
NEW YORKER STACK - DOUBLE IRISH BEEF BURGER	€21.00
Two 4oz Grass Fed Beef Burgers, Bacon Jam, Cheddar, Gem Lettuce, Beef Tomato & Pickle Served with French Fries & Slaw	
Agf CI D E Gw Mu Sul	
Add Beer Battered Onion Rings Served with Jalapeno & Tomato Relish	€5.00
CI D Gb Gw Mu Sul	
WILD ATLANTIC FISH & CHIPS	€21.00
Crispy Battered Fresh Local Haddock, Tartar Sauce, House Pea Purée & French Fries	
D E F Gw Mu Sul	
NEW YORKER RIBS	€21.00
Full Rack, Maple & Chili Cured Rack of Rosscarbery Pork, Flame Grilled Sweetcorn Cobbs, House Slaw & French Fries	
Gb Gw D So Se	
ENGLISH MARKET CHICKEN SUPREME	€22.00
Soy & Ginger Glaze, Miso Roasted Pak Choi, Steamed Jasmine Rice, Soy & Horseradish Broth.	
D Gf Se So Sul	
WEST CORK REARED PORK TOMAHAWK CHOP	€24.00
Chargrilled 10oz Pork Chop on the Bone, Crisp Onion Rings, Watercress & Rocket Salad, French Fries	
Garlic Butter or Jameson & Pink Peppercorn Sauce.	
D CI Gw Mu Sul	
Add Prawns (Cr)	€ 5.00
STEAK FRITES**	€34.00
**€9 supplement required for inclusive packages	
Chargrilled 8oz Ribeye Steak, Crispy Onion Rings, Watercress & Rocket Salad, French Fries	
Garlic Butter or Jameson & Pink Peppercorn Sauce.	
Agf D CI Gw Mu Sul	
Add Prawns (Cr)	€ 5.00

SIDES

Seasonal Vegetables with Irish Salted Butter Agf D	€5.00
Mixed Seasonal Leaf Salad, Watermelon Rind, House Dressing 	
Gf Mu Sul	
New Yorker Skinny French Fries with Truffle Mayonnaise Agf D E Mu Sul	
Sweet Potato Fries with Garlic Mayonnaise Agf D E Mu Sul	

DESSERTS

BROOKLYN'S FAMOUS BLACK OUT CAKE	€9.00
Chocolate Génoise, Amarena Cherries, Candied Hazelnuts, Chantilly Cream, Caramelised White Chocolate	
AI D E Gw Hn Sul	
LEMON CRÈME BRÛLÉE	
Candied Lemon Peel, Short Bread & Hazelnut Crumble with Lemon Sorbet	
Agf D E Gw Hn	
PINEAPPLE UP SIDE DOWN CAKE	
Citrus Syrup, Lime & Coconut Mousse, Marinated Orange Segments	
Sul Vo	
RHUBARB & ALMOND DELICE	
First of the Season Rhubarb & Vanilla Compote, Apple Cider Jelly, Almond Streusel	
AI D Gf Sul	
PLATTER OF IRISH CHEESES**	€12.50
**€5 supplement to be added for inclusive packages	
Hegarty Cheddar, Washed Rind Gubbeen, Wicklow Blue Brie	
Dried Figs, Crispbread & Crackers, Black Irish Apple “Butter”	
Agf D Gr Gw Mu Se Sul	



THIS DISH HAS BEEN CREATED TO CONTRIBUTE TO OUR ZERO FOOD WASTE TARGETS. 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.



ALLERGENS (Gf) Gluten Free (Agf) Gluten Free Alternative Available (Adf) Dairy 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

