

HARTLEY'S BAR SPECIALS

BAR EARLY BIRD: 2 FOR 1 CLASSIC COCKTAILS, TUES - FRI, 4:30 -6:30PM

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

RHUBARB MIRAGE	HA'PENNY RHUBARB GIN, PEACH, PASSIONFRUIT & MANGO SYRUP, LIME, 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
ORANGE BREW	JÄGERMEISTER, APEROL, HOUSE COFFEE LIQUEUR, AGAVE & MANGO SYRUP, ORANGE, LIME	15
THE C.E.O	STILLGARDEN BOSS LADY GIN, FRIZZANTE PROSECCO, MANGO, PEACH, PEAR, LIME, EGG WHITE	15.5
FAKE NEWS	O'DRISCOLL'S WHISKEY, ELDERFLOWER LIQUOR, MINT, AGAVE, LIME	15
VELVET ISLAND	AMARETTO DISARONNO, CINNAMON-INFUSED RUM, PINEAPPLE & LIME JUICE, ORGEAT, MAPLE SYRUP, EGG WHITE	15.5
PURPLE RAIN	TANQUARY GIN, VIOLET LIQUEUR, BLUEBERRY SYRUP, LEMON, BLUEBERRIES, EGG WHITE	15.5
BOTANIC BOULEVARD	BROCKMAN'S GIN, STILLGARDEN GLAS 55, GRAPEFRUIT, LIME, BLUEBERRY, RASPBERRY & PEACH SYRUP, FRESH MINT	14.5
PINK COLADA	ISTIL PINK BERRIES VODKA, CHAMBORD, COCONUT MILK, PINEAPPLE & LIME, COCONUT SYRUP	15.5
APPLE OF MY EYE	GORDON'S GIN, CINNAMON-INFUSED RUM, APPLE & CINNAMON SYRUP, ELDERFLOWER LIQUOR, LIME JUICE, EGG WHITE	15
REDNECK EULOGY	BULLIET BOURBON, AMARO MONTENEGRO, KIWI SYRUP, VANILLA, LIME	15

BAR SNACKS & NIBBLES

SPICE BAG POTATO SKINS, APPLE CHILLI JELLY, SOUR CREAM, CHIVES (V) €7.5

POTATO, SPINACH, PEA & CASHEW CHEESE SAMOSA, TAMARIND CHUTNEY (VEGAN) €8.5

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

MEZZE CHARCUTERIE BOARD: CURED MEATS/CHEESE/PICKLES/OLIVES

SM (SERVES 1): €8.5

LRG (SERVES 2-3): €24

20% OFF DRAUGHT BEERS AND WINES BY THE GLASS WITH LARGE MEZZE!

STARTERS, SALADS AND SHARING (SMALL/LARGE)

SOUP OF THE DAY, CRUSTY BREAD €9

SLOW-COOKED BEEF & APPLEWOOD CHEESE CROQUETTES, SMOKED TOMATO & DATE CHUTNEY, PICKLED RADISH, CUCUMBER & PARSLEY SALAD €15.5

CHILLI & BLACK SESAME SQUID, NAM-JIM DIPPING SAUCE €15.5

HARTLEY'S CHICKEN WINGS, CELERY, CASHEL BLUE DIP €16.5/25
HOT AND SPICY OR STICKY BOURBON BBQ

SEAFOOD CHOWDER, TREACLE BROWN SODA BREAD €13.5

SLOW-COOKED PHILIPINO BBQ PORK, BANANA KETCHUP,
MANGO & CRUSHED PEANUT SALAD €16.5

GOATS CHEESE & POACHED PEAR SALAD; RED CABBAGE, CANDIED PECANS,
CRISPY LENTILS (V) €16/20

STEAMED MUSSELS W/NDUJA, LEEKS, WHITE WINE, GARLIC, CREAM, CIABATTA €15.5

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.

ALL OUR BEEF IS 100% IRISH

MAINS

TANDOORI-STYLE CHICKEN FILLET, RAISIN & CASHEW NUT BIRYANI,
BOMBAY ROAST CAULIFLOWER, MINT YOGHURT, TAMARIND CHUTNEY, POPPADOM €29

SALMON WELLINGTON W/PRAWNS, SPINACH & MASCARPONE, FRENCH BEANS,
ROAST BABY POTATOES, BROWN BUTTER TARTARE HOLLANDAISE €36

RED GRAPE, GORGONZOLA & SAGE RISOTTO, BROWN BUTTER,
CRYSTALISED ALMONDS, APPLE, CRISPY SHALLOTS (V) €27

PAN-ROAST HAUNCH OF WICKLOW VENISON, HAZELNUT & THYME CRUST, CELERIAC PUREE,
POTATO PAVE, SAVOY CABBAGE, CUMBERLAND SAUCE €37

