



HARBOURMASTER

## VALENTINES MENU

5pm -8pm, February 11<sup>TH</sup>- 16<sup>TH</sup>

### To Start

Homemade Cream Soup of the Day, served with Brown Bread  
(1,7,9)

House Caesar Salad, Smoked Bacon Lardons, Boiled Egg and Parmesan Flakes  
(3,4,7,10)

Roasted Garlic and Coriander Flat Bread, Balsamic Roasted Vegetables, Cherry Tomatoes and Feta Cheese (1,7,10)

Harbourmaster Special Spicy or BBQ Chicken Wings  
(10)

### Mains

Harbourmaster Irish Beef Burger on a Toasted Brioche Bun, Melted White Cheddar, Crisp Lettuce and Beef Tomato, served with Ballymaloe Relish and French Fries  
(1,7,10)

Fillet of North Atlantic Haddock in a Crisp Beer Batter, Minted Pea Puree, Tartare Sauce and French Fries  
(1,3,4,7,10)

Parmesan and Panko Crumbed Chicken Supreme filled with a Garlic and Chive Butter served on a bed of Mash (1,7)

Chick-pea and Vegetable Korma served with Basmati Rice and Poppadum (1)

8oz Rib-Eye Steak, served with Chunky Hand Cut Chips and Peppered Sauce  
(1,7,10) {Supplement €5}

### Desserts

Banana Caramel Belgium Waffle  
(1,3,7)

Warm Apple Pie with Fresh Cream and Rum Soaked Raisins  
(1,7)

Gluten Free Almond and Chocolate Tart (7,8f)

€25 per person with a complimentary bottle of wine per table (2-4 pax only)

Our Beef is Certified Irish



Heart of the IFSC

🐦 @HarbourMBar 📺 @Harbourmaster.ifsc 📷 @Harbourmaster\_ifsc  
Phone: 01-6701688 Email: info@harbourmaster.ie