



LUNCH MENU

STARTERS

Soup of the Day

A comforting bowl of today's freshly made soup, accompanied by freshly baked bread (*milk, wheat-gluten, sulphites*) €7.95

Irish Chowder

A hearty blend of haddock, smoked cod, hake, king prawns, and new potatoes in a rich white wine sauce, served with traditional brown soda bread (*celery, crustaceans, fish, milk, molluscs, sulphites, wheat-gluten*) €9.95

SANDWICHES

Steak Sandwich with Caramelized Harissa Spiced Onions

Tender Irish beef served on baked ciabatta with caramelized Harissa spiced onions, béarnaise sauce, and a triple peppercorn sauce. Accompanied by fries or soup (*egg, milk, mustard, wheat-gluten*) €22.00

Rustic Club Ciabatta

Grilled chicken fillet, crispy pancetta, little gem lettuce, tomatoes, smoked cheddar, and house ranch dressing, all served on ciabatta. Accompanied by fries or soup (*egg, milk, mustard, wheat-gluten*) €16.50

Classic BLT

Smoked pancetta, crisp little gem lettuce, fresh tomatoes, and ranch dressing, served on your choice of bread. Accompanied by fries or soup (*egg, milk, mustard, wheat-gluten, sulphites*) €15.50

new

Spinach & Pea Tenders Ciabatta

Crispy spinach and pea tenders, vegan cheese, little gem lettuce, smoked tomato pesto, and lemon dill aioli, all served on ciabatta. Accompanied by fries or soup (*mustard, soy, sesame seeds, wheat-gluten, sulphites*) (vegan) €17.50

SALADS

Classic Caesar Salad

Classic Caesar Salad with crisp romaine lettuce, rosemary croutons, Parmesan shavings, and smoky pancetta (crustaceans, egg, fish, milk, wheat-gluten)

Starter €8.00 / **Main** €12.50

Add Chicken €4.50 | Add Prawns €5.50 | Add Smoked Tofu €5.50

new

Ginger-Sesame Salmon Salad

Edamame beans, toasted seeds, avocado, green grilled salmon glazed with ginger-sesame dressing, served with edamame beans, toasted seeds, creamy avocado, crisp greens, cherry tomatoes, radishes, and cucumber (*milk, peanuts, sesame seeds, soybeans, mustard, sulphites*) €19.50

BURGERS

new

Harbourmaster Beef Burger

Juicy beef patty on a brioche bun, topped with smoked cheddar, crispy pancetta, little gem lettuce, house tomato relish, and garlic ranch. Served with French fries (*egg, milk, mustard, sulphites, wheat-gluten*) €16.00

Make it a Double €18.50 Add Caramelized Harissa Spiced Onions €1

Southern Fried Chicken Burger

Crispy buttermilk fried chicken on a brioche bun, topped with Monterey cheese, little gem lettuce, avocado salsa, and sour cream. Served with French fries (*egg, milk, mustard, sulphites, wheat-gluten*) €18.00

Add Caramelized Harissa Spiced Onions €1

Vegan Protein Burger

A plant-based patty with little gem lettuce, avocado salsa, vegan cheddar, and vegan yogurt, all served on a bun. Accompanied by French fries (*mustard, sesame seeds, soy, sulphites, wheat-gluten*) €17.50

Add Caramelized Harissa Spiced Onions €1

COMBO LUNCH DEAL

Ask your server about our special offer: Add a bowl of soup to any sandwich for just €5!

SIDES (upgrade €1)

Creamy Champ Mash (*milk*) €5.00 French Fries (*wheat*) €4.00 Green Leaf Salad €5.00 Hummus Dip (*egg, nuts*) €2.50 Wedges €5.00



LUNCH MENU

FAVOURITES

Harbourmaster's Famous Chicken Wings

Crispy chicken wings served with your choice of sauce: Spicy Butter, Bourbon BBQ, Honey & Sriracha, or Classic Salt & Chilli (*celery, milk, mustard, sulphites*) €13.50

Wings & Fries

(*wheat-gluten*) €16.00 Add Blue Cheese (*milk*) €1.00

Slow Cooked Bourbon BBQ Pork Ribs

Tender pork ribs, slow-cooked to perfection and glazed with a rich Bourbon BBQ sauce, served with a refreshing green apple salsa, French fries, and roasted baby corn (*celery, milk, sulphites, wheat-gluten*) €18.50

new

Bacon & Cheese Loaded Fries

Golden fries topped with Harbourmaster's decadent 5-cheese sauce, savory smoked bacon, and creamy garlic aioli (*celery, milk, sulphites, egg*) €11.00

Grilled Chicken & Hummus Bowl

A medley of toasted grains, baby spinach, creamy avocado slices, sweet pomegranate seeds, and roasted beetroot, paired with smooth and velvety hummus (*almonds, egg, milk, mustard, sesame seeds, wheat-gluten*) €16.00

Traditional Battered Fish & Chips

Crisp battered fish served with golden fries, accompanied by minted pea puree, house tartar sauce, and a charred lemon wedge (*egg, fish, mustard, wheat-gluten*) €18.00

MAINS

new

Chorizo & Roast Tomato Linguine

Al dente linguine with spicy chorizo, roasted tomatoes, basil-spinach pesto, shaved parmesan, and olive oil, served with garlic focaccia (*milk, mustard, sulphites, wheat-gluten*) €15.00 Add Chicken €4.50 Add Prawns €5.50 (*crustaceans*) Add Smoked Tofu €5.50

new

Spiced Coconut & Lemongrass Curry

A fragrant blend of spiced coconut and lemongrass, paired with roasted courgettes, snap peas, chickpeas, turmeric rice, and our house-made flatbread (*molluscs, mustard, soy, wheat-gluten*) €14.50 Add Chicken €4.50 Add Prawns €5.50 (*crustaceans*) Add Smoked Tofu €5.50

Southern Fried Chicken Tenders

Crispy buttermilk-battered chicken tenders served with pepper sauce, house-made ranch, vibrant Asian slaw, and French fries (*egg, milk, mustard, wheat-gluten*) €16.50

new

Sourdough Toast with Poached Egg & Zesty Avocado Salsa

Toasted sourdough topped with a perfectly poached egg, zesty avocado salsa, Béarnaise sauce, and sun-dried tomatoes (*egg, milk, mustard, wheat-gluten*) €15.50 Add Fries €2.50

SIDES (upgrade €1): **French Fries** (*wheat-gluten*) €4.00 **Creamy Champ Mash** (*milk*) €5.00 **Green Leaf Salad** €5.00 **Hummus Dip** (*egg, nuts*) €2.50 **Wedges** €5.00

CHEF'S RECOMMENDATION - STEAK ON A LAVA STONE

~ Our Beef is Certified Irish ~

8oz Rib Eye Steak An 8oz rib-eye steak served sizzling on a lava stone, accompanied by portobello mushrooms, house fries, garlic butter, peppered sauce, and béarnaise (*egg, milk, sulphites*) €36.50

10oz Sirloin Steak A tender 10oz sirloin steak served with portobello mushrooms, house fries, garlic butter, peppered sauce, and béarnaise (*egg, milk, sulphites*) €36.50

(*be careful extremely hot stone*)