

DINNER MENU

Starters

- Soup of the Day €7.50
Served with our freshly baked penny loaf. (dairy, wheat, celery)
- Irish Chowder €9.95
Haddock, smoked cod, hake, king prawns, new potatoes in rich white wine sauce with traditional brown soda bread. (celery, crustaceans, fish, milk, molluscs, sulphites, wheat)
- Classic Caesar Salad (vegan on request) €8.00
Romaine lettuce, rosemary croutons, parmesan shavings and smoked pancetta. (crustaceans, egg, fish, milk, wheat)
Starter €8.00 or Main €12.00 Add Chicken €4.50 Add Prawns €5.50 (crustaceans)
- Charred Baby Corn & Courgette Salad €9.50
Dehydrated Cherry tomatoes, Capers Berries, Frisse Lettuce, Prune and Mustard Dressing (sulphites, mustard, dairy)
- Tempura Wild Atlantic Prawns €9.75
Minted mango yoghurt, pea shoots, charred lemon. (crustaceans, milk, molluscs, wheat)
- Heirloom tomatoes & Goats Cheese Tart €10.50
Pomegranate, Green Leaves, Hazelnut & Basil Pesto (dairy, sulphites, nuts, wheat, gluten)
- Garlic & Hummus Flatbread €8.50
Dressed green leaves, dehydrated cherry tomatoes. (dairy, gluten, mustard)
- Slow cooked Bourbon BBQ Pork Ribs €12.00
Green Apple Salsa, Roasted baby corn. (sulphites, gluten, dairy, sesame)

Mains

- Wild Mushrooms & Riesling Wine Rigatoni €14.00
Basil & Cherry Tomato Pesto, shaved Parmesan, virgin olive oil. (milk, mustard, sulphites, wheat)
Add Chicken €4.50 Add Prawns €5.50 (crustaceans)
- Super Food Thai Yellow Curry €14.00
Roasted courgettes, snap peas, chickpeas, jasmine rice and our house flatbread. (crustaceans, molluscs, mustard, soy, wheat)
Add Chicken €4.50 Add Prawns €5.50 (crustaceans)
- Supreme of Chicken & Wild Mushrooms €19.50
Smoked pancetta lardons, parmesan crisp, champ mash, tarragon jus. (milk, sulphites)
- Slow Braised Shoulder of Irish Lamb €26.00
Sautéed bacon, cabbage, carrot puree, garlic and thyme potato, mint yoghurt. (milk, sulphites, mustard)
- Pan Roasted fillet of Cod & Asparagus Risotto €28.00
Mint, Asiago shavings, Green Peas. (dairy, fish, molluscs, egg)

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Harbourmaster Famous Chicken Wings €15.00
Choice of Spicy Butter Sauce, our Bourbon BBQ Sauce or Classic Salt & Chilli.
(celery, milk, mustard, sulphites) Wings & Fries €16.00 (wheat) Add Blue cheese €1.00 (milk)

Traditional Battered Fish & Chips €18.00
Minted pea puree, house tartar sauce, charred lemon. (dairy, eggs, fish, mustard, wheat)

Southern Fried Chicken Tenders €16.50
Pepper sauce, ranch dressing, Asian slaw & French Fries. (egg, milk, mustard, wheat)

Burgers

Chuck & Brisket Beef Burger €15.00
Brioche bun, smoked cheddar, little gem lettuce, smoked pancetta, house tomato relish & French Fries. Add onions €1 Make a Double €17.00 (egg, milk, mustard, sulphites, wheat, gluten)

Buttermilk Fried Chicken Burger €17.50
Brioche bun, Monterey cheese, little gem lettuce, avocado salsa & French Fries. (egg, milk, mustard, sulphites, wheat, gluten)

Loughnane's Vegan Beetroot Burger €18.50
Little gem lettuce, avocado salsa, vegan cheddar & French Fries. (mustard, sesame seeds, soy, sulphites, wheat, gluten)

Irish Beef Steaks

8oz Rib Eye €39.00
Portobello mushrooms, house fries, choice of 1 of sauce - triple peppercorn sauce, garlic butter or béarnaise. (egg, milk, sulphites)

10oz Sirloin Steak €38.00
Portobello mushrooms, house fries, choice of 1 of sauce - triple peppercorn sauce, garlic butter or béarnaise. (egg, milk, sulphites)

Lava Steak on the Stone (be careful extremely hot stone)

8oz Rib Eye €37.00
Portobello mushrooms, house fries, garlic butter, peppered sauce, béarnaise.
(egg, milk, sulphites)

10oz Sirloin Steak €36.00
Portobello mushrooms, house fries, garlic butter, peppered sauce, béarnaise.
(egg, milk, sulphites)

Sides (upgrade €1)

French Fries (wheat)	€4.00	Sautéed Wild Mushrooms (milk)	€5.00
Green Leaf Salad	€5.00	Seasonal Vegetables (milk)	€5.00
Creamy Champ Mash (milk)	€5.00		