



HARBOURMASTER
BAR & RESTAURANT

STARTERS

Soup of the Day €7.95

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

Irish Chowder €9.95

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)*

Tempura Wild Atlantic Prawns €12.50

Crispy prawns in a light tempura batter, served with garlic butter soy, sriracha aioli, fresh pea shoots, pickled ginger, and charred lemon. *(eggs, crustaceans, milk, molluscs, wheat-gluten, soy, sulphites)*

Charred Asparagus with Aged Balsamic & Pecorino €10

Grilled Asparagus drizzled with aged balsamic, topped with pecorino shavings, olive oil, toasted pine nuts, and smoked Pancetta. *(milk, sesame seeds, sulphites, nuts)*

Sauté Wild Mushrooms & Hummus Flatbread €10

Sautéed Wild Mushrooms served on a hummus flatbread, accompanied by dressed green leaves, Asian slaw, and dehydrated cherry tomatoes. *(egg, mustard nuts, sesame seeds, wheat-gluten)*

Slow-Cooked Bourbon BBQ Pork Ribs €12.50

Tender fall-off-the-bone pork ribs, slow-cooked to perfection in a rich Bourbon BBQ sauce, served with a tangy green apple salsa and roasted baby corn. *(mustard, sesame seeds, wheat-gluten)*

SALADS

Classic Caesar Salad STARTER €8 / MAIN €12.50

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

ADD Chicken €4.50 / ADD Smoked Tofu €4.50 / ADD Prawns *(crustaceans)* €5.50

Quinoa & Roast Pumpkin €9.95

Roasted pumpkin, crumbled feta, baby spinach, toasted walnuts, dried cranberries, and a maple & balsamic vinaigrette. *(milk, mustard, nuts, sesame seeds, soybeans)*

FAVOURITES

Harbourmaster's Famous Chicken Wings €13.50

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

Wings & Fries *(wheat-gluten)* €16

ADD Blue Cheese *(milk)* €1

Traditional Battered Fish & Chips €18

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

Southern Fried Buttermilk Chicken Tenders €16.50

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

Pappardelle with Braised Top Rib €19.50

Slow-braised beef top rib, simmered in a rich red wine and tomato ragù, served over pappardelle, Parmigiano and a side of Chorizo Focaccia. *(milk, mustard, nuts, soy, sulphites, wheat-gluten)*

Irish Beef Steak: 8oz Rib Eye €40

with Portobello mushrooms, house fries, and your choice of sauce: triple peppercorn, garlic butter, or béarnaise. *(egg, milk, sulphites)*

Irish Beef Steak: 10oz Sirloin Steak €42

with Portobello mushrooms, house fries, and your choice of sauce: triple peppercorn, garlic butter, or béarnaise. *(egg, milk, sulphites)*



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BURGERS

Harbourmaster Beef Burger €16.50

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)*
MAKE IT A DOUBLE €19 / ADD Caramelized Harissa Onions €1

Southern Fried Chicken Burger €18

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)*
ADD Caramelized Harissa Onions €1

Vegan Protein Burger €17.50

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)*
ADD Caramelized Harissa Onions €1

MAINS

Red Coconut & Lemongrass Curry €14.50

A fragrant Thai-inspired red curry with coconut milk and lemongrass, roasted courgettes, sugar snaps, and shaved carrots. Served with rice and our freshly baked flatbread. *(molluscs, mustard, soy, wheat-gluten)*
ADD Chicken €4.50 / ADD Smoked Tofu €4.50 / ADD Lamb €5.50 / ADD Prawns *(crustaceans)* €5.50

Pot Roasted Supreme of Chicken €22

Crisp skinned chicken supreme, gently pot-roasted with thyme and butter, served alongside a golden disc of pomme Anna. Accompanied by sweet corn and a delicate wild mushroom fricassee, finished with a rich truffle-scented jus. *(milk, sulphites)*

Lamb Shoulder with Aubergine Caviar €26.50

Tender lamb shoulder, slow-cooked and layered with aubergine caviar, Cerignola Olives, and semi-dried tomatoes. Presented with saffron potato purée and a red wine reduction. *(milk, sulphites)*

Baked Fillet of Salmon €27

Pan-Roasted Fillet of Salmon with vegetables in a fragrant ginger broth, drizzled with dill oil. Accompanied by heirloom baby carrots, courgettes, snap peas and new potatoes. *(milk, sulphites, fish, sesame)*

Monkfish Provençal €28

Seared monkfish tail with a Provençal herb crust, accompanied by ratatouille of heirloom vegetables, olive tapenade, basil gnocchi, and a light tomato essence. *(milk, sulphites, fish, sesame, gluten-wheat)*

Chestnut & Mushroom Roast €24

A hearty chestnut and mushroom roulade, served with a seasonal vegetable ragout, fresh basil pesto, and a silky parmesan cream sauce. *(milk, sulphites, nuts, sesame, wheat-gluten, soy)*

CHEF'S PICK - Steak on a Lava Stone

CAUTION: BE CAREFUL AS STONES ARE EXTREMELY HOT.

8oz Rib Eye Steak €40 10oz Sirloin Steak €42

with Portobello mushrooms, sautéed spinach, house fries with garlic butter, béarnaise & peppered sauce.. *(egg, milk, sulphites)*

with Portobello mushrooms, sautéed spinach, house fries with garlic butter, béarnaise & peppered sauce.. *(egg, milk, sulphites)*

SIDES - UPGRADE €1

French Fries *(wheat-gluten)* €4 Buttered Vegetables *(dairy)* €5

Creamy Mash *(milk)* €5 Wedges *(wheat-gluten)* €5

Green Leaf Salad €5 Hummus Dip *(eggs, nuts)* €2.50