

THE NEW YORKER

SANDWICHES

SANDWICH OF THE DAY €13.50
Today's Creation | French Fries | House Salad

CLASSIC TOASTED SPECIAL €13.50
Pezzo Pan | West Cork Ham | Cheddar | Red Onions | Tomato | French Fries | House Salad
Agf D Gw Mu So Sul

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

STARTERS

HOMEMADE SEASONAL SOUP OF THE DAY €9.00
Murphy's & Treacle Soda Bread | Irish Salted Butter
Cl D E Go Gw Se So Vg

CLASSIC CAESAR SALAD €13.50
Baby Gem Lettuce | Garlic Croutons | Ross-carbery Bacon | Parmesan | House Caesar Dressing
Agf D E F Gw Mu Sul

Add Chicken or Prawn Cr €5.50

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
Main Course Served with House Salad & New Yorker Fries Agf Mu Sul

MACROOM BUFFALO BURRATA €14.50
Heritage Tomatoes | Aubergine | Sourdough Crisp | Herb Salsa
D Gf Mu Sul Vg

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
Cl D Gf Mu 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 | Aged Parmesan | Summer Herbs
Cr D E F Gw Sul

AUTHENTIC SRI LANKAN STYLE CURRY €19.50
Crispy Onions | Coconut & Soy Yoghurt | Fresh Coriander
Gw Agf 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 Vo



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.



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 €5.50
Agf E Mu Sul

House Salad | Dijon & Maple Dressing D Sul Vo €5.50

DESSERTS

CORK INTERNATIONAL SUMMER MESS €9.95
Fresh & Poached Summer Fruits | Crunchy Meringue | Cork 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
Agf D Gw So Sul

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

