

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:	
o Bacon & bechamel 1,7	8.90
o Chorizo & paprika aioli 1,7	9.90
Twice cooked Chicken wings, Hartes house rub with chilli dry spice, mint yoghurt dip 1,7	9.50
Clonakilty black pudding & ham hock hash, poached egg, bacon crumb, 1,3,7	9.50
Chicken liver pate, apricot chutney, apple, sourdough 1,6,7	9.50
Burrata, Pea and avocado salad, beetroot, blood orange with mint hazelnut pesto and balsamic 7,8,12	12.95
Smoked haddock fishcake, Creamed leeks & pickled cauliflower 1,3,7	9.50
Wild mushroom & smoked Knockanore arancini, maple walnuts, parmesan 1,3,7,8	9.50
Prawn & chorizo Pil Pil, Garlic & chilli olive oil, toasted sourdough 1,2	14.50

----- MAIN COURSES -----

Lemon & thyme marinated chicken supreme, Sage gnocchi, asparagus, wild garlic, smoked bacon cream,, mint & hazelnut pesto 1,7,8,12	22.00
8 hour braised blade of Beef Mulled red cabbage, parsnip puree, honey roast carrot, caramelised shallot 7,12,9	24.90
Baked Plaice, samphire, brown shrimp, capers, lemon & dill velouté, shaved fennel crushed parmesan baby potatoes 1,3,4,7,8	29.00
Fish & chips Hake from Wrights of Marino, Dew drop lager batter, pea puree, chips, tartare sauce 1,9	19.90
Rump of lamb, Pea, mint & spinach, baby leek, turnip & cumin puree, duck fat roasties with mint butter, jus 7,9	32.00
Chickpea & cauliflower Tagine (vegan) almonds, tahini dressing, cauliflower pakora 1,8	18.50
Sage gnocchi, asparagus, white wine & lemon cream, wild garlic, parmesan, mint & hazelnut pesto 1,7,8,12	18.50

----- FROM THE GRILL -----

Hartes chargrilled beef burger, Crozier bearnaise, lettuce, bacon jam, brioche & chips 1,7	19.00
10oz West Cork Hereford Sirloin, Dew drop ale pepper sauce, or crozier blue bearnaise, onion rings, mushroom, parsnip puree, watercress, 1,7,3	32.00
West Cork Hereford sirloin & crozier blue Salad, Sliced Hereford beef, crispy potatoes, mixed leaves, crozier blue cheese, 1,3,7	26.95

----- SIDES €4.90 -----

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

----- DESSERTS -----

Crème brulee, plum & cinnamon compote, almond shortbread 1,3,7,8 8.90	Dark chocolate torte, hazelnut praline, white chocolate & custard cream 3,7,8 9.90
Sticky toffee pudding, butterscotch sauce, walnut crumb, salted caramel ice cream 1,3,7,8 8.90	Hartes banoffee sundae, banana, butterscotch, cookie crumble 1,6,7 8.90
Apple & berry crumble, custard, vanilla ice cream 1,3,7,8 8.90	

Allergens – 1. Gluten, 2-Crustaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soy beans, 7-dairy, 8-nuts, 9-celery, 10-Mustard, 11-Sesame Seeds, 12 Sulphites, 13 Lupin, 14, Molluscs
Our kitchen operation involves shared cooking and preparation areas, therefore we cannot guarantee that any menu item can be completely free of allergens

WINE MENU

WHITE WINE

	Glass	Bottle
Viu Manent Estate Reserva Sauvignon Blanc, Chile	7.50	28.00
Adega de Pegoes, Chardonnay/ Arinto, Lisbon	8.50	32.00
Riff, Organic, Alois Lageder, Pinto Grigio, Veneto, Italy	7.75	31.00
Serra da Estrela by Valminor, Albarino, Rias Baixas	9.50	37.00
Pear Tree, Sauvignon Blanc, Marlborough, NZ	9.95	42.00
Circle Verdejo Vinas Viejas, Spain		39.00
Domaine de la Noe Muscadet, Loire, France		42.00
875 Finca Cabonera, Chardonnay, Rioja, Spain		42.00
O'Dwyers Riesling, Clare Valley, Australia		42.00
Chablis AOC "La Sereine", France		59.00

RED WINE

Vin Manent Cabernet Sauvignon "Reserva", Colchagua	7.50	28.00
La Maiaalina Chainti DOCG by Attilo Pagli, Sangiovese,	7.75	31.00
Coto Mayor Selection Vindos, Crianza Tempranillo, Rioja	9.00	36.00
Chateau La Bastide, Shiraz/ Grenache, Corbieres	8.00	32.00
La Porte Cailhau, Merlot, Bordeaux, France	7.25	33.00
OSADO, Ucco Valley, Melbec, Mendoza	8.25	33.00
Chateau Vincens Origine Malbec, Cahors, France		37.00
Tokara Shiraz, Stellenbosch, South Africa		40.00
Coto Mayor Rioja Reserva, Rioka Alta, Spain		44.00
Dogajolo "Baby Super Tuscan" Sangiovese/ Cab Sauv		36.00
La Fleur Anne, Saint- Emilion, Merlot/ Cabernet		39.00
Domaine des Grand Fers, Fleurie, Beaujolais Cru,		49.00
Passetti Montepulciano Fonte Romana, Abruzzi Italy		35.00
Chateauneuf-du- Pape AOC Rouge, Grenache, Syrah, France		95.00
O'Dwyers Cabernet Sauvignon, Clare Valley, Australia		95.00
O'Dwyers Shiraz, Clare Valley, Australia		95.00

CHAMPAYNE, PROSECCO, ROSE & DESSERT WINE

Gosset Champayne, Extra Brut		110.00
La Marca Prosecco, Italy		39.00
La Marca Prosecco, Italy (snipe 225 ml)	12.00	
Domaine LaFage, Miraflores Rose, Roussillion France	9.00	36.00
Lafage Muscat de Rivalsaltes (500ml)		39.00

The Dew Drop Inn, our sister pub in Kill, Co.Kildare, brews a range of their own beer

"Magnum" Pilsner- 4.4% ABV- Malty, crispy, bright with a moderate hop bitterness	2.95	5.90
"Bushwacked" Irish Red Ale- 4.2% ABV- Caramel & Chocolate notes, roasted barley for a punch	2.95	5.90
"96 Oatmeal Pale Ale"- 4.8% ABV- Tropical & Grapefruit notes, but a nice bitterness to finish	2.95	5.90
"Zither" Vienna Lager – 4.6% ABV smooth maltiness, bready & toasty with very moderate bitterness	2.95	5.90
"Ellipsis" -5% ABV- Juicy Pale Ale- Citrus Notes & tropical flavors, low bitterness finish	2.95	5.90
"Turnpike"- 4.1% ABV- Malt Stout with coffee and roast malt flavors	2.55	4.90
"No Fury" Helles Lager – 4.3% ABV crisp, biscuity, effervescent lager with just the right amount of hops	2.95	5.90