

HARTLEY'S BAR SPECIALS

BAR EARLY BIRD: 8 OF YOUR FAVOURITE CLASSIC COCKTAILS FOR €9, TUESDAY – FRIDAY, 5-7PM

TAP TUESDAYS: 20% OFF ALL DRAUGHT BEERS, ALL DAY TUESDAY

WINE WEDNESDAYS: 20% OFF THE WINE LIST, ALL DAY WEDNESDAY

TOP-SHELF THURSDAYS: 20% OFF PREMIUM SPIRITS, ALL DAY THURSDAY

HARTLEY'S HOUSE COCKTAILS

CHARMEUSE	GORDONS GIN, CHAMBORD, LIME, CINNAMON, EGG WHITE	15.5
CARIBBEAN MOONSHINE	DIPLOMATICO RESERVA, FRANGELICO, COCONUT RUM, PINEAPPLE, LIME, CINNAMON	15.5
BLACKTHORN EMBER	BOMBAY BRAMBLE GIN, STRAWBERRY & BLACKBERRY SYRUP, LIME, CHILLI	14.5
MANDARIN SHERBET	SMIRNOFF VODKA, APEROL, MANDARIN JUICE, EGG WHITE	15
THE C.E.O	STILLGARDEN BOSS LADY GIN, SERENA FRIZZANTE PROSECCO, MANGO, PEACH, PEAR, LIME, EGG WHITE.	15.5
FAKE NEWS	O'DRISCOLLS WHISKEY, ELDERFLOWER LIQUEUR, MINT, AGAVE, LIME	15
VOODOO CHILD	SMIRNOFF VANILLA VODKA, PASSION FRUIT LIQUEUR, PUMPKIN SPICE SYRUP, FIG	15
ALBA PLENA	PLANTATION PINEAPPLE RUM, AMARO MONTENEGRO, ELDERFLOWER LIQUEUR, ALMOND, LIME	15.5
PURPLE RAIN	TANQUARY GIN, VIOLET LIQUEUR, BLUEBERRY SYRUP, LEMON, BLUEBERRIES, EGG WHITE	15.5
ORGEAT UISCE BEATHA	ROE AND CO DUBLIN WHISKEY, PEACH BITTERS, ORGEAT, LEMON	14.5
VINO SOUR	REMY MARTIN VSOP, SHIRAZ RED WINE, MORELLO CHERRY, LEMON, EGG WHITE	15.5
BANANA'S FOSTER	BULLIET RYE, BANANA LIQUEUR, BLACK WALNUT BITTERS, CHOCOLATE BITTERS, VANILLA	15
REDNECK EULOGY	BULLIET BOURBON, AMARO MONTENEGRO, KIWI SYRUP, VANILLA, LIME	15

VEGAN/VEGETARIAN MENU AVAILABLE ON REQUEST

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO ALL PARTIES OF 6 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 BE PRESENT AT ALL STAGES OF COOKING.

A La Carte Menu SNACKS & NIBBLES

- SPICE BAG POTATO SKINS**, TOMATO TEQUILA JAM, SOUR CREAM, CHIVES (V) €7.5
CHICKEN LIVER PARFAIT, MELBA TOAST, PROSECCO POACHED PEAR, SOUR CHERRY JAM €8.5
ONION BHAJIS, TAMARIND CHUTNEY, MINT YOGHURT (V) €7.5
HARTLEY'S BAKED GARLIC & PARMESAN LOAF (V) €8

STARTERS, SALADS AND SHARING (SMALL/LARGE)

- SOUP OF THE DAY**, CRUSTY BREAD €9
GOAN MUSSELS: SPICED COCONUT CURRY, CORIANDER & GARLIC PARATHA BREAD €15/€24
GOATS CHEESE SALAD, PICKLED BLACKBERRIES, RED APPLE, SPICED CASHEWS,
PX VINEGAR CARAMEL (V) €15/19.5
HOT & SPICY CHICKEN WINGS, CELERY, CASHEL BLUE DIP €16/24
NDUJA PRAWNS, WARM TOASTED ENGLISH MUFFIN, GARLIC & PARSLEY BUTTER, €19
WARM TURKISH SHREDDED BEEF, LABNEH, CRYSTALLISED HAZELNUT & SESAME DUKKAH,
POMEGRANATE, WARM LAVOSH BREAD €16
MONKFISH SCAMPI, WASABI, CORIANDER & MANGO SLAW,
SCRAPHA CARAMEL, RICE CRACKER/NORI CRISPS €17.5
CHILLI & BLACK SESAME SQUID, NAM-JIM DIPPING SAUCE €15

