

THE NEW YORKER

LUNCH MENU 1200-1700

WELCOME

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	
Crispy Onion Rins with Tomato Relish	
Gw 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 SOUP OF THE DAY €8.00	
Murphy's & Treacle Soda Bread, Irish Salted Butter	Cl D E Go Gw Sul Vg So Se
FESTIVE SANDWICH €12.50	
Honey Glazed Ham, Roast Turkey, Cranberry Mayonnaise, Herb Stuffing, Melted Irish Brie Served with French Fries & Gravy Dip	Gw So E Mu Sul D
CLASSIC TOASTED SPECIAL €12.50	
Pezo Pan, Home Cooked Gammon, Cheddar, Tomato & Red Onion with Skinny Fries and House Side Salad	Agf D Gw Mu So Sul
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 Cr Sul Gw Mu Se
DUCK SALAD €16.50	
Confit Duck Leg, Candied Walnut, Confit Celeriac, Winter Greens, Orange & Cranberry Dressing	Gw Sul Mu Wn D

MAIN COURSES

SRI LANKAN STYLE CURRY €19.50 – (Add Chicken or Prawns Cr €5.50)	
Served with Yoghurt Dressing and Fresh Coriander.	Ch Cl D Gf Sul
MAC & CHEESE €21.50	
New York's Most Famous Dish with a Twist, Macaroni Pasta with West Cork Ham in Parmesan & Leek Cream Sauce Finished with Fresh Chives & Knockanore Smoked Cheddar	Cl D E Gw Sul
ROSSCARBERRY DOUBLE BEEF BURGER €22.00	
Two 4oz Burgers, Cheddar, Smoked Bacon Jam, Cos Lettuce, Beef Tomato, Pickle, French Fries & Slaw	D E Gw Mu Sul
WILD ATLANTIC FISH & CHIPS €22.00	
Crispy Battered Fresh Local Haddock, Tartar Sauce, House Pea Purée & French Fries	D E F Gw Mu Sul
CATCH OF THE DAY €23.00	
With Pumpkin Risotto, Tenderstem Broccoli & Lemon Butter Sauce.	F D Gf Sul
ROAST OF THE DAY €24.00	
Classic Roast Irish Turkey & Honey Glazed Ham, Sage and Orange Stuffing, Champ Potato, Roast Turkey Gravy	Sul D Cl Gw
CHARGRILLED 8oz IRISH HEREFORD STRIPLOIN STEAK €38.00	
Grilled Parsnip, Mix Leaves Salad, French Fries and 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 & Strawberry Ice Cream	D Al E Vo Gw Sul
STICKY TOFFEE PUDDING	
Served Warm with Vanilla Ice Cream & Caramel Sauce	E Gw D So Sul
AMARETTO CRÈME BRULEE	
Cranberry Compote & Almond Brittle	D E Gw Sul Hn Agf

