

THE NEW YORKER

STARTERS

SEASONAL HOMEMADE SOUP OF THE DAY 	€9.00
Murphy's & Treacle Soda Bread Irish Salted Butter C I D E Go Gw Se So Vg	
CRISPY HAKE TACOS 	€14.50
Panko Wild Atlantic Hake Flour tortillas Guacamole Sour Cream Cos Lettuce Pico de Gallo Tomato Salsa Chilli Dressing D E F Gw Mu Sul	
NEW YORK INSPIRED CHICKEN WINGS	€13.50
English Market Chicken Wings Signature House Fermented Hot Sauce Cashel Blue Cheese Dip Agf D E Gw Mu So Sul	
Mains Course Served with House Salad & New Yorker Fries Agf Mu Sul	€19.50
CLASSIC CAESAR SALAD	€13.50
Baby Gem Lettuce Garlic Croutons Rosscarbery Bacon Parmesan House Caesar Dressing D E F Gw Mu Sul	
Add Chicken or Prawn Cr	€5.50
MACROOM BUFFALO BURRATA 	€14.50
Heritage Tomatoes Aubergine Sourdough Crisp Herb Salsa D Gf Mu Sul Vg	

THIS DISH HAS BEEN CREATED TO CONTRIBUTE TO OUR ZERO FOOD WASTE TARGETS. We are continuously working towards a more sustainable future and by choosing this dish, you are helping us on our journey. To find out more, please speak to our team or read about our 10 commitment Food Charter.



MAINS

EMPIRE STATE DOUBLE BEEF BURGER	€25.00
Double 4oz Burgers Cheddar Smoked Bacon Jam Cos Lettuce Beef Tomato Pickle French Fries House Slaw Agf D E Gw Mu Sul	
PIE OF THE DAY 	€23.00
A New Yorker Mainstay Topped with Mashed Potatoes House Salad French Fries D Gf Sul	
CATCH OF THE DAY 	Market Price
Today's Landing From West Cork Roasted Baby Potatoes Summer Greens Lemon Butter Sauce D F Gf Sul	
WILD ATLANTIC FISH & CHIPS	€25.00
Crispy Batter Fresh Wild Haddock Tartar Sauce House Pea Purée French Fries Agf D E F Gw Mu Sul	
WEST CORK 8oz RIB EYE STEAK	€37.50
On The Chargrill Signature Rub Portobello Mushrooms Crispy Roast Potatoes House Salad Peppercorn Sauce D Gf Cl Mu Sul	
€12.50 Supplement Applies to Dinner Inclusive Packages	
PAN ROASTED SEABASS	€29.00
Soy & Chilli Glazed Aubergine Young Spinach Sweetcorn & Coconut Sauce Gf F Se So Sul	
ROAST OF THE DAY	Market Price
Locally Sourced Creamy Mash Maple Roasted Root Vegetables Red Wine Sauce D Gf Mu Sul	
WEST CORK SEAFOOD PAPPARDELLE	€31.00
Wild Atlantic Monkfish Tiger Prawns Slow Cooked Roma Tomato Cream Sauce Summer Herbs Aged Parmesan Cr D E F Gw Sul	
AUTHENTIC SRI LANKAN STYLE CURRY	€19.50
Crispy Onions Coconut & Soy Yoghurt Fresh Coriander Agf Gw So Sul Vo	
Add - Chicken / Prawns Cr	€5.50
VEGAN BEETROOT BURGER 	€25.00
Plant Based Tomato & Jalapeño Relish Cos Lettuce Beef Tomato Pickle French Fries House Salad Agf Gw Mu Sul	

SIDES

Garlic & Parmesan Sourdough Baguette D Gw So Sul	€5.50
Charred Flatbread Garlic Oil Hummus Gw D Se Sul	€5.50
New Yorker Skinny French Fries Garlic Mayonnaise	€5.50
Agf D E Mu Sul	
Sweet Potato Fries Sun Blushed Tomato Mayonnaise Agf E M Sul	€5.50
House Salad Dijon & Maple Dressing Mu Sul Vo	€5.50

DESSERTS

CORK INTERNATIONAL SUMMER MESS 	€9.95
Fresh & Poached Summer Fruits Crunchy Meringue Fresh Cream Summer Berry Coulis D E Gf Sul	
NEW YORKER BAKED CHEESECAKE	€9.95
Pistachio Amarena Cherry Chocolate Sauce D E Gw Ps So Sul	
CLASSIC CREME BRULEE 	€9.95
Vanilla Shortbread Summer Berries Agf D E Gw Sul	
SIGNATURE DARK CHOCOLATE MOUSSE 	€9.95
Sea Salt Macadamia Honeycomb Extra Virgin Olive Oil D E Gf Mc So Sul	
MUNSTER REGION CHEESE PLATTER	€14.00
Hegarty Cheddar Gubbeen Ardsallagh Goat's Cheese Dried Figs Crackers Apple Chutney Fresh Grapes D Sul Gw So	
€4.00 Supplement Applies to Dinner Inclusive Packages	

ALLERGENS (Gf) Gluten Free (Agf) Gluten Free Alternative Available (Adf) Dairy 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. This will enable us to tailor your dining experience and we will endeavour to meet your specific needs.



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OUR SUPPLIERS