Mains

- CHAR-GRILLED CHICKEN SUPREME**, RISOTTO CARBONARA,
GUANCIALE CRUMBLE, SHAVED CURED EGG YOLK €29
HARTLEY'S SALMON WELLINGTON W/PRAWNS, SPINACH & MASCARPONE,
TENDER-STEM BROCCOLI, ROAST BABY POTATOES, BROWN BUTTER TARTARE HOLLANDAISE €36
LEEK, WILD MUSHROOM, & GRUYERE TART, LEMON & HERB CRUMBLE,
CARAMELISED CELERIAC PUREE, BUTTERED KALE, BALSAMIC, RED WINE & MARMITE JUS (V) €26
SILVERHILL DUCK BREAST & CONFIT LEG, SPICED RED CABBAGE,
POTATO PAVE, CANDIED CHESTNUTS, ROAST PLUM & PORT JUS, €40
HARTLEY'S BEER-BATTERED FISH & CHIPS, TARTARE SAUCE, PEA PUREE
FRESH COD €23
FRESH HALIBUT: €32

CHARGRILL

28-DAY aged Hereford Prime™ Steaks

80Z FILLET €46

CHOICE OF SAUCES: Bearnaise, Pepper,
Garlic Butter

80Z SIRLOIN €34

CHOICE OF SAUCES: Bearnaise, Pepper,
Garlic Butter

100Z RIB EYE €40

CHOICE OF SAUCES: Bearnaise, Pepper, Garlic Butter

SURF' N' TURF, €38

50Z FILLET SKEWER, HOT GARLIC GAMBAS

ADD HOT GARLIC GAMBAS TO ANY STEAK: €14

ALL SERVED WITH FRENCH ONION CONFITURE, ROCKET
CAESAR W/PARMESAN BREADCRUMBS, CHIPS

CHARGRILLED Burgers

CLASSIC €22.5

CHEDDAR, GHERKIN, WHITE ONION,
BURGER RELISH, AMERICAN MUSTARD

SMOKED C&B €24.5

SMOKED STREAKY BACON, HEARTY'S SMOKED CHEDDAR,
FRENCH ONION CONFITURE

CHARGRILLED HALOUMI (V) €20

TOMATO TEQUILA JAM, RED ONION PICKLE

ONION BHAJI BURGER (V) €19

TAMARIND CHUTNEY, MINT YOGHURT

ADD A FRIED EGG/SMOKED BACON €3.75/3.75

ALL SERVED WITH TOASTED SESAME BUN,
BABY SPINACH, CHIPS

SIDES

BAKED CAULIFLOWER CHEESE €8

SPINACH & PARMESAN GRATIN €8

HARTLEY'S ONION RINGS €7.5

HARTLEY'S HOUSE SALAD €6.5
W/MIXED SEEDS

ROCKET & PARMESAN SALAD €7
BALSAMIC OR CAESAR DRESSING

CHIPS/SKINNY FRIES €5

CREAMY CHIVE MASH €6

EXTRA STEAK SAUCES €3

CRUSTY BREAD AND BUTTER €2.5 P.P

PUDDINGS

HARTLEY'S SUNDAYS: €9.5

HOT CHOCOLATE FUDGE W/CHEWY BROWNIE BITS

OR

HOT BANOFFEE W/SALTED CARAMEL SAUCE, BANANAS, DIGESTIVE GRANOLA

PISTACHIO TIRA MISU, SESAME BRANDYSNAPS €9

CHOCOLATE PEANUT BUTTER BROWNIE, CHOCOLATE SAUCE, VANILLA ICE CREAM €9

