



HARBOURMASTER
BAR & RESTAURANT

STARTERS

Soup of the Day

Freshly prepared each day, served with warm homemade brown bread.
(milk, sulphites, wheat-gluten)

€7.95

Irish Chowder

Smoked cod, hake and Atlantic prawns in a rich Irish seafood chowder, served with warm soda bread. (celery, crustaceans, fish, milk, molluscs, sulphites, wheat-gluten)

€9.95

NEW Garlic & Harissa Atlantic Prawns

Garlic & harissa Atlantic prawns on tomato and olive focaccia, with parmesan velouté
(Crustaceans, Egg, Milk, Mustard, Wheat Gluten)

€12.50

NEW Panko Fried Brie

Served with cranberry & port compote, candied walnuts, dressed baby leaves, balsamic glaze and toasted sourdough. (eggs, milk, nuts, sulphites, wheat, gluten)

€11.95

Sauté Wild Mushrooms & Hummus Flatbread

Served on warm hummus flatbread with dressed baby leaves, Asian slaw and semi-dried cherry tomatoes. (egg, mustard, nuts, sesame seeds, wheat-gluten)

€10.95

Bourbon BBQ Pork Ribs

With roasted baby corn and apple salsa. (celery, milk, sulphites, wheat-gluten)

€12.95

SALADS

Classic Caesar Salad

starter €8.50/main €13.50

Classic Caesar Salad with crisp baby gem lettuce, rosemary croutons, aged Parmesan, crispy pancetta and Caesar dressing. (crustaceans, egg, fish, milk, wheat-gluten)

add Chicken €4.50 / add Smoked Tofu €4.50 / add Prawns (crustaceans) €5.50

NEW Beetroot & Burrata Salad

Confit beetroot, creamy Burrata, baby spinach, basil pesto, toasted pine nuts, mixed grains and maple & balsamic vinaigrette. (milk, mustard, nuts, sesame seeds, wheat-gluten)

€11.95

FAVOURITES

Harbourmaster's Famous Chicken Wings

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

€13.95

Wings & Fries (wheat-gluten)

add Blue Cheese (milk) €1

€16.50

Traditional Battered Fish & Chips

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

€18.50

Southern Fried Chicken Tenders

Served with garlic ranch, peppercorn sauce, Asian slaw and French fries.
(egg, milk, mustard, wheat-gluten)

€17.00

NEW Slow Braised Beef Rigatoni

Slow-cooked Irish beef ragù, rigatoni, whipped ricotta and aged Parmesan.
(milk, mustard, soy, sulphites, wheat-gluten)

€20.50

Irish Beef Steak: 8oz Rib Eye

€40

with French fries, roasted vine tomatoes, charred king oyster mushrooms and your choice of sauce: triple peppercorn, garlic butter, or béarnaise. (egg, milk, sulphites)

Irish Beef Steak: 10oz Sirloin Steak €42

with French fries, roasted vine tomatoes, charred king oyster mushrooms and your choice of sauce: triple peppercorn, garlic butter, or béarnaise. (egg, milk, sulphites)



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BURGERS

Harbourmaster Signature Burger

Irish beef patty, smoked cheddar, house burger sauce, little gem, tomato, pickles and sriracha onions. Served with French fries. *(egg, milk, mustard, sulphites, wheat-gluten)* €17.00

Make it a double €20 / add Bacon €1.50

Buttermilk Chicken Burger

Crispy buttermilk chicken breast on a brioche bun with Monterey Jack cheese, lettuce, apple & fennel slaw, and garlic ranch. Served with fries. *(egg, milk, mustard, wheat-gluten)* €18.50

add Caramelized Harissa Onions €1

NEW

BBQ Pulled Pork Burger

Slow-smoked pulled pork, smoked Gouda, charred pineapple salsa and chipotle mayo on a potato bun. Served with French fries. *(egg, milk, mustard, sulphites, wheat-gluten)* €17.95

Vegan Burger

Plant based patty, vegan cheese, avocado cream, lettuce and vegan aioli. Served with French fries. *(mustard, sesame seeds, soy, sulphites, wheat -gluten)* €17.95

add Caramelized Harissa Onions €1

MAINS

Thai Red Coconut Curry

Fragrant Thai-inspired coconut curry with roasted seasonal vegetables, jasmine rice and, grilled flatbread. *(fish, mustard, soy, wheat-gluten)* €15.50

add Chicken €4.50 / add Smoked Tofu €4.50 / add Lamb €5.50 / add Prawms *(crustaceans)* €5.50

NEW

Supreme of Chicken

Brined chicken supreme served with creamy potato dauphinoise, caramelised baby carrots, tenderstem broccoli, roasted flaked almonds and finished with a rich tarragon & mustard velouté. *(milk, mustard, nuts, sulphites)* €22.50

NEW

Slow Braised Lamb Shoulder

Slow-cooked Irish lamb shoulder served with creamy garlic mash, roasted seasonal root vegetables, minted pea purée, crispy chickpeas and a rich rosemary red wine jus. *(milk, sulphites)* €26.50

NEW

Pan Roasted Atlantic Salmon

Pan-roasted Atlantic salmon served with Parmesan crushed potatoes, grilled asparagus, confit cherry tomatoes and finished with a classic tarragon Béarnaise sauce. *(egg, fish, milk, sulphites)* €27.00

NEW

Charred Halloumi Flatbread

Charred halloumi, whipped feta, roasted peppers, basil pesto, toasted pine nuts and Sriracha. Served with French fries. *(milk, mustard, nuts, soy, sesame seeds, sulphites, wheat-gluten)* €20.00

CHEF'S PICK - Steak on a Lava Stone

caution: be careful as stones are extremely hot.

8oz Rib Eye Steak

€40

with fries, roasted vine tomatoes, charred king oyster mushrooms with garlic butter, béarnaise and peppered sauce. *(egg, milk, sulphites)*

10oz Sirloin Steak

€42

with fries, roasted vine tomatoes, charred king oyster mushrooms with garlic butter, béarnaise and peppered sauce. *(egg, milk, sulphites)*

SIDES - upgrade €1

French Fries *(traces wheat-gluten)*

€4

Parmesan Fries *(milk, traces wheat-gluten)*

€5

Creamy Mash *(milk)*

€5

Buttered Vegetables *(dairy)*

€5

Green Leaf Salad

€5

Wedges *(wheat-gluten)*

€5