

DINNER MENU

TABLE BITES

Mixed Olives 3,90	Smoked Almonds 4,50	Sheraton Mix 4,50	Wasabi peanuts 4,50
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STARTERS & SMALL PLATES

Crispy House Potato skins:	
○ Naked 1	7.90
○ Bacon & bechamel 1,7	8.90
○ Chorizo & paprika aioli 1,7	9.90
Twice cooked Chicken wings, <i>Hartes house rub with chilli dry spice, mint yoghurt dip 1,7</i>	9.50
Clonakilty black pudding & ham hock hash, <i>poached egg, bacon crumb, 1,3,7</i>	9.50
Chicken liver pate, <i>apricot chutney, apple, sourdough 1,6,7</i>	9.50
Burrata, <i>roasted beetroot, marinated courgette, toasted hazelnuts, balsamic reduction 7,8,12</i>	12.00
Smoked haddock fishcake, <i>creamed leeks, pickled cauliflower 1,3,7,12</i>	12.00
Wild mushroom & smoked Knockanore arancini, <i>maple walnuts, parmesan 1,3,7,8</i>	9.50
Prawn & chorizo Pil Pil, <i>Garlic & chilli olive oil, toasted sourdough 1,2</i>	14.50

MAIN COURSES

Pigs on the green chargrilled pork rack, <i>Clonakilty black pudding, apple & blackberry compote, York cabbage, pearl onion jus, sweet potato puree 1,7,12</i>	25.00
Braised blade of beef, <i>Red cabbage, honey roast carrot, parsnip puree, mash, jus 7,8,10,12</i>	24.50
Pan roasted chicken supreme, <i>bok choy, ham hock croquette, jus, parsnip puree, edamame beans, duck fat roasties 1,3,7,9,12</i>	21.00
Moroccan chickpea tagine, <i>cauliflower pakora, toasted almonds, cranberries 1</i>	17.00
Pan roasted Goatsbridge seatrout, <i>lemon shitake, celeriac emulsion, sauteed courgette, spinach, samphire, walnut crumb, duck fat roasties s 3,4,7,8</i>	26.50
10oz Hereford Sirloin, <i>Dew drop ale pepper sauce, or crozier blue bearnaise, onion rings, mushroom, parsnip puree, watercress, chunky chips 1,7</i>	32.00
Fish & chips <i>Hake, Dew drop lager batter, pea puree, chips, tartare sauce 1,9</i>	18.90
Hartes burger, <i>Crozier bearnaise, lettuce, bacon jam, brioche & chips 1, 7</i>	17.00

SIDES €4.50

Buttery mash & chive 7	Fries	Duck fat confit cubed potatoes
Mixed greens 7	Cauliflower & cheese 7	

DESSERTS

Crème brulee, <i>plum & cinnamon compote, almond shortbread 1,3,7,8</i>	8.90	Dark chocolate torte, <i>hazelnut praline, white chocolate & custard cream 3,7,8</i>	7.90
Sticky toffee pudding, <i>butterscotch sauce, walnut crumb, salted caramel ice cream 1,3,7,8</i>	7.90	Hartes banoffee sundae, <i>banana, caramel cream, cookie crumble 1,6,7</i>	7.90
Apple & Autumn berry crumble, <i>custard, vanilla ice cream 1,3,7,8</i>	7.90		

LUNCH MENU

STARTERS & SMALL PLATES

Crispy House Potato skins:	
○ Naked 1	7.90
○ Bacon & bechamel 1,7	8.90
○ Chorizo & paprika aioli 1,7	9.90
Twice cooked Chicken wings,	sml 9.50
Hartes house rub with chilli dry spice, mint yoghurt dip 1,7	lge 14.50
Clonakilty black pudding & ham hock hash,	
poached egg, bacon crumb, Barry's Ketchup 1,3,7	9.50
Chicken liver pate,	
apricot chutney, apple, sourdough 1,6,7	9.50
Hartes Ceasar Salad,	
buttermilk chicken, cos lettuce, garlic sourdough croute, crispy bacon 1,6,7	12.50
Burrata,	
roasted beetroot, marinated courgette, toasted hazelnuts, balsamic reduction 7,8,12	12.00
Smoked haddock fishcake,	
creamed leeks, pickled cauliflower 1,3,7,12	12.00
Croque Monsieur,	
honey baked ham, bechamel, mustard on Firecastle batch bread, fries 1,6,7	12.00
Hartes Club Sandwich,	
roast chicken, egg mayo, crispy bacon, tomato, lettuce, fries 1,6,7	12.00
Hereford steak sandwich,	
Cashel blue rocket, cherry tomato, crispy onion, bacon jam on Firecastle batch bread, fries 1,7	14.50
Grilled Halloumi,	
Grilled peppers, hummus, romesco, rocket on poppy seed & onion bap, fries 1,7,8,11	12.00

MAIN COURSES

Moroccan chickpea tagine,	
cauliflower pakora, toasted almonds, cranberries 1	17.00
Pigs on Green Honey glazed loin of Bacon,	
Fried savoy cabbage, roasted carrot, parsley sauce, mash potato 7,9,10	18.00
Pan roasted Goatsbridge seatrout,	
lemon shitake, celeriac emulsion, sauteed courgette, spinach, samphire, walnut crumb, duck fat roasties 3,4,7,8	26.50
Fish & chips	
Hake, Dew drop lager batter, pea puree, chips, tartare sauce 1,9	18.90
Hartes burger,	
Crozier bearnaise, lettuce, bacon jam, brioche & chips 1,7	17.00
Chicken Kiev,	
black kale, roasted vine tomatoes, roast garlic jus 1,7,8	16.50
Pigs on the green whiskey & mustard bangers,	
caramelized red onion, gravy, sauteed York cabbage, mash 1,6,7,9,12	17.00

DESSERTS

Crème brulee,		Dark chocolate torte,	
plum & cinnamon compote, almond shortbread 1,3,7,8	8.90	hazelnut praline, white chocolate & custard cream 3,7,8	7.90
Sticky toffee pudding,		Hartes banoffee sundae,	
butterscotch sauce, walnut crumb, salted caramel ice cream 1,3,7,8	7.90	banana, caramel cream, cookie crumble 1,6,7	7.90
Apple & Autumn berry crumble,			
custard, vanilla ice cream 1,3,7,8	7.90		