APPLE & PLUM CRUMBLE, CANDIED GINGER ICE CREAM €9

PROSECCO POACHED PEAR, PLANT-BASED VANILLA ICE CREAM,
TOASTED QUINOA, ALMOND & PECAN GRANOLA (VEGAN) €9

SELECTION OF HOME-MADE ICE CREAM (SEE SERVER) €8

CASHEL BLUE, MARINATED FRESH GOAT'S CHEESE & HEARTY'S SMOKED CHEDDAR
CRYSTALLISED WALNUTS, FIG CHUTNEY, BLACK GRAPES, SHERIDAN'S CHEESE CRACKERS €16

AFTER-DINNER COCKTAILS

BROADWAY	POPCORN INFUSED BULLIET BOURBON, BAILEYS, CARAMEL LIQUOR, CARAMEL SYRUP, CREAM, PINCH OF SALT	15.5
BANOFFITINI	SMIRNOFF VANILLA VODKA, CARAMEL LIQUEUR, BANANA LIQUEUR, CREAM	14.5
TEDDYS	ROE & CO DUBLIN WHISKEY, BANANA LIQUEUR, MOZART WHITE CHOCOLATE, MANGO, STRAWBERRY, COCONUT, CREAM	15.5
RAFFAELLO	MOUNT GAY RUM, AMARETTO, MOZART WHITE CHOCOLATE, COCONUT MILK, COCONUT SHAVINGS	15.5

HOUSE SPECIAL ESPRESSO MARTINI

MOUNTBATTEN	ROE & CO DUBLIN WHISKEY, BANANA LIQUEUR, ESPRESSO, DEMERARA SUGAR, CHOCOLATE BITTERS, HOUSE-MADE COFFEE LIQUEUR, VANILLA SYRUP	15.5
BAILEY'S	SMIRNOFF VANILLA VODKA, BAILEY'S, MOZART WHITE CHOCOLATE LIQUEUR, ESPRESSO	15.5
CUBANO	HAVANA 7, HOUSE-MADE COFFEE LIQUEUR, CARAMEL LIQUEUR, ESPRESSO, VANILLA, PINCH OF SALT	15.5

SWEET & STICKIES BY THE GLASS/BOTTLE

NIEPOORT , RUBY PORT	DOURO VALLEY, PORTUGAL	8/36
NIEPOORT , LATE BOTTLED VINTAGE PORT, 2017	DOURO VALLEY, PORTUGAL	10.5/45.5
GRAND MAISON , CUVÉE DES ANGES, MONBAZILLAC, 2014	MONBAZILLAC, FRANCE	15/58
TESAURO , RECIOTO DELLA VALPOLICELLA, 2019 (RED)	VENETO, ITALY	15/58
CHÂTEAU FILHOT , SAUTERNES ZÈME CRU CLASSÉ, SEMILLON, 2018	BORDEAUX, FRANCE	15/58

EARLY BIRD

TUESDAY – FRIDAY, 5-7PM
2 COURSES: €35; 3 COURSES: €42, INCLUDING TEA OR COFFEE

WEEKDAY WHISTLE-WETTERS €9 EACH!

APEROL SPRITZ. COSMOPOLITAN. GODDESS. HUGO. MARGARITA. MOJITO. NEGRONI. WHISKEY SOUR. ESPRESSO MARTINI

STARTERS

SOUP OF THE DAY, CRUSTY BREAD
CHILLI & BLACK SESAME SQUID, NAM-JIM DIPPING SAUCE
HOT & SPICY CHICKEN WINGS, CELERY, CASHEL BLUE DIP
GOATS CHEESE SALAD, PICKLED BLACKBERRIES, RED APPLE, SPICED CASHEWS, PX VINEGAR CARAMEL (V)

