

THE NEW YORKER

SUNDAY ROAST

12.30- 21.00

Main Course	€23
2 Courses	€31
3 Courses	€39

SIDES

Garlic & Parmesan Sourdough Baguette D Gw So Sul	€5.50
Seasonal Vegetables with Irish Salted Butter Agf D Gf Mu Sul	€5.50
Charred Flat Bread Brushed with Garlic Oil, Served with Hummus Gw D Se Sul	€5.50
New Yorker Skinny French Fries with Garlic Mayonnaise Agf D E Mu Sul	€5.50
Sweet Potato Fries with Smoked Rosemary Salt & Blushed Tomato Mayonnaise Agf E Mu	€5.50

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

Murphy's & Treacle Soda Bread, Irish Salted Butter Cl D E Go Gw Sul Vg So Se

CAESAR SALAD (Add Chicken or Prawn Cr €5.50)

Classic Caesar Salad with Crunchy Gem Lettuce, Garlic Croutons, Rosscarbery Bacon Lardons, Parmesan Cheese & Rich Caesar Dressing Gw D F Sul

NEW YORK INSPIRED CHICKEN WINGS

House Hot Sauce & Cashel Blue Cheese Dip D E Gw Mu So Sul

ARANCINI

Wild Mushroom & Goats Cheese Arancini, Paris Mushroom & Truffle Puree, Herb Salad, Chive Dressing Gw D E Sul Vg

VOL AU VENT

Classic Chicken, Bacon & Leek Vol Au Vent

Micro Herb & Spring Green Salad. Gw D E Sul Mu

MAIN COURSE

SRI LANKAN CURRY (Add Chicken or Prawn Cr €5.50)

Served with Crispy Onions & Garnished with Yoghurt Dressing and Fresh Coriander Ch Cl D Gw Sul

EMPIRE STATE DOUBLE BEEF BURGER

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 D E F Gw Mu Sul

Crispy Battered Local Haddock, Tartar Sauce, House Pea Purée & French Fries

CATCH OF THE DAY D E F Gf Mu Sul

Roasted Wild Atlantic Hake Fillet Grilled Italian Vegetables, Roast Baby Potatoes & Lemon Butter Sauce

CHARGRILLED 8oz IRISH HEREFORD RIB EYE STEAK (Supplement €12) Sul

Buttered Baby Broccoli, House Salad, Gratin Potato & Pink Peppercorn Sauce D Sul Gf

FROM OUR CARVING STATION

All Served With: Creamed Potatoes, Braised Cabbage & Rosscarbery Bacon, Maple Roasted Root Vegetables & Crispy Roast Potatoes Sul D Mu So Se Gf

IRISH BEEF STRIPLOIN

Slowly Roasted Finished in a Reduced Beef Jus D Mu Cl Gf Sul

ROAST LOIN OF IRISH PORK

Glazed with Mustard & Honey with Apple Sauce & Pork Gravy Sul D Gf Mu

TRADITIONAL TURKEY & HAM D Cl Gw Sul

Roast Turkey Breast & Glazed Ham, Sage & Orange Stuffing, Rich Turkey Jus

DESSERTS

NEW YORKER APPLE CRUMBLE

Almond & Oatmeal Crust, Vanilla Ice Cream Creamy Custard Al D E Go So Sul

NEW YORKER CHEESECAKE

Served with Chocolate Sauce Candid Hazelnuts & Chantilly Cream D E Gw Hn Sul

SUNDAY SUNDAE

Chocolate Fudge Sundae Served with Caramel Sauce Whipped Irish Cream & Vanilla Ice Cream E Gw D Sul

AMARETTO BRULEE E Gw D Sul Agf Al Wn

Classic Crème Brulee infused with Amaretto Served with Braised Berries & Walnut Crumb

