### menu

bar snacks & nibbles	
San Michelle Salami Spianata Bruschetta, tomato, garlic, olive oil	7
Dates wrapped in Bacon, balsamic reduction	7.5
Honey-whipped Goats Cheese, pistachios, morello cherries, basil, crusty bread (v)	7.5
Crispy Whitebait, preserved lemon aioli	7.5
starters, salads and sharing (small/large)	
Soup of the Day, crusty bread	8.5
Chilli & Black Sesame Squid, Nam-Jim dipping sauce Sub Tofu/Asian dipping sauce (vegan)	14.5
Hartley's Baked Garlic & Parmesan Loaf	8
Crab Claw & Pink Prawn Bruschetta, chilli, garlic, parsley butter	18
Hartley's Smokies, grilled gruyere, toasted ciabatta	14.5
Hot & Spicy Chicken Wings, celery, Cashel blue dip	16/24
Ricotta & Maple Salad, pickled pears, medjool dates, candied walnuts (v)	14/19
Ham-hock Rarebit Mac & Cheese croquettes, watercress, pickled shallots	14
mains	
Roast Chicken Supreme, red wine & chorizo risotto, sage & pecorino crisp	29
Hartley's Beer- battered Fish & Chips, caper aioli, pea puree, chips Fresh Halibut Fresh Hake	32 22
<b>Beetroot &amp; Feta Wellington</b> , celeriac puree, tender-stem broccoli, rocket, sherry vinegar caramel (v)	24
Pan-roast Fillet of Halibut, black pudding fritter, French beans, mustard mash, chive beurre blanc	34
<b>Roast Rump of Lamb</b> , mint salsa verde potatoes, butternut squash puree, samphire, port jus	34

# hartley's burgers

Classic: cheddar, gherkin, white onion, burger relish, American mustard	21
Chargrilled Haloumi Burger: tomato tequila jam, cucumber & red onion pickle (v)	19
Add a fried free-range egg/smoked bacon	3.5/3.5

All served with toasted sesame bap, baby spinach, chips

# hartley's 28-day aged hereford prime $^{\text{TM}}$ steaks

8oz Fillet	44
8oz Sirloin	30
10oz Rib Eye	37.5
Surf'n'turf, 5oz Fillet Skewer, hot garlic pink prawns	38
Add hot garlic pink prawns to any steak:	13
All served with french onion confiture, rocket caesar, chips Choice of sauces: bearnaise, pepper, garlic butter	

# sides

Beer-battered Onion Rings	7
Creamy Spring Onion Mash	6
French beans w/garlic butter	7
Chips/Skinny Fries	5
Rocket and Parmesan Salad, house balsamic vinaigrette	6

# desserts

Hot Chocolate Fudge Sundae (available gluten free, please ask)	8.5
Hartley's Eton Mess, blood orange curd, raspberries, pistachio brittle	8.5
Chocolate Peanut Butter Brownie, chocolate sauce, vanilla ice cream	8.5
Baileys Affogato, honeycomb, toasted hazelnuts, vanilla Ice cream	8
Rum & Ginger Compressed Pineapple, blackcurrant sorbet, granola (vegan)	8
Selection of Home-Made Ice Cream (see server)	8
Cashel Blue (Tipperary) & Killeen's Goat's Gouda (Galway), crystalised walnuts, fig chutney, black grapes, Sheridan's cheese crackers	13
A Glass of Monbazillac, hazelnut biscotti, amaretto biscuits	15

# hartley's sunday roast

(served during the winter on Sunday from 12:30 until we run out!)

### Hartley's Bloody Mary, €10 all day Sunday:

Citrus Vodka, Fino Inocente Sherry, tomato juice, celery, lemon bitters, tobasco, Worchester Sauce, salt and pepper

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

or

### Roast Rump of Wicklow 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

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

Half portions available for under 12's (ish)

# hartley's light lunch

(tues – sat from 12:30 – 5pm)

sm/lrg

14/19

## Hartley's Lunch Ciabattas:

Harriey's Lunch Clabaπas:	
Roast in a Roll: Today's Roast in a toasted Ciabatta loaf with aioli & rocket	15
<b>4oz Hereford Prime™ Sirloin Steak Sambo</b> , beer-battered onion rings, rocket, bearnaise sauce	22
All Ciabattas served with a choice of a cup of soup, chips or house salad	
Hartley's Smokies, grilled gruyere, toasted ciabatta	14.5/24
Hot & Spicy Chicken Wings, celery, Cashel blue dip	16/24
Beer- battered Hake & Chips, caper aioli, pea puree, chips	22

**Ricotta & Maple Salad**, pickled pears, medjool dates, candied walnuts (v)

## early bird

Tuesday – Thursday, 5-7pm 2 courses: €33.5; 3 courses: €39.5, including tea or coffee

### hartley's bar specials

happy hour: 2 for 1 classic cocktails tues – fri, 5-7pm tap tuesdays: 20% off all draught beers, all day tues wine wednesdays: 20% off the wine List, all day weds top-shelf thursdays: 20% off premium spirits, all day thurs

