

Appetisers

Bowl of Olives	✓	3.00
Fat, juicy, marinated Greek olives		
Garlic Ciabatta Bread		3.50
Smothered in our freshly prepared garlic butter		
Garlic Roasted Tiger Prawns	⊙	8.25
Roasted in the Woodstone oven and served with grilled ciabatta bread		
Arancini with Scamorza & Chorizo		8.25
Crispy fried risotto rice balls stuffed with chorizo and smoked scamorza cheese with a tomato, basil and fennel sauce		
Buffalo Chicken Wings		11.95
Served with a blue cheese dip and celery sticks - the ultimate comfort food!		
Crunchy Calamari	✓	8.25
Lightly battered squid rings with garlic mayonnaise		
Sriracha Prawns on Grilled Flatbread		8.25
Pomegranate, mint & cucumber salsa, guacamole, fresh leaves, onion, garlic mayonnaise & fresh lime		
Mexican Guacamole		8.50
Fresh avocado, tomato, lime juice, sour cream, coriander & spices, tomato salsa, and served with soft flour tortillas		

Salads

Cobb Salad		14.25
A layered salad of chicken breast, feta cheese, smoked bacon, avocado, fresh tomato, assorted salad leaves and a creamy rocket & chive dressing		
Warm Seasonal Salad	✓ ✓	14.25
Crispy sweet potato, maple & lime quinoa, curried cauliflower, mixed roasted vegetables, baby spinach, pomegranate and cucumber salsa. Served with a tahini dressing		
With Chicken		15.95
With Tiger Prawns		16.95
Smashed Beetroot Flatcakes, Feta Salad & Sweet Potato Fries	✓	14.50
Crushed beetroot flatcakes with chickpeas, dukkah and quinoa served with pickled vegetables, sriracha Mayonnaise and a feta & roasted sweet pepper salad		

Antipasti Platters

Roast Vegetable Platter		11.95
Oven-roasted seasonal vegetables, marinated artichoke, fresh hummus, herbed olives, house pickles, rocket, manchego cheese with smoked chilli marmalade and goat's cheese dip. Served with chargrilled ciabatta bread		
Italian Cured Meats		12.95
Selected Italian meats, fresh hummus, manchego cheese with smoked chilli marmalade, herbed olives, fresh rocket, house pickles, marinated artichoke and goat's cheese dip. Served with chargrilled ciabatta bread		

Main Courses

Chipotle Glazed Chicken with Chargrilled Sweetcorn	✓	17.50
Chipotle glazed Irish chicken breast, spiced chargrilled corn on cob, citrus quinoa, house made mango chutney and crumbled feta		
Pan-fried Lemon Salmon	✓	18.25
Salmon fillet, tender-stem broccoli, deep-fried lemon, shrimp and citrus beurre blanc & rosemary potatoes		
Chargrilled Irish Rib-Eye Steak		22.50
8oz aged Irish rib-eye cooked on our chargrill and served with parmesan truffle Gotham Fries and your choice of sauce: Green Peppercorn / Café de Paris butter / Garlic Butter.		
Chargrilled Gotham Surf & Turf	✓	24.95
Aged 8oz Irish rib-eye perfectly cooked on the chargrill and served with oven-roasted Tiger prawns, parmesan truffle Gotham fries and your choice of sauce: Green Peppercorn / Café de Paris butter / Garlic Butter.		

Burgers

The Gotham Hamburger		13.95
6oz Irish beef, tomato, onion, pickle and hickory barbecue mayonnaise in a soft American-style bun. Served with hand-cut fries		
Burger Extras		1.25
Guacamole / Emmental Cheese / Smoked Bacon / Grilled Portobello Mushroom		
The Gotham Chicken Burger		14.95
Sriracha spiced chicken, melted brie cheese, red onion and coffee jam with garlic sauce, dressed rocket and sweet potato fries		
The Anne Street Vegan Burger	✓	14.95
Our Veef burger is made by Loughnane's of Galway and comes with tomato, pickle & a hickory bbq vegan mayonnaise in a vegan bun. Served with hand-cut Gotham fries		

Woodstone Pizza

High Line 11.75/15.75

Spicy Italian N'duja pork sausage, buffalo mozzarella, artichoke hearts and fresh oregano

Bronx Pizza 12.25/16.95

Spanish Chorizo sausage, fresh oregano, roasted South African baby peppers, mozzarella & feta cheeses

Gramercy Pizza 12.25/16.95

Fresh buffalo mozzarella, rocket, basil pesto, cherry, sun-blushed and sun-dried tomatoes

Little Italy 11.25/15.50

Grilled Irish Bacon, baby roast potato, spring onion, mozzarella cheese and fresh basil pesto

