

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	

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 Cashel 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 BRÛLÉE

Cranberry Compote & Almond Brittle D E Gw Sul Hn Agf

