

THE NEW YORKER

MOTHERS DAY MENU

12.30- 21.00

Main Course	€25
2 Courses	€33
3 Courses	€41

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

ROASTED RED PEPPER SOUP, LIME CRÈME FRAICHE
Murphy's & Treacle Soda Bread, Irish Salted Butter CI D E Go Gw Sul Vg So Se

SALAD NICOISE D E Sul Mu F

A Vibrant Composition of Yellow Fin Tuna, Confit In Olive Oil, Arranged with Heirloom Tomatoes, Fine Green Beans, Marinated Olives, Soft Boiled Eggs & Baby Potatoes. Finished With Caper Berries, Pea Shoots & A Provençal Vinaigrette.

NEW YORK INSPIRED CHICKEN WINGS D E Gw Mu So Sul

Crisp, Succulent Chicken Wings Tossed in our Signature House-Fermented Hot Sauce. Served with a Silky Cashel Blue Cheese Dip

ARANCINI Gw D E Sul Vg

Wild Mushroom & Goats Cheese Arancini, Paris Mushroom & Truffle Puree, Herb Salad, Chive Dressing

VOL AU VENT Gw D E Sul Mu

Chicken, Rosscabery Bacon & Spring Leek Vol Au Vent Herb & Spring Green Salad.

MAIN COURSE

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

Served with Crispy Onions & Garnished with Yoghurt Dressing and Fresh Coriander Ch CI 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

Grilled Fillet of Wild Atlantic Salmon, Champ Potato Croquette Slow Roasted Fennel Bulbs & 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, Paul's Mammys' Cauliflower Cheese, Maple Roasted Root Vegetables & Crispy Roast Potatoes Sul D Mu So Se Gf

ROAST IRISH BEEF FEATHERBLADE D Mu CI Gf

Slowly Roasted Overnight Finished in a Reduced Beef & Pancetta Jus Sul

ROAST LOIN OF WEST CORK PORK Sul D Gf Mu

Glazed with Mustard & Honey with Spiced Apple Sauce & Rich Pork Gravy

SPRING LAMB D CI Sul

Leg of Spring Lamb, Trussed and Roasted with Thyme Flowers & Lemon, Served with Lamb Jus

DESSERTS

BREAD & BUTTER PUDDING D E Gw So Sul

Croissant & White Chocolate Pudding, Vanilla Ice Cream Creamy Custard

WHITE CHOCOLATE SEMIFREDDO E Gw D Sul Ps

Silky, Hand-Crafted White Chocolate Semifreddo, Paired with Peach Gel Finished with Caramelised White Chocolate & A Delicate Pistachio Shortbread

BROOKLYN BLACKOUT CAKE E Gw D Sul

Our Signature Chocolate Cake Makes a welcome Return for Mother's Day. Served Simply with Lashings of Whipped Cream and Chocolate Sauce

CREME BRULEE E Gw D Sul Agf Wn

Classic Vanilla Crème Brulee Served with Poached Spring Berries & Walnut Crumble

