

HARTLEY'S GROUP SET 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 & POACHED PEAR SALAD; RED CABBAGE, CANDIED PECANS,
CRISPY LENTILS (V) €16/20

MAINS

HARTLEY'S SALMON WELLINGTON W/PRAWNS/SPINACH/MASCARPONE,
FRENCH BEANS, BROWN BUTTER TARTARE HOLLANDAISE

28-DAY AGED 8OZ SIRLOIN STEAK, BEARNAISE SAUCE, FRENCH ONION
CONFITURE, ROCKET CAESAR W/PARMESAN BREADCRUMBS

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

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

HARTLEY'S BEER-BATTERED HAKE, TARTARE SAUCE, PEA PUREE

ALL TABLES SERVED WITH SHOESTRING FRIES FOR SHARING

PUDDINGS

CHOCOLATE PEANUT BUTTER BROWNIE, CHOCOLATE SAUCE,
VANILLA ICE CREAM

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

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