THE NEW YORKER

LUNCH

12.00- 17.00

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 € 9.00
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
E D Gw Mu Se So 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
Cr D F Gw Sul

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

DAILY BREADS

CLASSIC TOASTED SPECIAL €13.50
Pezo Pan, Home Cooked Gammon, Cheddar, Tomato & Red Onion
with Skinny Fries & House Side Salad Agf D Gw Mu So Sul

CHICKEN CAESAR WRAP €13.50
Grilled Chicken, Baby Gem Lettuce, Crispy Bacon, Parmesan Cheeses
Served with House Salad & Fries D E F Gw Mu So Su

SANDWICH OF THE DAY €14.50
'Manoj's Shawarma' Safron & Lemon Roasted Chicken,
Wild Garlic Mayo, Crunchy Pickles, Over Warm Arabic Flat Bread,
Served with Skinny Fries & Hummus D E Gw Mu So Sul

MAIN COURSE

EXPATRIATE MAKHANI CURRY *(Add Chicken or Prawn Cr €5.50)* €21.00
Served with Crispy Onions & Garnished with Yoghurt Dressing
and Fresh Coriander Ch Cl D Gf Sul Vg

PIE OF THE DAY D Gw Mu Sul €21.00
Braised Ham & Leek Pie Bound in a Classic Bechamel Sauce
Topped with Mash Potatoes & Served with House Salad & French Fries

CATCH OF THE DAY €22.00
Pan Roasted Wild Atlantic Hake with Sauteed Baby Potatoes,
Tender stem Broccoli & Hollandaise Sauce D E F Gf Mu Sul

EMPIRE STATE BEEF BURGER €23.50
8oz Burger, Cheddar, Smoked Bacon Jam, Cos Lettuce, Beef Tomato,
Pickle Served with French Fries & Slaw D E Gw Mu Sul

WILD ATLANTIC FISH & CHIPS €23.50
Crispy Battered Fresh Local Haddock, Tartar Sauce,
House Pea Purée & French Fries D E F Gw Mu Sul

ROAST OF THE DAY €25.00
Roast Loin of West Cork Beef, Creamed Potatoes,
Roasted Vegetables & Red Wine Jus Cl D Gf Sul

NEW YORKER 8oz BEEF RIB EYE STEAK €39.00
Gratinated Dauphinoise Potatoes, Broccolis
Choice of Peppercorn Sauce or Garlic Butter D Cl Gf Sul

DESSERTS €10.00

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

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

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

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

SAMPLE