

# THE NEW YORKER

## DINNER MENU 1700 - 2130

Thank you for choosing to dine with us in "The New Yorker". We source the freshest local produce to provide you with the best culinary experience, concentrating on outstanding combinations & flavours.

### SIDES

- Garlic & Parmesan Sourdough Baguette €5.00  
D Gw So Sul
- Seasonal Vegetables with Irish Salted Butter €5.50  
Agf D
- Charred Flat Bread Brushed with Garlic Oil, Served with Hummus €5.00  
Gw D Se Sul
- New Yorker Skinny French Fries with Truffle Mayonnaise €5.50  
Agf D E Mu Sul

**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

### LIGHT BITES

HOMEMADE VEGETABLE SOUP €8.00  
Murphy's & Treacle Soda Bread, Irish Salted Butter Cl D E Go Gw Sul Vg So Se

NEW YORK INSPIRED CHICKEN WINGS €13.00  
House Hot Sauce and Cashed Blue Cheese Dip D E Gw Mu So Sul

LEVANTINE FALAFEL €14.00  
Crisp Spiced Chickpea Falafel Served with house Salad, Pickled Red Onions & House Made Hummus D E Vo Sul

DUCK SALAD €16.50  
Confit Duck Leg, Candied Walnut. Confit Celeriac, Winter Greens, Orange & Cranberry Dressing Gw Sul Mu Wn D

CAESAR SALAD €12.50  
Classic Caesar Salad with Crunchy Gem Lettuce, Garlic Croutons, Rosscarbery Bacon Lardons, & Rich Caesar Dressing Gw D F Sul

### MAINS

TRADITIONAL TURKEY & HAM €23.00  
Irish Turkey & Ham with Sage & Orange Stuffing Served with Mash Potato, Roast Winter Vegetables & Rich Turkey Jus Sul D Cl Gw

SRI LANKAN STYLE CURRY €19.50 – (Add Chicken or Prawns Cr €5.50)  
With Fragrant Basmati Rice, Yoghurt Dressing & Fresh Coriander. Ch Cl D Gf Sul

MAC & CHEESE €21.50  
New York's Most Famous Dish with a Twist, Penne Pasta with West Cork Ham in Parmesan & Leek Cream Sauce Finished with Fresh Chives & Knockanore Smoked Cheddar Cl D E Gw Sul

ROSSCARBERY DOUBLE BEEF BURGER €23.00  
Two 4oz Burgers, Cheddar, Smoked Bacon Jam, Cos Lettuce, Beef Tomato, Pickle, French Fries & Slaw D E Gw Mu Sul

WILD ATLANTIC FISH & CHIPS €23.00  
Crispy Battered Fresh Local Haddock, Tartar Sauce, House Pea Purée and French Fries  
D E F Gw Mu Sul

CATCH OF THE DAY €23.00  
Served Over Butternut Squash Risotto, Wilted Winter Greens & Lemon Butter Sauce.  
F D Gf Sul

CHARGRILLED 8oz IRISH HEREFORD STRIPLOIN STEAK €38.00  
Grilled Parsnip, Mix Leaves Salad, French Fries & Pink Peppercorn Sauce Sul D Cl Gf

### DESSERTS €10

WARM CHOCOLATE BROWNIE  
Chocolate Sauce, Fresh Cream, Poached Berries E Gw D So Al Sul

TRADITIONAL APPLE CRUMBLE  
Served with Cinnamon Infused Custard & Whipped Irish Cream D Al E Vo

STICKY TOFFEE PUDDING  
Served Warm with Vanilla Ice Cream & Caramel Sauce E Gw D So Sul

AMARETTO CRÈME BRULÉE  
Cranberry Compote & Almond Brittle D E Gw Sul Hn Agf

