THE NEW YORKER

DINNER

17.00- 21.00

SIDES

Mac & Cheese €5.50
D Gw So Sul

Seasonal Vegetables
with Irish Salted Butter €5.50
Agf D Gf Mu Sul

Charred Flat Bread Brushed with Garlic
Oil, served with Hummus €5.50
Gw D Se Sul

New Yorker Skinny French Fries with
Garlic Mayonnaise €5.50
Agf D E Mu Sul

Sweet Potato Fries with Blushed
Tomato Mayonnaise €5.50
Agf E Mu

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.

TO START

HOMEMADE SOUP OF THE DAY € 9.50
Murphy's & Treacle Soda Bread, Irish Salted Butter Cl D E Go Gw Se So Sul Vg

ASIAN PORK BELLY €13.50
Sauteed Egg Noodles, Scallion, Apple & Sesame Salsa, Spiced Siracha Mayo
D E Gw Mu So Se Sul

NEW YORK INSPIRED CHICKEN WINGS €13.50
House Hot Sauce and Cashel Blue Cheese Dip D E Gw Mu So Sul

SALAD OF THE DAY €14.00
Hot Butter Squid, Curried Runner Bean Ginger & Chili Salad, Mango Chutney D
Cr D F Gw Mu Sul

STARTER OF THE DAY €14.00
Wild Mushroom & Goats Cheese Arancini, Paris Mushroom & Truffle Puree,
Herb Salad, Chive Dressing D E Gw Mu Sul

BULGOGI CRISPY BEEF SALAD €18.50
Pickled Cucumber. Rocket Leaves, & Garlic Croutons Gw D So Se Sul

MAIN COURSE

EXPATRIATE MAKHANI CURRY (Add Chicken or Prawn Cr €5.50 €23.00
Served with Crispy Onions & Garnished with Yoghurt Dressing
and Fresh Coriander Ch Cl D Gf Sul

EMPIRE STATE DOUBLE BEEF BURGER €25.00
Two 4oz Burgers, Cheddar, Smoked Bacon Jam, Cos Lettuce, Beef Tomato,
Pickle Served with French Fries & Slaw D E Gw Mu Sul

WILD ATLANTIC FISH & CHIPS €25.00
Crispy Battered Fresh Local Haddock, Tartar Sauce,
House Pea Purée & French Fries D E F Gw Mu Sul

WEST CORK SMOKED SALMON LINGUINI €27.00
Braised Leek & Lemon, Tender Spinach Leaves, Roasted Red Onions,
Cream Cheese & Parmesan Emulsion D F Gw Sul

CATCH OF THE DAY €24.00
Pan Roasted Wild Atlantic Hake with Sauteed Baby Potatoes,
Tender stem Broccoli & Hollandaise Sauce D E F Gf Mu Sul

ROAST OF THE DAY €26.00
Roast Loin of West Cork Beef, Creamed Potatoes,
Roasted Vegetables & Red Wine Jus Cl D Gf Sul

TODAY'S CHEF'S RECOMMANDATION €28.00
Confit Duck Leg, Savoy Cabbage Roasted with Sesame & Soy
Creamed Potatoes, Blackberry Jus Cl D Gf Se So Sul

FROM THE CHARGRILL

All Served With: Gratinated Dauphinoise Potatoes, Broccoli
and a Choice of Peppercorn Sauce or Garlic Butter D Cl Gf Sul

NEW YORKER 8oz BEEF RIB EYE STEAK *€12 supplement for dinner inclusive package* MARKET PRICE
SUGAR PITT BONE IN PORK CHOP €29.00
8OZ RUMP OF IRISH BEEF *€5 supplement for dinner inclusive package* €32.00

DESSERTS

WALNUT & COFFEE CAKE €10.00
Served with Poached Apricots & Berry Sorbet D E Gw Wn

CRÈME CARAMEL €10.00
Vegan Creme Caramel with Cardamon & Port Infused Prunes Al Gf So Sul Vo

NEW YORKER APPLE CRUMBLE €10.00
Almond & Oatmeal Crust, Clotted Cream Al D E Gf Go So Sul

WARM BREAD & BUTTER PUDDING €10.00
Drunk Custard, Vanilla Ice Cream Al D E Gw Hn So Sul

PLATTER OF IRISH CHEESE Agf D Cr Gw Mu Se Sul Wn
€5 supplement for dinner inclusive package €12.50
Hegarty Cheddar, Gubbeen Mature & Cashel blue, Follain Chutney, Crackers & Fresh Fruits

SAMPLE