



HARBOURMASTER

BAR & RESTAURANT

— SPOOKY! —

HALLOWEEN EXPERIENCE

€45 p/p with Halloween Cocktail, Wine, or Beer - Pre-Book Only

Chef's Spooky Recommendations *

— STARTERS —

THE WITCHES CAULDRON

Roasted pumpkin velouté/ soup, black garlic, smoked cream & sage bread.

SPICY BAT WINGS *

Harbourmaster's Specialty Spicy Chicken Wings.

BLOOD DRIPPING FRIED BRAINS

Panko-fried Brie with cranberry & port compote, candied walnuts, dressed baby leaves, balsamic glaze & toasted sourdough.

VAMPIRE GARLIC & HARISSA PRAWNS

Garlic & harissa Atlantic prawns on tomato and olive focaccia, with parmesan velouté.

— MAINS —

CHICKEN GUTS SUPREME

Chicken Supreme with potato dauphinoise, caramelized baby carrots, tenderstem broccoli, roasted flaked almonds, tarragon & mustard velouté.

WITCHES' FINGERS & CHIPS

Battered fish & chips served with minted pea purée, house tartar sauce & charred lemon.

BLOOD & BONES BEEF PASTA *

Black squid ink spaghetti, slow-cooked beef cheek ragu, smoked Parmesan, crispy bone marrow.

BLOODY RED CURRY

Our house-made red coconut curry served with jasmine rice & freshly made flatbread. (Chicken / Prawns / Veggie)

8 OZ FLESH & BONE - STEAK

8oz Rib Eye Beef Irish Steak with French fries, roasted vine tomatoes, charred king oyster mushrooms and your choice of sauce: triple peppercorn, garlic butter, or béarnaise (€5 supplement)

— DESSERT —

THE GRAVEYARD *

Dark chocolate soufflé, salted caramel, blackberry, vanilla ice cream, hazelnut.

or Harbourmaster's Specialty Blood & Bones Eton Mess