MAINS

HARTLEY'S BEER- BATTERED FRESH COD & CHIPS, TARTARE SAUCE, PEA PUREE
28-DAY AGED HEREFORD PRIME™ 8OZ SIRLOIN STEAK (€12 SURCHARGE)
FRENCH ONION CONFITURE, ROCKET CAESAR W/PARMESAN BREADCRUMBS, CHIPS
HARTLEY'S SEAFOOD PASTY: FRESH & SMOKED FISH, HARD-BOILED EGG, CAPERS,
CHIVE MASH, PARSLEY & MUSTARD SAUCE
LEEK, WILD MUSHROOM, & GRUYERE TART, LEMON & HERB CRUMBLE,
CARAMELISED CELERIAC PUREE, BUTTERED KALE, BALSAMIC, RED WINE & MARMITE JUS (V)
CHAR-GRILLED CHICKEN SUPREME, RISOTTO CARBONARA, GUANCIALE CRUMBLE, SHAVED CURED EGG YOLK
CLASSIC BURGER: CHEDDAR, GHERKIN, WHITE ONION, BURGER RELISH, AMERICAN MUSTARD, CHIPS

DESSERTS

CHOCOLATE PEANUT BUTTER BROWNIE, CHOCOLATE SAUCE, VANILLA ICE CREAM
PISTACHIO TIRA MISU, SESAME BRANDYSNAPS
APPLE & PLUM CRUMBLE, CANDIED GINGER ICE CREAM

SIDES

BAKED CAULIFLOWER CHEESE €8	SPINACH & PARMESAN GRATIN €8	HARTLEY'S ONION RINGS €7.5
HARTLEY'S HOUSE SALAD W/ MIXED SEEDS €6.5	ROCKET & PARMESAN SALAD €7 BALSAMIC OR CAESAR DRESSING	CHIPS/SKINNY FRIES €5
CREAMY CHIVE MASH €6	EXTRA STEAK SAUCES €3	CRUSTY BREAD AND BUTTER €2.5

HARTLEY'S EXPRESS SET LUNCH MENU

€32 TWO COURSES, €40 THREE COURSES INCLUDING TEA OR COFFEE, TUES - SAT FROM 12PM

SNACK-SIZED STARTERS

MINI SOUP OF THE DAY, CRUSTY BREAD

SPICE BAG POTATO SKINS, TOMATO TEQUILA JAM, SOUR CREAM, CHIVES (V)

MINI HOT & SPICY CHICKEN WINGS, CELERY, CASHEL BLUE DIP

CHICKEN LIVER PARFAIT, MELBA TOAST, PROSECCO POACHED PEAR, SOUR CHERRY JAM

MAINS

HARTLEY'S BEER-BATTERED FRESH COD & CHIPS, TARTARE SAUCE, PEA PUREE

HEREFORD PRIME™ SIRLOIN STEAK SAMBO, BEER-BATTERED ONION RINGS,
BEARNAISE SAUCE, ROCKET, CHOICE OF SOUP, HOUSE SALAD OR CHIPS

