



## To Start

Soup served with freshly Baked Bread

Classic Caesar Salad

Romaine lettuce, rosemary croutons, parmesan shavings and smoked pancetta

Tempura Wild Atlantic Prawns

Minted mango yoghurt, watercress, charred lemon

Garlic & Herb Flatbread

Dressed green leaves, dehydrated cherry tomatoes.

## For Mains

Pan Roasted fillet of Cod & Asparagus Risotto

Mint, Asiago shavings, Green Peas.

Slow Braised Shoulder of Irish Lamb

Sautéed bacon, cabbage, carrot puree, garlic and thyme potato, mint yoghurt

Supreme of Chicken & Wild Mushrooms

Smoked pancetta lardons, parmesan crisp, champ mash, tarragon jus

Chuck & Brisket Beef Burger

Brioche bun, smoked cheddar, little gem lettuce, fresh tomatoes, smoked pancetta, house relish.

## Dessert

Salted Caramel Roulade with fresh cream.

Chocolate Cake with Chocolate Sauce

Enjoy your visit From the Harbourmaster Team

Heart of the IFSC

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