

bar snacks & nibbles

Hartley's Meatballs , smoked paprika & tomato sauce, crusty bread	6.5
Warm Goat's Cheese , honey, grapes, confit garlic, toasted seeds, toast	6.5
Chargrilled toasts: Chorizo Sobrassada; garlic & parsley butter	6
Grilled Leek Romesco Bruschetta (vegan)	6
Crispy Whitebait , preserved lemon aioli	6.5

hartley's house cocktails

Wellington Fizz	Dingle Vodka, Kiwi Puree, Orgeat, Fresh Cream, lime, passionfruit	12
Kyoto Sour	Keigetsu Sake, Agave Syrup, wasabi, grapefruit, lemon	13
Gin Martini Twist	Drumshanbo Gunpowder Gin, Keigetsu Sake, Falernum	14
El Padrone	Zignum Reposado Mezcal, Regal Rogue White Vermouth, Aperol	13
Tijuana Tidings	Zignum Mezcal, Pomegranate Syrup, Agave, lime	14
Now You See Me	Espalon Silver Tequila, clarified lime juice, simple syrup	12
Ready to Rumble	Havana 7, Bacardi Light, passionfruit, pineapple, lime	14
The Last Word	Blackwater No. 5 Gin, Green Chartreuse, Maraschino Liquor, Maraschino Cherry, lime	13
Corsair's Cure	Plantation Rum, Havana 7 Rum, Cointreau, Falernum Orgeat, grapefruit, maple syrup, lime	13
The 8th Ward	Buffalo Trace Bourbon, Honey Syrup, lemon	13
Paddy Wallbanger	Method and Madness Single Grain Whiskey, Valencia Island Dry Vermouth, Galliano, orange bitters	14
Shōga Sling	Keigetsu Sake, Ginger Beer, Blueberry Syrup, lime	14

starters

Soup of the Day , crusty bread	8
Chilli & Black Sesame Squid , Nam-Jim dipping sauce	12
Venison Carpaccio , juniper crust, celeriac & gruyere croquette, horseradish jelly, pickled radish	14
Seared Scallops , crispy pork belly, white onion puree, pickled shimenji mushrooms	16
Carrot & Spring Onion Fritters , cream cheese, liquorice, beetroot, apple, crispy Kale (v)	11

salads & sharing (small/large)

Hot & Spicy Free-range Chicken Wings , celery, Cashel blue dip	13.5/20
Roaring Water Bay Rope Grown Irish Mussels & Gambas , cider, garlic & parsley cream	13.5/20
Goat's Cheese Waldorf Salad , pickled pear, celery, grapes, crystalised walnuts (v)	12/16
Pan fried fillet of Mackerel , Asian Caponata, tempura samphire, crispy nori	12/18
Rocket & Parmesan Salad , garlic croutons; House (v) <u>or</u> Caesar dressing	8/14

A discretionary 12.5% Service Charge will be added to all parties of 7 guests and more.

All Gratuities and Service Charges go directly to the Hartley's team. Thank You!

Allergens list available at Manager's Desk. Please note that all 14 allergens are openly used throughout our kitchen. Therefore, trace amounts may present at all stages of cooking.

Exclusively Vegan/Vegetarian Menu available – please ask your Waiter/ess

mains

Roast Free-Range Chicken Supreme , crispy serrano ham, chestnut mushroom, shallot & marsala jus, leek colcannon	27
Baked fillet of Cod w/chorizo crust , roast parmesan potatoes, French beans preserved lemon hollandaise	28
BBQ Beef Cheek , smoked bacon, ale & taleggio risotto, crispy shallots, sage	27
Hartley's Beer- battered Fish & Chips , caper aioli, pea puree, home-cut chips	
Fresh Halibut	27
Fresh Hake	19.5
Crispy Wild Mushroom & Water Chestnut Chinese Dumpling , Bang Bang peanut Soba noodles, cashew nuts, coriander, Siracha caramel, lime (vegan)	24
Hartley's Seafood Tagliatelle ; fresh egg pasta, spinach, garlic, white wine, cream, garlic & parsley toast	24

hartley's 28-day aged hereford prime™ steaks

8oz Fillet	38
8oz Sirloin	28
10oz Rib Eye	34
Surf'n'turf , 5oz Fillet Skewer, hot garlic gambas	32
Add hot garlic gambas to any steak:	13
All served with french onion confiture, rocket caesar, home cut chips	
Choice of sauces: bearnaise, pepper, garlic butter	

hartley's burgers

Classic : cheddar, gherkin, white onion, burger relish, American mustard	19
Crispy Black Bean : cheddar, tomato tequila jam, red onion pickle (v)	18
Add a fried egg/bacon	3/3
All served with toasted sesame bap, baby spinach, home-cut chips	

sides

Baked Cauliflower Cheese	6
Beer battered onion rings	5.5
Sautéed Spinach w/Garlic & lemon	5.5
Steamed French Beans w/ shallots & toasted seeds	5
Skinny fries / Home-cut chips	5
Truffle & Parmesan Mash	6

desserts

Hot Chocolate Fudge Sundae (available gluten free, please ask)	8
Brambley Apple Pudding , whiskey caramel, pecan praline Ice cream	8
Chocolate Peanut Butter Brownie , chocolate sauce, vanilla ice cream	8
Maple Crème Caramel , chantilly cream, brandy snaps	8
Baileys Affogato , honeycomb, toasted hazelnuts, vanilla Ice cream	8
Selection of Home-Made Ice Cream (see server)	8
Crozier Blue Sheep's Milk Blue Cheese from Tipperary , poached pear, crystalised walnuts, fig chutney, black grapes, Sheridan's cheese crackers	11
A Glass of Monbazillac , hazelnut biscotti, amaretto biscuits	11

after-dinner cocktails

Espresso Martini	Vanilla infused Dingle Vodka, Kahlua, espresso	13
Nutty Alexander	Cognac, Crème de Cacao, Frangelico, cream	14
Snickers Mudslide	Sheep Dog Peanut Butter Whiskey, Crème de Cacao, peanut butter, caramel	13
Candy Cane Martini	Crème de Menthe, Chambord, Crème de Cacao White	13
Banoffitini	Vanilla-infused Dingle Vodka, Caramel liqueur, Banana liqueur, cream	13
Ferrero Rocher	Baileys, Crème de Cacao, Frangelico, milk	13
Raffaello	Mount Gay Rum, Amaretto, Mozart White Chocolate, coconut milk, coconut shavings	14

sweets & stickies (glass/375ml bottle)

Niepoort Ruby Port	Douro Valley, Portugal	6.5/33
Niepoort Late Bottled Vintage Port, 2017	Douro Valley, Portugal	9/40
Grand Maison, Cuvée des Anges Monbazillac, 2014	Monbazillac, France	14/56
Tesauo Recioto della Valpolicella 2019 (sweet red)	Veneto, Italy	14/54
Château Filhot Sauternes 2ème Cru Classé, Semillon, 2005	Bordeaux, France	14/54