



THE NEW YORKER

SMALL PLATES

LEVANTINE FALAFEL 	€11.50
Preserved Apricot Salsa, Hummus, Raita Dressing, Toasted Almonds Al D Gw Sul Se So	
Main served with Charred Flat Bread Brushed with Garlic Oil Gw D So	€19.50
NEW YORKER CHICKEN WINGS	€12.50
House Hot Sauce and Cashel Blue Cheese Dip Agf D E Gw Mu So Sul	
Mains Served with Seasonal Salad & New Yorker Skinny Fries Agf	€19.50
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 Cl D Gb Gw Mu Sul	

BREADS

All Served with Skinny French Fries & House Side Salad


CLASSIC TOASTED SPECIAL	
Pezo Pan, Home Cooked Gammon, Cheddar, Tomato & Red Onion Agf D Gw Mu So Sul	€12.50
CHICKEN CAESAR WRAP	€12.50
Chargrilled Chicken, Crisp Gem Lettuce, Parmesan, Bacon & Rich Caesar Dressing D E F Gw Mu So Sul	

MAINS

TAGLIATELLE PASTA 	€18.50
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 	€19.00
120g Vegan Patty, Beef Tomato, Crisp Lettuce, Vegan Cheddar, Vegan Mayo, Jalapeno & Tomato Relish, Gluten Free Sesame Bun with French Fries Cl Gf Mu Se So Sul	
NEW YORKER STACK - DOUBLE IRISH BEEF BURGER	€19.50
Two 4oz Grass Fed Beef Burgers, Bacon Jam, Cheddar, Gem Lettuce, Beef Tomato and Pickle with French Fries & Slaw Agf Cl D E Gw Mu Sul	
Add Beer Battered Onion Rings served with Jalapeno & Tomato Relish Cl D Gb Gw Mu Sul Vg	€5.00
WILD ATLANTIC FISH & CHIPS	€19.50
Crispy Battered Fresh Local Haddock, Tartar Sauce, House Pea Purée, & French Fries D E F Gw Mu Sul	
STEAK FRITES	€34.00
Chargrilled 8oz Ribeye Steak, Crisp Onion Rings, Watercress & Rocket Salad, French Fries Garlic Butter or Jameson & Pink Peppercorn Sauce. Agf Cl D Gw Mu Sul	
Add Prawns (Cr)	€5.00

LUNCH OFFER €16.50

Monday – Friday 12:30 – 14:00
Express Lunch (Be in & out in 20 or Lunch is on us!)

HONEY ROASTED BEETROOT & YOUNG CARROT SALAD 	
Gf Se So Sul Vg Vo	
Roasted Chickpeas, Cucumber, Pickled Radish & Toasted Sesame Dressing	
Or	
CHICKEN CAESAR WRAP D E Gw Mu So Sul F	
Chargrilled Chicken Fillet, Crispy Gem, Parmesan, Bacon, Rich Caesar Dressing, Served with a Side Salad & Skinny French Fries Followed by Today's Mini Dessert with Cream & a Cup of Java Freshly Brewed Coffee or Barry's Tea	


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.



SIDES

Seasonal Vegetables with Irish Salted Butter	€5.00
D Gf Sul	
Mixed Seasonal Leaf Salad, Watermelon Rind, House Dressing 	
Gf Mu Sul	
New Yorker Skinny 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 Al D E Hn Gw 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 Al D Gf Sul	

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 (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.



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OUR SUPPLIERS