HARTLEY'S SEAFOOD PASTY: FRESH & SMOKED FISH, HARD-BOILED EGG, CAPERS,
CHIVE MASH, PARSLEY & MUSTARD SAUCE

CLASSIC BURGER: CHEDDAR, GHERKIN, WHITE ONION, BURGER RELISH, AMERICAN MUSTARD

CHARGRILLED HALOUMI BURGER (V): TOMATO TEQUILA JAM, CUCUMBER & RED ONION PICKLE

PUDDINGS

CHOCOLATE PEANUT BUTTER BROWNIE, CHOCOLATE SAUCE, VANILLA ICE CREAM

PISTACHIO TIRA MISU, SESAME BRANDY SNAPS

LUNCH A La carte

HARTLEY'S LUNCH CIABATTAS

ALL SERVED WITH a CHOICE OF a CUP OF SOUP, CHIPS OR HOUSE SALAD

4OZ Hereford Prime™ Sirloin Steak Sambo €22

Beer-battered onion rings, Bearnaise sauce, rocket

Crispy Onion Bhaji (V) €18

Tamarind chutney, mint yoghurt, rocket

Warm Turkish Shredded Beef €19

Labneh, crystallised hazelnut & sesame dukkah, pomegranate, rocket

snacks, starters, salads, sharing

SOUP OF THE DAY, crusty bread €9

SPICE BAG POTATO SKINS, tomato tequila jam, sour cream, chives (V) €7.5

HARTLEY'S BAKED GARLIC & PARMESAN LOAF (V) €8

CHICKEN LIVER PARFAIT, melba toast, prosecco poached pear, cherry jam €8.5

CHILLI & BLACK SESAME SQUID, nam-jim dipping sauce €15

HOT & SPICY CHICKEN WINGS, celery, cashel blue dip €16/24

GOATS CHEESE SALAD, pickled blackberries, red apple, spiced cashews, PX vinegar caramel (V)
€15/19.5

Mains

CHAR-GRILLED CHICKEN SUPREME, risotto carbonara,
guanciale crumble, shaved cured egg yolk €29

LEEK, WILD MUSHROOM, & GRUYERE TART, lemon & herb crumble,
caramelised celeriac puree, buttered kale, balsamic, red wine & marmite jus (V) €26

MUSSELS & CHIPS: white wine, garlic, parsley cream, house salad €19

HARTLEY'S SEAFOOD PASTY: fresh & smoked fish, hard-boiled egg, capers,
chive mash, parsley & mustard sauce €26

HARTLEY'S BEER-BATTERED FISH & CHIPS, tartare sauce, pea puree, chips
FRESH COD: €22
FRESH HALIBUT: €32

CHARGRILL

28-DAY HEREFORD PRIME™ STEAKS

80Z FILLET €46

CHOICE OF SAUCES: BEARNAISE, PEPPER,
GARLIC BUTTER

80Z SIRLOIN €34

CHOICE OF SAUCES: BEARNAISE, PEPPER,
GARLIC BUTTER

ADD HOT GARLIC PINK PRAWNS TO ANY STEAK: €14

ALL SERVED WITH FRENCH ONION CONFITURE, ROCKET
CAESAR W/PARMESAN BREADCRUMBS, CHIPS

CHARGRILLED BURGERS

CLASSIC €22.5

CHEDDAR, GHERKIN, WHITE ONION, BURGER RELISH,
AMERICAN MUSTARD

CHARGRILLED HALOUMI (V) €20

TOMATO TEQUILA JAM,
CUCUMBER & RED ONION PICKLE

ADD A FRIED EGG/SMOKED BACON €3.75/3.75

ALL SERVED WITH TOASTED SESAME BAP,
BABY SPINACH, CHIPS

SIDES

BAKED CAULIFLOWER CHEESE €8

SPINACH & PARMESAN GRATIN €8

HARTLEY'S ONION RINGS €7.5

HARTLEY'S HOUSE SALAD €6.5
W/MIXED SEEDS

ROCKET & PARMESAN SALAD €7
BALSAMIC OR CAESAR DRESSING

CHIPS/SKINNY FRIES €5

CREAMY CHIVE MASH €6

EXTRA STEAK SAUCES €3

CRUSTY BREAD AND BUTTER €2.5 P.P

PUDDINGS

PISTACHIO TIRA MISU, SESAME SNAPS €9

CHOCOLATE PEANUT BUTTER BROWNIE, CHOCOLATE SAUCE, VANILLA ICE CREAM €9

APPLE & PLUM CRUMBLE, CANDIED GINGER ICE CREAM €9

PROSECCO POACHED PEAR, PLANT-BASED VANILLA ICE CREAM
TOASTED QUINOA, ALMOND & PECAN GRANOLA (VEGAN) €9

SELECTION OF HOME-MADE ICE CREAM (SEE SERVER) €8

HARTLEY'S SET GROUP MENU €54

STARTERS

SOUP OF THE DAY, CRUSTY BREAD
CHILLI & BLACK SESAME SQUID, NAM-JIM DIPPING SAUCE
HOT & SPICY CHICKEN WINGS, CELERY, CASHEL BLUE DIP
GOATS CHEESE SALAD, PICKLED BLACKBERRIES, RED APPLE, SPICED CASHEWS, PX VINEGAR CARAMEL (V)

