



THE
HAWTHORN

STARTERS

Sweet potato & coconut soup, chili & ginger, crème fraiche €10 (1A,7B,7C)

Beetroot carpaccio, whipped Ardsallagh goats' cheese, candied walnuts, sourdough crisps v €12 (1A,7B,7E,8C)

Compressed watermelon, avocado puree, radish, pickled shallot, feta cheese v €12 (7B,7C,7E,12)

Ham hock terrine, homemade piccalilli, toasted cranberry bread €13 (1A,7C,10,12)

Powers whiskey cured smoked salmon, celeriac remoulade, capers, Guinness bread, dill oil €13 (1A,3,4,7B,10,12)

Wrights of Marino scallops, Clonakilty black pudding, pancetta, apple cider reduction €15 (1B,12,14)

MAINS

Chicken supreme

butternut squash puree, tender stem broccoli, fondant potato, veal jus €25 (7C,9,12)

Homemade gnocchi

heirloom cherry tomato, parmesan cream, watercress, crispy sage, aged Parmesan v €22 (1A,6,7B,7E,10,12)

Pan fried monkfish

curried lentils, broccolini, saffron cream €31 (4,7B,7C,12)

Roast duck breast

fondant potato, spiced carrot puree, grilled rainbow carrots, plum jus €32 (7C,9,12)

The Hawthorn burger

Quigley's rib eye burger, braised short rib, Dubliner cheddar, hash brown Ballymaloe relish €26 (1A,3,6,7C,7E,9,11,12)

Quigley's dry-aged steak 8oz striploin €34 (7C)

Quigley's dry-aged 10oz ribeye €38 (7C)

Served with balsamic cherry tomatoes, Chunky Chips, watercress and your choice of sauce Peppercorn (7B,9,12) | Béarnaise (3,7C,12)

SIDES

Chili & almond Tender stem broccoli

VE €6 (8A)

Creamed potatoes v €7 (7B,7C)

Chunky chips v €7

Rainbow carrots,

candied walnut crumb v €6 (7C,8C)

Heirloom tomato salad v €6 (10,12)

CONDIMENTS: MAYONNAISE 3 | KETCHUP NONE | MUSTARD 10 | MINT SAUCE NONE | BROWN SAUCE NONE | HORSE RADISH NONE | BBQ SAUCE 1D | SWEET CHILI SAUCE NONE | TABASCO SAUCE NONE

ALLERGENS: 1A WHEAT | 1B OAT | 1C RYE WHEAT | 1D BARLEY | 1E MALT | 2 CRUSTACEANS | 3 EGGS | 4 FISH | 5 PEANUTS | 6 SOYABEAN | 7A MILK | 7B CREAM | 7C BUTTER | 7D BUTTERMILK | 7E CHEESE | 8A ALMONDS | 8B HAZELNUTS | 8C WALNUTS | 8D CASHEW | 8E PECAN | 8F BRAZIL NUT | 8G PISTACHIO | 8H MACADAMIA | 8I PINENUTS | 9 CELERY | 10 MUSTARD | 11 SESAME SEEDS | 12 SULPHUR DIOXIDE/ SULPHITES | 13 LUPIN | 14 MOLLUSCS | VE VEGAN | V VEGETARIAN

WE STRIVE TO SOURCE ALL OUR FISH FROM SUSTAINABLE SOURCES. WE ARE DELIGHTED TO SOURCE OUR PRODUCE AND INGREDIENTS SEASONALLY FROM AN ARRAY OF LOCAL SUPPLIERS INCLUDING JOHN STONE BUTCHERS, QUIGLEY MEATS, WRIGHTS OF MARINO, CONDRENS FRUIT AND VEGETABLES AND KEELINGS. THIS MENU IS PRINTED ON 100% RECYCLED PAPER AND WILL IN TURN BE RECYCLED.

BAIN TAITNEAMH AS DO BHÉILE. KEITH CORMACK, EXECUTIVE CHEF.



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