



HARBOURMASTER

Set Menu

Starters

Homemade Cream Soup of the Day, served
with Baked Penny Loaf Bread (1,7)

Deep Fried Tempura Prawns Coated in a Sriracha and Honey Aioli
(1,2,3,6,10)

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

House Specialty Chicken Wings With Garlic Aioli
(3,7)

Mains

8 oz Prime Rib Eye Steak, Chunky Hand Cut Chips and Pepper Cream Sauce (1,7)

Pan Fried Chicken Supreme, Crisp Bacon and Red Wine Jus (1,7)

Slow Braised Shank of Wicklow Lamb, Roasted Pearl Onion and Red Wine Jus served on Champ
Mashed Potatoes (7,12)

Grilled Fillet of Hake, Sundried Tomato and Black Olive Dressing, served on Dressed Leaves (4,7)

Vegetarian option on request

Desserts

Belgium Waffle, Banana and Caramel Sauce, Vanilla Ice-Cream (1,7)

Gluten Free Almond and Chocolate Tart (gf)

Warm Chocolate Fondant, with Fresh Cream (1,3,7,8)

Vanilla Panna Cotta, Black Cherry Glaze
(1,3,7)

Our Beef is Certified Irish
Allergy Menu Available at Reception

Allergens: 1. Gluten derived from Wheat 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk 8. Nuts (8a cashew 8b pistachio 8c walnuts 8d pecans 8e hazelnuts 8f almonds 8g peanuts) 9. Celery 10. Mustard 11. Sesame Seeds 12. Sulphur Dioxide 13. Lupin 14. Molluscs

Heart of the IFSC

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