MAINS

HARTLEY'S BEER- BATTERED FRESH COD, TARTARE SAUCE, PEA PUREE
28-DAY AGED HEREFORD PRIME™ 8OZ SIRLOIN STEAK (€8 SURCHARGE)
BEARNAISE SAUCE, FRENCH ONION CONFITURE, ROCKET CAESAR W/PARMESAN BREADCRUMBS
LEEK, WILD MUSHROOM, & GRUYERE TART, LEMON & HERB CRUMBLE,
CARAMELISED CELERIAC PUREE, BUTTERED KALE, BALSAMIC, RED WINE & MARMITE JUS (V)
CHAR-GRILLED CHICKEN SUPREME, RISOTTO CARBONARA,
GUANCIALE CRUMBLE, SHAVED CURED EGG YOLK
CLASSIC BURGER: CHEDDAR, GHERKIN, WHITE ONION, BURGER RELISH, AMERICAN MUSTARD

ALL TABLES SERVED WITH SHOESTRING FRIES FOR SHARING

DESSERT

CHOCOLATE PEANUT BUTTER BROWNIE, CHOCOLATE SAUCE, VANILLA ICE CREAM
PISTACHIO TIRA MISU, SESAME BRANDY SNAPS
APPLE & PLUM CRUMBLE, CANDIED GINGER ICE CREAM
SWOP YOUR PUDDING FOR ANY DESSERT COCKTAIL! €5 SURCHARGE

VEGAN/VEGETARIAN MENU AVAILABLE ON REQUEST

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO ALL BILLS

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 BE PRESENT AT ALL STAGES OF COOKING

HARTLEY'S SET GROUP MENU €58

STARTERS

SOUP OF THE DAY, CRUSTY BREAD

CHILLI & BLACK SESAME SQUID, NAM-JIM DIPPING SAUCE

HOT & SPICY CHICKEN WINGS, CELERY, CASHEL BLUE DIP

GOATS CHEESE SALAD, PICKLED BLACKBERRIES, RED APPLE, SPICED CASHEWS, PX VINEGAR CARAMEL (V)

MAINS

HARTLEY'S BEER- BATTERED FRESH COD, TARTARE SAUCE, PEA PUREE

28-DAY AGED HEREFORD PRIME™ 8OZ SIRLOIN STEAK

Bearnaise sauce, FRENCH ONION CONFITURE, ROCKET CAESAR W/PARMESAN BREADCRUMBS

28-DAY AGED HEREFORD PRIME™ 8OZ FILLET STEAK (€14 SURCHARGE)

Bearnaise sauce, FRENCH ONION CONFITURE, ROCKET CAESAR W/PARMESAN BREADCRUMBS

LEEK, WILD MUSHROOM, & GRUYERE TART, LEMON & HERB CRUMBLE,

CARAMELISED CELERIAC PUREE, BUTTERED KALE, BALSAMIC, RED WINE & MARMITE JUS (V)

CHAR-GRILLED CHICKEN SUPREME, RISOTTO CARBONARA,

GUANCIALE CRUMBLE, SHAVED CURED EGG YOLK

HARTLEY'S SALMON WELLINGTON W/PRAWNS, SPINACH & MASCARPONE,

TENDER-STEM BROCCOLI, BROWN BUTTER TARTARE HOLLANDAISE

ALL TABLES SERVED WITH SHOESTRING FRIES FOR SHARING

DESSERT

CHOCOLATE PEANUT BUTTER BROWNIE, CHOCOLATE SAUCE, VANILLA ICE CREAM

PISTACHIO TIRA MISU, SESAME SNAPS

APPLE & PLUM CRUMBLE, CANDIED GINGER ICE CREAM

SWOP YOUR PUDDING FOR ANY DESSERT COCKTAIL! €5 SURCHARGE

VEGAN/VEGETARIAN MENU AVAILABLE ON REQUEST

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO ALL BILLS.

