

THE HAWTHORN

STARTERS

Today's soup €10 (1A,7B,7C,9)

Golden Beetroot, *whipped St. Tola's goats' cheese, candied walnuts, red apple, lamb's lettuce, honey mustard dressing* V €11 (7B,7E,8C,10)

Caprese salad, *Toon's Bridge mozzarella, heirloom tomato, cherry tomato, basil pesto* V €11 (7A,7E,8I,12)

Braised beef cheek croquettes, *horseradish crème fraiche, pickled radish, smoked Hegarty cheddar* €13 (1A,3,7A,7B,7E,9,12)

Drumshanbo Irish gin cured seatrout, *pickled fennel, dill trout roe* €12 (3,4,10,12)

Langoustines, *Gubeen chorizo, tomato, white wine, toasted sourdough* €13 (1A,2,12)

MAINS

JJ Young's chicken supreme, *roasted carrots, chive mashed potatoes, crispy leeks, pancetta jus* €24 (7A,7B,7C,9,12)

Wild mushroom & pea risotto, *Parmesan* V €19 (7C,7E,9,12)

Grilled Atlantic cod, *shrimp curry broth, samphire, sautéed potatoes* €25 (2,4,7B,14)

Pan roasted West Cork lamb rump (served medium-well), *cauliflower purée, roast carrots, horseradish potato cake, mint pesto* €27 (7B,7C,7E,12)

The Hawthorn burger, *JJ Young's Black Angus burger, braised short rib, Dubliner cheddar, Ballymaloe relish* €25 (1A,3,6,7C,7E,9,11)

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

Served with tenderstem broccoli, chunky chips & your choice of sauce Peppercorn (7B,12,9) | Béarnaise (3,7C,12)

SIDES

Tenderstem broccoli, *with almonds & chilli* VE €6 (8A) | Mashed potatoes V €7 (7B,7C)

Chunky chips V €7 | Roast seasonal vegetables V €6 (7C,8C) | Garden salad V €6

VE VEGAN | V VEGETARIAN

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

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

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 JJ YOUNG'S BUTCHERS, KISH FISH, 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.