

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 Rings 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 (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

LIGHT BITES

HOMEMADE SOUP OF THE DAY €8.00
Murphy's & Treacle Soda Bread, Irish Salted Butter CI 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
Pezzo 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 CI 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 CI D E Gw Sul

ROSSCARBERY 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 CI Gw

CHARGRILLED 8oz IRISH HEREFORD STRIPLOIN STEAK €38.00
Grilled Parsnip, Mix Leaves Salad, French Fries and Pink Peppercorn Sauce Sul D CI 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 BRULÉE
Cranberry Compote & Almond Brittle D E Gw Sul Hn Agf