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 BE PRESENT AT ALL STAGES OF COOKING

SUNDAY MENU

SNACKS & NIBBLES

SPICE BAG POTATO SKINS, TOMATO TEQUILA JAM, SOUR CREAM, CHIVES (V) €7.5
CHICKEN LIVER PARFAIT, MELBA TOAST, PROSECCO POACHED PEAR, CHERRY JAM €8.5
ONION BHAJIS, TAMARIND CHUTNEY, MINT YOGHURT (V) €7.5
HARTLEY'S BAKED GARLIC & PARMESAN LOAF (V) €8

STARTERS, SALADS AND SHARING (SMALL/LARGE)

SOUP OF THE DAY, CRUSTY BREAD €9
MONKFISH SCAMPI, WASABI, CORIANDER & MANGO SLAW,
SCRAPHA CARAMEL, RICE CRACKER/NORI CRISPS €17.5
GOATS CHEESE SALAD, BLACKBERRIES, RED APPLE, SPICED CASHEWS, PX VINEGAR CARAMEL (V) €15/19.5
HOT & SPICY CHICKEN WINGS, CELERY, CASHEL BLUE DIP €16/24
WARM TURKISH SHREDDED BEEF, LABNEH, CRYSTALLISED HAZELNUT & SESAME DUKKAH,
POMEGRANATE, WARM LAVOSH BREAD €16
CHILLI & BLACK SESAME SQUID, NAM-JIM DIPPING SAUCE €15

HARTLEY'S SUNDAY ROAST €29

HARTLEY'S BLOODY MARY, €10 ALL DAY SUNDAY:
CITRUS VODKA, FINO INOCENTE SHERRY, TOMATO JUICE, CELERY, LEMON BITTERS,
TOBACCO, WORCHESTER SAUCE, SALT AND PEPPER

28-DAY AGED HEREFORD PRIME™ SIRLOIN OF BEEF W/HORSERADISH CRÈME FRAICHE
OR
ROAST LUMP OF WICKLOW LAMB W/MINT SAUCE

ALL ROASTS SERVED WITH DUCK-FAT ROAST POTATOES, HONEY AND MUSTARD CARROTS & PARSNIPS,
CARAMELIZED CELERiac 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)

MAINS

CHAR-GRILLED CHICKEN SUPREME, RISOTTO CARBONARA,
GUANCIALE CRUMBLE, SHAVED CURED EGG YOLK €29

HARTLEY'S SALMON WELLINGTON W/PRAWNS, SPINACH & MASCARPONE,
TENDER-STEM BROCCOLI, ROAST BABY POTATOES, BROWN BUTTER TARTARE HOLLANDAISE €36

LEEK, WILD MUSHROOM, & GRUYERE TART, LEMON & HERB CRUMBLE,
CARAMELISED CELERIAC PUREE, BUTTERED KALE, BALSAMIC, RED WINE & MARMITE JUS (V) €26

HARTLEY'S BEER- BATTERED FISH & CHIPS, Tartare sauce, Pea puree,
FRESH COD €23
FRESH HALIBUT: €32

