

DINNER MENU

Starters

Soup of the Day <i>Served with our freshly baked penny loaf. (dairy, wheat)</i>	€7.00
Irish Chowder <i>Haddock, smoked cod, hake, king prawns, new potatoes in rich white wine sauce with traditional brown soda bread. (celery, crustaceans, fish, milk, molluscs, sulphites, wheat)</i>	€9.50
Classic Caesar Salad <i>(vegan on request)</i> <i>Romaine lettuce, rosemary croutons, parmesan shavings and smoked pancetta. (crustaceans, egg, fish, milk, wheat)</i> Main €11.50 Add Chicken €4.00 Add Prawns €5.00 <i>(crustaceans)</i>	€7.50
Tomato Prosciutto Caprese <i>Fresh basil, baby mozzarella, heirloom tomatoes, mint vinaigrette. (egg, milk, mustard, sulphites)</i>	€9.80
Tempura Wild Atlantic Prawns <i>Minted mango yoghurt, watercress, charred lemon. (crustaceans, milk, molluscs, wheat)</i>	€9.50
Goat's Cheese, Pear & Pecan Tart <i>Dressed green leaves, a rich sherry vinegar reduction, toasted grains. (egg, pecan nuts, milk, sesame seeds, wheat)</i>	€9.90
Garlic & Herb Flatbread <i>Dressed green leaves, dehydrated cherry tomatoes. (egg, mustard, wheat)</i>	€8.50
Panko Moroccan Lamb <i>Spiced chickpeas, house tzatziki, harissa aioli. (eggs, milk, mustard, soy, wheat)</i>	€12.00

Mains

Wild Mushrooms & Riesling Wine Rigatoni <i>Charred leeks, shaved Parmesan, virgin olive oil. (milk, mustard, sulphites, wheat)</i> Add Chicken €4.00 Add Prawns €5.00 <i>(crustaceans)</i>	€13.50
Super Food Thai Yellow Curry <i>Roasted courgettes, snap peas, chickpeas, jasmine rice and our house flatbread. (crustaceans, molluscs, mustard, soy, wheat)</i> Add Chicken €4.00 Add Prawns €5.00 <i>(crustaceans)</i>	€13.50
Supreme of Chicken & Sauté Portobello Mushrooms <i>Smoked pancetta lardons, parmesan crisp, champ mash, tarragon jus. (milk, sulphites)</i>	€18.50
Slow Braised Shoulder of Irish Lamb <i>Sautéed bacon, cabbage, carrot puree, garlic and thyme potato. (milk, sulphites)</i>	€25.00
Grilled Salmon & Citrus New Potatoes <i>Avocado cream, roasted spiced cauliflower, lemon pesto. (eggs, fish, milk, wheat)</i>	€26.00

~ All meats certified Irish ~

Heart of the IFSC

DINNER MENU

Harbourmaster Famous Chicken Wings €12.00
Choice of Spicy Butter Sauce, our Bourbon BBQ Sauce or Classic Salt & Chilli.
(celery, milk, mustard, sulphites) Wings & Fries €14.50 (wheat) Add Blue cheese €1.00 (milk)

Traditional Battered Fish & Chips €17.50
Minted pea puree, house tartar sauce, charred lemon. (eggs, fish, mustard, wheat)

Southern Fried Chicken Tenders & French Fries €16.00
Pepper sauce, garlic mayonnaise, garnish. (egg, milk, mustard, wheat)

Burgers

Chuck & Brisket Beef Burger €13.50
Brioche bun, smoked cheddar, little gem lettuce, fresh tomatoes, smoked pancetta, house relish.
Add onions €1 Make a Double €16.50 (egg, milk, mustard, sulphites)

Buttermilk Fried Chicken Burger €15.00
Brioche bun, Monterey cheese, little gem lettuce, fresh tomatoes, avocado salsa. (egg, milk, mustard, sulphites, wheat)

Loughnane's Veef Burger €18.00
Little gem lettuce, fresh tomatoes, avocado salsa, vegan cheddar. (mustard, sesame seeds, soy, sulphites, wheat)

Irish Beef Steaks

8oz Rib Eye €37.00
Portobello mushrooms, house fries, choice of 1 of sauce - triple peppercorn sauce, garlic butter or béarnaise. (egg, milk, sulphites)

10oz Sirloin Steak €37.00
Portobello mushrooms, house fries, choice of 1 of sauce - triple peppercorn sauce, garlic butter or béarnaise. (egg, milk, sulphites)

Lava Steak on the Stone (be careful extremely hot stone)

8oz Rib Eye €35.00
Portobello mushrooms, house fries, garlic butter, peppered sauce, béarnaise. (egg, milk, sulphites)

10oz Sirloin Steak €35.00
Portobello mushrooms, house fries, garlic butter, peppered sauce, béarnaise. (egg, milk, sulphites)

Sides (upgrade €1)

French Fries (wheat)	€4.00	Sautéed Portobello Mushrooms (milk)	€5.00
Green Leaf Salad	€5.00	Sautéed Baby Potatoes (milk)	€5.00
Creamy Champ Mash (milk)	€5.00	Seasonal Vegetables (milk)	€5.00