



HARBOURMASTER

VALENTINE'S MENU

5pm-8pm, 11th- 16th February 2019

To Start

Homemade Cream Soup of the Day, served with
Guinness 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)

House Chicken Mandras Curry served with Basmati Rice and Poppadum (1)

Chargrilled Vegetable and Spiced Cous Cous wrapped in Crisp Filo Pastry, Sweet Potato Puree and
Siracha Aioli (1,3,7,10)

8oz Rib Eye Steak on a Hot Stone, served with Chunky Hand Cut Chips, Peppered Sauce, Garlic
Butter & Ballymaloe Relish (1,7,10) **{Supplement €5}**

Desserts

Warm Sticky Toffee Pudding

(1,7)

Warm Apple Pie with Fresh Cream and Rum Soaked Raisins

(1,7)

Selection of Ice-Creams - *Gluten Free*

€25 per person with a Complimentary Bottle of Wine per table (2-4 pax only)

Our Beef is Certified Irish



Heart of the IFSC

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