Broadway 12.25/16.95

Thin slices of prosciutto ham with fresh basil over chopped fresh tomato and rocket with a goat's cheese and mozzarella base

Central Park 12.25/16.95

Greek style pizza with black olives, spinach red onion & fresh tomato and hummus with feta & mozzarella cheeses

TriBeCa 12.25/16.95

Thai Prawns, roasted sweet peppers, courgette, fresh garlic and coriander with mozzarella cheese and a spicy tomato sauce

Chinatown 12.25/16.95

Barbecued Peking Duck Pizza, oven roasted duck, spring onion, cashew nuts, hoisin sauce and mozzarella

Brooklyn Bridge 11.95/16.45

Thai chicken & sesame seed pizza with sweet chilli sauce, spinach, red onion, roasted sweet peppers and mozzarella

SoHo 11.25/15.50

Fresh spinach, garlic and black olives with feta & mozzarella cheeses, drizzled with olive oil

NoHo 11.50/15.95

Fresh spinach, garlic and pepperoni sausage on a bed of mozzarella and feta cheeses

Flatiron 11.95/16.45

Oven roasted Irish chicken breast, red onion, pineapple, hickory bbq sauce with mozzarella & smoked Applewood cheeses

Bowery 11.95/16.45

Italian sausage pizza with roasted cherry tomatoes, mozzarella and fontina cheeses and a drizzle of basil pesto

Madison Avenue 12.25/16.95

Homemade sausage, buffalo mozzarella, rocket, roasted sweet peppers, fresh chilli, Peppadews and basil pesto.

Midtown 11.75/15.75

Chorizo, spicy n'duja pork sausage, fried sweet white onion and baby spinach with buffalo mozzarella

Upper East Side 12.25/16.95

Pepperoni, ham, sweetcorn, mushroom, green peppers, pineapple and mozzarella cheese

Spanish Harlem 11.25/15.50

Pepperoni, sun-dried tomatoes, fresh garlic and a blend of mozzarella and goat's cheese

Harlem 11.50/15.95

Sun-dried tomatoes, fresh garlic, roasted sweet peppers, mozzarella and goat's cheese

Spinach & Baby Potato Calzone 12.50

Spinach, baby potato, caramelised red onion, fresh pesto and mozzarella cheese in a folded pizza. Served with a green salad

Buffalo Chicken & Smoked Cheese Calzone 13.95

Sweet & spicy chicken breast, green bell peppers, red onion, mozzarella and smoked applewood cheeses in a folded pizza. Served with crème fraiche, guacamole and a green salad

Make Your Own Pizza Available - Chose your preferred toppings and add to a mozzarella and tomato sauce base - Please ask your waiter

[Coeliac-friendly pizza bases and vegan mozzarella cheese available on request]

Wines by the Glass

Red

Chapoutier Marius Grenache/ Syrah 6.50

Bousquet Cameleon Organic Malbec 7.50

Guigal Côtes du Rhône 8.50

White

Chapoutier Vermintino 6.50

Emiliana Viognier 7.60

Vicar's Choice Sauvignon Blanc 7.85

Rosé

Rosé d'Anjou, Domaine L'Ambroisie 6.85

Prosecco

Botter Prosecco Superior Spumante 8.95

Craft Beers & Ciders

Sierra Nevada Pale Ale 6.50

Peroni Nastro Azzurro 5.50

Peroni Nastro Azzurro [Gluten-free] 6.50

Brooklyn Craft Lager 6.50

Brew Dog Punk IPA 6.50

Whiplash Rollover Session IPA 5.75

Whiplash Body Riddle Pale Ale 5.75

Heiniken 0.0 Non-Alcoholic 4.50

Orpens Pressed Irish Cider 6.50

Please see our Drinks & Cocktail list for our full wine selection along with delicious cocktails and prosecco

Other Drinks

Gotham Mocktail 3.95

Grenadine, lychee & cranberry juices, topped with sparkling lemonade

Prosecco Mimosa 9.25

Bellini 9.50

Fruit Juices 2.95

Orange / Cranberry / Apple

Pink Cloud Juice Mix 2.95


Fresh orange juice with cranberry - extra refreshing!

Lorina French Pink Lemonade 3.25

San Pellegrino/ Acqua Panna 2.50/3.95

250ml / 750ml

Full allergen details on all menu items are available from your server
Please note that due to the risk of cross contamination we cannot guarantee our dishes to be 100% free of any particular allergen.

Dishes marked with a red tick ✓ are suitable for coeliacs.
Dishes which may be altered to suit coeliacs are designated with 
Dishes suitable for vegans are marked with the green leaf symbol: 