



HARBOURMASTER

BAR & RESTAURANT



FRESH FLAVOURS

IN THE HEART OF THE IFSC

..... **SET DINNER MENU** .....  
**SAMPLE**

**STARTER**

**Soup of the day**  
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.

**MAINS**

**Pan Roasted fillet of Cod & Asparagus Risotto**  
Mint, Asiago shavings, Green Peas.

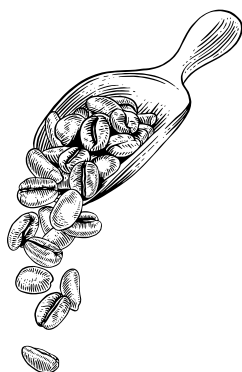
**Slow Braised Shoulder of Irish Lamb**  
Sautéed bacon, cabbage, carrot puree, garlic and thyme  
potato, mint yoghurt

**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



*Tea/Coffee,  
Cocktails  
& Sides available*



**Allergens**

**Cereals 1, Crustaceans 2, Eggs 3, Fish 4, Peanuts 5, Soybeans 6, Milk 7, Nuts 8,  
Celery 9, Mustard 10, Sesame Seeds 11, Sulphur 12, Lupins 13, Molluscs 14**

HARBOURMASTER

VIEW OUR EXTENSIVE WINE LIST

CRAFTED COCKTAILS, PERFECTLY MIXED.