HARTLEY'S BEER-BATTERED FISH & CHIPS: FRESH HAKE, TARTARE SAUCE, PEA PUREE €24

HOUSE-MADE VEGAN 'FISH' & CHIPS; HEARTS OF PALM AND NORI FILLETS,
PEA PUREE, VEGAN HERB AIOLI (VEGAN) €24

CHARGRILL

8 OZ SIRLOIN STEAK €34

ADD HOT GARLIC GAMBAS TO ANY STEAK: €14

10 OZ RIB-EYE STEAK €40

EXTRA STEAK SAUCES €3

8 OZ FILLET STEAK €46

SURF'N'TURF €38

50Z FILLET SKEWER, HOT GARLIC
GAMBAS

**ALL SERVED W/FRENCH ONION CONFITURE,
ROCKET CAESAR, PARMESAN CROUTON, CHIPS,
CHOICE OF SAUCE**

18 OZ PORK TOMAHAWK €36

WHOLEGRAIN MUSTARD BUTTER

SAUCES:

BEARNAISE, PEPPER, GARLIC BUTTER

BURGERS

CLASSIC €24

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

SMOKED C&B €24

SMOKED STREAKY BACON, ONION CONFITURE,
HEGARTY'S SMOKED CHEDDAR

CRISPY HALOUMI €22 (MEAT FREE/V)

APPLE CHILLI JELLY, SOUR CREAM

CRISPY FALAFEL €20 (MEAT FREE/VEGAN)

VEGAN CIABATTA, BANANA KETCHUP, VEGAN MAYO

SERVED W/TOASTED SESAME BUN, BABY SPINACH, CHIPS.

ADD FRIED EGG OR SMOKED BACON €3.75

SIDES

CHIPS/SKINNY FRIES €5.5

HARTLEY'S ONION RINGS €8

BAKED CAULIFLOWER CHEESE €8.5

CREAMY CHIVE MASH €6.5

ROAST WINTER VEGGIES, HONEY & THYME €6.5

CRUSTY BREAD AND BUTTER €2.5 P.P

HARTLEY'S HOUSE SALAD

W/MIXED SEEDS €6.5

ROCKET & PARMESAN SALAD,

BALSAMIC OR CAESAR DRESSING €7

PUDDINGS

HARTLEY'S SUNDAES €10

- **HOT CHOCOLATE FUDGE** W/CHEWY BROWNIE BITS
- **SALTED CARAMEL** W/HONEYCOMB CHUNKS

HARTLEY'S SHERRY TRIFLE, MIXED BERRIES, CRÈME PATISSERIE, WHIPPED MASCARPONE, CRYSTALLISED ALMONDS €9.5

CHOCOLATE PEANUT BUTTER BROWNIE, CHOCOLATE SAUCE, VANILLA ICE CREAM €9.5

APPLE & BLACKBERRY CRUMBLE, HAZELNUT ICE CREAM €9.5

WARM COCONUT RICE PUDDING, RHUBARB JAM, GINGER GRANOLA, PLANT-BASED VANILLA ICE CREAM (VEGAN) €9.5

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

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

AFTER DINNER COCKTAILS

FIFTH COURSE	FRANGELICO, SMIRNOFF VODKA, LEMON JUICE, MOZART DARK MOUSSE	15.5
CARAJILLO	LICOR 43, DOUBLE SHOT ESPRESSO	10.5
BANOFFITINI	SMIRNOFF VANILLA VODKA, CARAMEL LIQUEUR, BANANA LIQUEUR, CREAM	14.5
WHITE ORCHID	BOMBAY BRAMBLE GIN, WHITE MOZART, COCONUT MILK, CREAM, VANILLA SYRUP	13.5

ESPRESSO MARTINI

MOUNTBATTEN	SLANE 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 RUM, HOUSE-MADE COFFEE LIQUEUR, CARAMEL LIQUEUR, VANILLA, PINCH OF SALT	15.5

SWEETS/STICKIES BY THE GLASS/BOTTLE

NIEPOORT , RUBY PORT	DOURO, PORTUGAL	9/41
NIEPOORT , LBV PORT, 2017	DOURO, PORTUGAL	12/51
GRAND MAISON , CUVÉE DES ANGES, MONBAZILLAC, 2014	MONBAZILLAC, FRANCE	17/63
TESAURO , 2019 RECIOTO DELLA VALPOLICELLA (SWEET RED)	VENETO, ITALY	17/63
TOKAJI , LATE HARVEST, 2018	TOKAJI, HUNGARY	17/63