CHARGRILL

28-DAY AGED HEREFORD PRIME™ STEAKS

80Z FILLET €46

CHOICE OF SAUCES: Bearnaise, PEPPER,
GARLIC BUTTER

80Z SIRLOIN €34

CHOICE OF SAUCES: Bearnaise, PEPPER,
GARLIC BUTTER

100Z RIB EYE €40

CHOICE OF SAUCES: Bearnaise, PEPPER, GARLIC BUTTER

SURF' N TURF, €38

50Z FILLET SKEWER, HOT GARLIC GAMBAS

ADD HOT GARLIC GAMBAS TO ANY STEAK: €14

ALL SERVED WITH FRENCH ONION CONFITURE, ROCKET
CAESAR W/PARMESAN BREADCRUMBS, CHIPS

CHARGRILLED BURGERS

CLASSIC €22.5

CHEDDAR, GHERKIN, WHITE ONION,
BURGER RELISH, AMERICAN MUSTARD

SMOKED C&B €24.5

SMOKED STREAKY BACON, HEBARTY'S SMOKED CHEDDAR,
FRENCH ONION CONFITURE

CHARGRILLED HALOUMI (V) €20

TOMATO TEQUILA JAM, RED ONION PICKLE

ONION BHAJI (V) €19

TAMARIND CHUTNEY, MINT YOGHURT

ADD A FRIED EGG/SMOKED BACON €3.75/3.75

ALL SERVED WITH TOASTED SESAME BUN,
BABY SPINACH, CHIPS

SIDES

BAKED CAULIFLOWER CHEESE €8

SPINACH & PARMESAN GRATIN €8

HARTLEY'S ONION RINGS €7.5

HARTLEY'S HOUSE SALAD €6.5
W/MIXED SEEDS

ROCKET & PARMESAN SALAD €7
BALSAMIC OR CAESAR DRESSING

CHIPS/SKINNY FRIES €5

CREAMY CHIVE MASH €6

EXTRA STEAK SAUCES €3

CRUSTY BREAD AND BUTTER €2.5 P.P

vegetarian/vegan menu

STARTERS (SMALL/LARGE)

- HARTLEY'S BAKED GARLIC & PARMESAN LOAF** (V) €8
SPICE BAG POTATO SKINS, TOMATO TEQUILA JAM, SOUR CREAM, CHIVES (V) €7.5
GOATS CHEESE SALAD, BLACKBERRIES, RED APPLE, SPICED CASHEWS, PX VINEGAR CARAMEL (V) €15/19.5
CHILLI & BLACK SESAME TOFU, ASIAN DRESSING (VEGAN) €14.5

MAINS

- BUTTERNUT SQUASH, CABBAGE & GINGER SPRING ROLL**,
SPICED COCONUT CURRY SAUCE, MANGO CORIANDER SLAW (VEGAN) €26
LEEK, WILD MUSHROOM, & GRUYERE TART, LEMON & HERB CRUMBLE, CARAMELISED CELERIAC PUREE,
BUTTERED KALE, BALSAMIC, RED WINE & MARMITE JUS (V) €26
CHARGRILLED HALOUMI BURGER, TOMATO TEQUILA JAM, RED ONION PICKLE,
SESAME BUN, BABY SPINACH, CHIPS (V) €20
ONION BHAJIS, TAMARIND CHUTNEY, CHILLI & GARLIC,
HAZELNUT & SESAME DUKKAH, PARATHA BREAD (VEGAN) €22

VEGETARIAN SIDES

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|---------------------------------------------------------|-----------------------------------------------------------|
| BAKED CAULIFLOWER CHEESE €8 | SPINACH & PARMESAN GRATIN €8 |
| HARTLEY'S HOUSE SALAD W/MIXED SEEDS (VEGAN) €6.5 | ROCKET & PARMESAN SALAD W/BALSAMIC DRESSING €7 |
| CREAMY CHIVE MASH €6 | HARTLEY'S ONION RINGS (VEGAN) €7.5 |
| CRUSTY BREAD AND BUTTER €2.5 P.P | CHIPS/SKINNY FRIES (VEGAN) €5 |

PUDDINGS

- HARTLEY'S SUNDAES:** €9.5
HOT CHOCOLATE FUDGE W/CHEWY BROWNIE BITS
OR
HOT BANOFFEE W/SALTED CARAMEL SAUCE, BANANAS, DIGESTIVE GRANOLA
PISTACHIO TIRA MISU, SESAME SNAPS €9
CHOCOLATE PEANUT BUTTER BROWNIE, CHOCOLATE SAUCE, VANILLA ICE CREAM €9
APPLE & PLUM CRUMBLE, CANDIED GINGER ICE CREAM €9
PROSECCO POACHED PEAR, PLANT-BASED VANILLA ICE CREAM,
TOASTED QUINOA, ALMOND & PECAN GRANOLA (VEGAN) €9
SELECTION OF HOME-MADE ICE CREAM (SEE SERVER) €8
CASHEL BLUE, MARINATED FRESH GOATS CHEESE & **HARTLEY'S SMOKED CHEDDAR**
CRYSTALISED WALNUTS, FIG CHUTNEY, BLACK GRAPES, SHERIDAN'S CHEESE CRACKERS €16