

hartley's midweek spring specials

tap tuesdays: 20% off all draught beers, all day tuesday.

wine wednesdays: 20% off the wine list, all day wednesday.

hartley's happy hour: 2 for 1 classic cocktails, tues-fri, 5-7pm.

early bird: tues – thurs, 5-7pm. 2 courses: €32; 3 courses: €38 including tea/coffee.

bar snacks & nibbles

Hartley's Meatballs , smoked paprika & tomato sauce, crusty bread	7
Warm Goat's Cheese , honey, grapes, confit garlic, toasted seeds, toast	8
Hartley's Baked Garlic & Parmesan Ciabatta	6
Crispy Katsu Aubergine , shredded cabbage, tomkatsu (vegan)	6.5
Crispy Whitebait , preserved lemon aioli	6.5

starters

Soup of the Day , crusty bread	8
Chilli & Black Sesame Squid , Nam-Jim dipping sauce Sub Tofu/Asian dipping sauce (vegan)	12
Seared Scallops w/sweetcorn puree , chipotle bourbon butter, bacon & brioche crumble	16
Haloumi & Spinach Pakora , pineapple chutney, lime & coriander yoghurt, popadum crisps (v)	12
Hartley's Seafood Chowder , crusty bread	10

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 , white wine, garlic & parsley cream	13.5/20
Goat's Cheese Waldorf Salad , pickled pear, celery, grapes, crystalised walnuts (v)	12/16
Rocket & Parmesan Salad , garlic croutons; House (v) <u>or</u> Caesar dressing	8/14
Warm Caramelised Vietnamese Shredded Beef Salad , peanuts, crispy onions, coriander, nuoc chum dressing Sub Tofu/Asian dressing (vegan)	14/20

mains

Roast Free-Range Chicken Supreme , chimichurri crispy potatoes, chorizo, tomato salsa, za'atar yoghurt	27
Baked fillet of Halibut Saltimbocca , Parma ham, sage, lemon butter, roast baby potatoes, cherry tomatoes, green beans	32
Roast Rump of Lamb , braised baby gem, peas, green mojo crispy potatoes, labneh	32
Hartley's Beer- battered Fish & Chips , caper aioli, pea puree, skin-on 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, skin-on 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 free-range egg/bacon	3/3
All served with toasted sesame bap, baby spinach, skin-on 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 / Skin-on Chips	5
Truffle & Parmesan Mash	6

desserts

Hot Chocolate Fudge Sundae (available gluten free, please ask)	8
Frozen ricotta, raspberry & passionfruit curd terrine , pistachio brittle	8
Chocolate Peanut Butter Brownie , chocolate sauce, vanilla ice cream	8
Hartley's Sticky Toffee Pudding , butterscotch sauce, vanilla malt ice cream	8
Baileys Affogato , honeycomb, toasted hazelnuts, vanilla Ice cream	8
Rum & ginger compressed Pineapple , coconut sorbet, granola (vegan)	8
Selection of Home-Made Ice Cream (see server)	8
Crozier Blue Sheep's Milk Blue Cheese from Tipperary , crystalised walnuts, fig chutney, black grapes, Sheridan's cheese crackers	11
A Glass of Monbazillac , hazelnut biscotti, amaretto biscuits	11

hartley's sunday roast (served Sept – May from 12.30 every Sunday) €28

Everything is cooked fresh every Sunday – when it's gone, it's gone!

**Roast 28-day aged Hereford Prime™ Sirloin of Beef w/
horseradish crème fraiche**

or

Roast Rump of Wicklow Spring Lamb w/ mint sauce

All roasts served with duck-fat roast potatoes, honey and mustard carrots & parsnips, butternut squash puree, yorkshire pudding, tenderstem broccoli, port jus

Half portions available for under 12's

hartley's lunch heroes

Freshly baked ciabatta loaves served during lunchtime with a choice of a cup of today's soup, skin-on chips or house salad

4oz Hereford Prime™ Sirloin Steak Sambo , beer-battered onion rings, rocket, bearnaise sauce	20
Free-range Chicken Caesar , streaky bacon, baby gem, parmesan, Caesar dressing	18
Crispy Fish Fingers , warm pea puree, caper aioli, rocket	18
Croque Madame : 2 poached eggs, sauteed garlic & lemon spinach, preserved lemon hollandaise (v)	18

early bird

Tuesday – Thursday, 5-7pm
2 courses: €32; 3 courses: €38, including tea or coffee

starters

Soup of the Day, crusty bread
Chilli & Black Sesame Squid, Nam-Jim dipping sauce
Hot and Spicy Free-range Chicken Wings, celery, Cashel Blue dip
Goat's Cheese Waldorf Salad, pickled pear, celery, grapes, crystalised walnuts (v)

mains

Hartley's Beer-battered Fresh Hake, pea puree, caper aioli, home-cut
Roast Free-Range Chicken Supreme, chimichurri crispy potatoes, chorizo,
tomato salsa, za'atar yoghurt
Crispy Wild Mushroom & Water Chestnut Chinese Dumpling, Bang Bang peanut Soba
noodles, cashew nuts, coriander, Siracha Caramel, lime (vegan)
28-Day Aged Hereford Prime 8oz Sirloin Steak, bearnaise sauce, french onion confiture,
rocket caesar, skin-on chips (*€8 surcharge)
Classic Burger: cheddar, gherkin, white onion, burger relish,
American mustard, skin-on chips
Hartley's Seafood Tagliatelle; fresh egg pasta, spinach, garlic,
white wine, cream, garlic & parsley toast

desserts

Chocolate Peanut Butter Brownie, chocolate sauce, vanilla ice cream
Hartley's Sticky Toffee Pudding, butterscotch sauce, vanilla malt ice cream
Hot Chocolate Fudge Sundae (available gluten-free, please ask)

NOTE: SAMPLE MENUS, SUBJECT TO CHANGE