



HARBOURMASTER

Welcome to the Harbourmaster

To Start

Homemade Soup of the Day, served with freshly Baked Bread

Grilled Halloumi Salad, Cherry Tomatoes, Cucumbers, Red Onion, Carrots & Toasted Mixed Seeds with House Dressing

Traditional Irish Smoked Salmon Plate, with Red Onion & Caper Salsa, served on Brown Bread

Slow Cooked Silver Hill Duck Leg, served with Baby Leaves, Beetroot, Cherry Tomatoes, Seeds, Honey & Ginger Dressing

For Mains

8 oz Rib Eye with Roasted Cherry Tomatoes, Sautéed Onions, Chips & Garlic Butter

Grilled Chicken, Smoked Bacon and Mushroom Cream Sauce, Potatoes & Vegetables

Pan Fried Fillet of Salmon, Spiced Cous Cous Salad & a Lemon Dressing

Harbourmaster House Curry with White Onions, Bell Pepper, Spring Onion served with Steamed Rice (*vegan, GF*)

Dessert

Trio of Desserts

Chocolate Cake & Chocolate Sauce, Classic Cheesecake & Roulade served with Fresh Whipped Cream & Strawberry

Heart of the IFSC

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