#### 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

Ricotta & Maple Salad, pickled pears, mediool dates, candied walnuts (v

#### mains

Hartley's Beer-battered Fresh Hake, pea puree, caper aioli, chips

Roast Chicken Supreme, red wine & chorizo risotto, sage & pecorino crisp

**Beetroot & Feta Wellington**, celeriac puree, tender-stem broccoli, rocket, sherry vinegar caramel (v)

**28-Day Aged Hereford Prime 8oz Sirloin Steak**, bearnaise sauce, french onion confiture, rocket caesar. chips (\*€8 surcharge)

Classic Burger: cheddar, gherkin, white onion, burger relish, American mustard, chips

#### desserts

Chocolate Peanut Butter Brownie, chocolate sauce, vanilla ice cream

Hartley's Eton Mess, blood orange curd, raspberries, pistachio brittle

Hot Chocolate Fudge Sundae (available gluten-free, please ask)

# vegetarian/vegan

bar snacks & starters	sm/lrg
Hartley's Baked Garlic & Parmesan Bread (v)	8
Honey-whipped Goats Cheese, pistachios, morello cherries, basil, crusty bread (v)	7.5
Crispy Chilli & Black Sesame Tofu, Asian dipping sauce (vegan)	14.5
Ricotta & Maple Salad, pickled pears, medjool dates, candied walnuts (v)	14/19
mains	
Beetroot & Feta Wellington, celeriac puree, tender-stem broccoli, rocket, sherry vinegar caramel (v)	24
<b>Sweet Potato, Napa Cabbage &amp; Chilli Spring Roll,</b> Thai yellow curry coconut cream, spring onion, coriander & lime salad, thai-style char-grilled roti bread (vegan)	24
Chargrilled Haloumi Burger: tomato tequila jam, cucumber & red onion pickle (v)	19
sides	
Beer-battered Onion Rings Creamy Spring Onion Mash	7 6
French beans w/garlic butter Chips/Skinny Fries	7 5
Rocket and Parmesan Salad, house balsamic vinaigrette	6
desserts	
Hot Chocolate Fudge Sundae (v) (available gluten free, please ask)	8.5
Hartley's Eton Mess, blood orange curd, raspberries, pistachio brittle	8.5
Chocolate Peanut Butter Brownie, chocolate sauce, vanilla ice cream (v)	8.5
Baileys Affogato, honeycomb, toasted hazelnuts, vanilla Ice cream (v)	8
Rum & Ginger Compressed Pineapple, blackcurrant sorbet, granola (vegan)	8
Selection of Home-Made Ice Cream (v) (see server)	8
Cashel Blue (Tipperary) & Killeen's Goat's Gouda (Galway), crystalised almonds, fig chutney, black grapes, Sheridan's cheese crackers (v)	13
A Glass of Monbazillac, hazelnut biscotti, amaretto biscuits (v)	15

# hartley's large party set menu €48 pp

### 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

Ricotta & Maple Salad, pickled pears, medjool dates, candied walnuts (v)

#### mains

Hartley's Beer-battered Fresh Hake, pea puree, caper aioli

Roast Chicken Supreme, red wine & chorizo risotto, sage & pecorino crisp

**Beetroot & Feta Wellington,** celeriac puree, tender-stem broccoli, rocket, sherry vinegar caramel (v)

**28-Day Aged Hereford Prime 8oz Sirloin Steak**, bearnaise sauce, French onion confiture, rocket Caesar (€8 surcharge)

Classic Burger: cheddar, gherkin, white onion, burger relish, American mustard

All tables served with shoestring fries for sharing

### desserts

Chocolate & Peanut Butter Brownie, vanilla ice-cream, chocolate sauce Hartley's Eton Mess, blood orange curd, raspberries, pistachio brittle

# hartley's set menu €54 pp

### 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

Ricotta & Maple Salad, pickled pears, medjool dates, candied walnuts (v)

### mains

**28-Day Aged Hereford Prime 8oz Sirloin Steak**, bearnaise sauce, French onion confiture, rocket Caesar

**28-Day Aged Hereford Prime 8oz Fillet Steak**, bearnaise sauce, French onion confiture, rocket Caesar (€12 surcharge)

Hartley's Beer-battered Fresh Hake, pea puree, caper aioli

Roast Chicken Supreme, red wine & chorizo risotto, sage & pecorino crisp

**Beetroot & Feta Wellington,** celeriac puree, tender-stem broccoli, rocket, sherry vinegar caramel (v)

**Pan-roast Fillet of Halibut**, black pudding fritter, French beans, mustard mash, chive beurre blanc

All tables served with shoestring fries for sharing

#### desserts

Chocolate & Peanut Butter Brownie, vanilla ice-cream, chocolate sauce

Hartley's Eton Mess, blood orange curd, raspberries, pistachio brittle