

THE NEW YORKER

SNACKS

GARLIC & PARMESAN SOURDOUGH BAGUETTE D Gw So Sul	€5.00
CHARRED FLAT BREADS BRUSHED WITH GARLIC OIL served with Hummus D Gw Se So Sul	€5.00
LOADED NACHOS Pulled over-night Beef Ribs, Pickled Jalapenos, Sour Cream and Melted Cheddar Cheese CI D Gw Mu Sul	€10.00

SMALL PLATES

SEASONAL HOMEMADE SOUP OF THE DAY Served with Buckley’s Bakery Soda Bread, Irish Salted Butter Agf Gw CI D Se So Vg	€8.00
CHEF’S STARTER OF THE DAY Inspired by Our Selected Local Supplier’s Freshest Ingredients	€12.00
CAULIFLOWER CROQUETTE Brown Sugar BBQ Roasted Cauliflower, Cinnamon Pumpkin Purée, Coriander Dressing Ch Gw Se So Sul Vo	€13.00
Main served with Charred Flat Bread Brushed with Garlic Oil D Gw So	€19.50
NEW YORKER ORIGINAL BUFFALO WINGS House Hot Sauce and Cashel Blue Cheese Dip D E Ag Mu So Sul	€13.00
Main with Seasonal Salad & New Yorker Fries Agf Mu Sul	€19.50
MONKFISH SCAMPI West Cork Caught Monkfish, Panko Fried, Mixed Baby Leaves, Spiced Goma Dressing F Gw E D Se So	€13.50
Main with Seasonal Salad & New Yorker Fries Agf Mu Sul	€20.00

SALADS

SEASONAL POKÉ BOWL Miso & Maple Cucumbers, Asian Red Cabbage, Charred Broccoli, Sticky Rice, Toasted Chili, Salty-Spicy Sauce Gw Mu Se So Sul Vg Vo	€15.50
Add - Gubbeen Chorizo Sul / Chicken / Prawns Cr	€5.50
SKEAGHANORE DUCK SALAD Confit West Cork Duck Leg, Candied Walnuts, Roasted Beets, Winter Greens, Port Reduction Gf D Mu Sul Wn	€16.50
NEW YORKER SALAD OF THE DAY Our Salad of the Day is Made with our Zero Food Waste Vision, Please Ask Our Team for Today’s Creation	€16.50

MAINS

All our dishes are prepared and cooked daily by our team of dedicated chefs, please allow a minimum of 20 minutes cooking time for all main courses. During busy periods, cooking times may vary slightly to ensure the highest quality.	
BRAISED PIE OF THE DAY Inspired by the Seasons and Sustainability Served with a House Salads and New Yorker Skinny Fries	€19.50
AUTHENTIC SRI LANKAN STYLE CURRY Perfectly balanced with Fragrant Spices and Coconut Milk Add - Chicken / Prawns Cr	€19.50
MASOOR CHANA DAHL Chickpea, Leek & Lentil Dahl, Confit Celeriac, Cashew Cream, Chickpea Fritter Agf Ch Gw Vo	€19.50
Add - Gubbeen Chorizo Sul / Chicken / Prawns Cr	€5.50
ROAST OF THE DAY Sourced from our Selected Local Suppliers	Market Price
VGVB – VERY GOOD VEGAN BURGER West Cork Caught Monkfish, Panko Fried, Mixed Baby Leaves, Spiced Goma Dressing F Gw E D Se So	€21.00
“MAC & CHEESE” New York’s Most Famous Dish with a Twist, Macaroni Pasta with West Cork Ham in a Parmesan & Leek Cream Sauce Finished with Fresh Chives & Knockanore Smoked Cheddar Gw E D Sul CI	€21.50
NEW YORKER STACK - DOUBLE IRISH BEEF BURGER Two 4oz Grass Fed Beef Burgers, Bacon Jam, Cheddar, Gem Lettuce, Beef Tomato and Pickle with New Yorker Skinny French Fries and House Slaw Agf CI D E Gw Mu Sul	€22.00
WILD ATLANTIC FISH & CHIPS Crispy Battered Fresh Local Haddock, Tartar Sauce, House Pea Purée and French Fries D E F Gw Mu Sul	€22.00
CATCH OF THE DAY Inspired By the Seasons, Please Ask Our Team for Today’s Creation	Market Price
DEVILLED CHICKEN Fiery stir-fried chicken infused with bold Sri Lankan spices, served with clove & coriander pilau rice CI Ch D Gf Se So	€22.00
TODAY’S CHEF’S RECOMMENDATION Inspired With the Seasons, Please Ask Our Team for Today’s Creation	Market Price
NEW YORKER SHORT RIBS Overnight Beef Short Ribs, Jameson BBQ Sauce, Pomme Mousseline, Roasted Parsnip, Pear & Beetroot Relish CI D Gb Mu So Sul	€26.00

CHARRED TO PERFECTION FROM THE GRILL

All Served with Served Crispy Onion Rings, Roasted King Oyster Mushroom, Rocket Salad & New Yorker Skinny French Fries With Garlic Butter or Jameson & Pink Peppercorn Sauce CI D Agf Mu Sul	
ENGLISH MARKET CHICKEN SUPREME “SPATCHCOCK”	€24.50
IRISH HAMPSHIRE PORK TOMAHAWK CHOP	€26.50
SHELL ON KING TIGER PRAWNS X 5 CR	€26.50
BUTCHER’S CUT OF THE DAY	Market Price

SIDES

Roasted Root Vegetables with Stonewell Cider Vinagrette Agf D	€5.50
Mixed Seasonal Leaf Salad, House Pickles and Elderberry Dressing Gf Mu Sul	
New Yorker Skinny French Fries with Garlic Aioli Agf D E Mu Sul	
Sweet Potato Fries with Sunblushed Tomato Mayonnaise Agf D E Mu Sul	
Beer Battered Onion Rings Served with Jalapeño & Tomato Relish Gw Mu Sul CI Gb	
Charred Hispi Cabbage, Roasted Sesame, Tahini & Demerara Se So Vo Vg	

DESSERTS

WARM DESSERT OF THE DAY Winter Warmer Dessert Created by Our Resident Pastry Chef, Please Ask our Team for Today’s Creation Gw E AI D So Wn Hn	€10.00
AMARETTO CRÈME BRULÉE Cranberry Compote, Almond Brittle Agf D E Gw Hn Sul	
NEW YORKER AUTHENTIC BAKED CHEESECAKE Berry Sorbet, Mulled Berries, Caramelised White Chocolate D E Gw Sul AI	
CAFÉ GOURMAND Selection of Desserts in Smaller Version Served alongside Your Chosen Coffee or Tea. A Delightful Nod to French Indulgence. Gw E AI D So Wn Hn	
SEASONAL PANNACOTTA Vegan & Coeliac Friendly, Orange & Cinamon Infusion, Marinated Mandarins, Oat & Maple Shortbread Go So Sul Vo	
PLATTER OF IRISH CHEESES Hegarty Cheddar, Washed Rind Gubbeen, Wicklow Blue Brie Crispbread & Fresh Bread, Signature Black Irish Apple “Butter” and Walnuts Agf D Gr Gw Mu Se Sul Wn	€12.50



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 (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

