

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 EXPRESS SET LUNCH MENU

€32 TWO COURSES, €40 THREE COURSES

SNACK-SIZED STARTERS

MINI SOUP OF THE DAY, CRUSTY BREAD

HARTLEY'S MINI CHICKEN WINGS, CELERY, CASHEL BLUE DIP:
HOT AND SPICY OR STICKY BOURBON BBQ

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

MEZZE CHARCUTERIE BOARD: CURED MEATS, CHEESE, PICKLES, OLIVES, CRUSTY BREAD

MAINS

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

STEAMED MUSSELS W/NDUJA, LEEKS, WHITE WINE, GARLIC, CREAM,
HOUSE SALAD, CHIPS

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

GRILLED HALOUMI BURGER, APPLE CHILLI JELLY, SOUR CREAM, BABY SPINACH, CHIPS

CHARGRILLED CHICKEN CAESAR SAMBO,
SMOKED BACON, BABY GEM, PARMESAN, CAESAR DRESSING
CHOICE OF SOUP, HOUSE SALAD OR CHIPS

PUDDINGS

APPLE & BLACKBERRY CRUMBLE, HAZELNUT ICE CREAM

CHOCOLATE PEANUT BUTTER BROWNIE, CHOCOLATE SAUCE, VANILLA ICE CREAM

HARTLEY'S LUNCH CIABATTAS

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

CHARGRILLED CHICKEN CAESAR SAMBO €22

SMOKED BACON, BABY GEM, PARMESAN, CAESAR DRESSING

SMOKED BACON BLT €18

CRISPY SMOKED STREAKY BACON, LETTUCE, TOMATO, GARLIC AIOLI

CRISPY FALAFEL €20 (VEGAN)

BABY SPINACH, BANANA KETCHUP, VEGAN MAYO

SNACKS, STARTERS, SALADS, SHARING

SOUP OF THE DAY, CRUSTY BREAD €9

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

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

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

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

BURGERS

CLASSIC €24

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

CRISPY HALOUMI €22 (MEAT FREE/V)

APPLE CHILLI JELLY, SOUR CREAM

SMOKED C&B €24

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

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

ADD FRIED EGG OR SMOKED BACON €3.75

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

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

STEAMED MUSSELS W/NDUJA, LEEKS, WHITE WINE, GARLIC, CREAM,
HOUSE SALAD, CHIPS €25

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

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

CHARGRILL

8 OZ SIRLOIN STEAK €34

10 OZ RIB-EYE STEAK €40

8 OZ FILLET STEAK €46

SURF'N'TURF €38

5OZ FILLET SKEWER, HOT GARLIC
GAMBAS

18 OZ PORK TOMAHAWK €36

WHOLEGRAIN MUSTARD BUTTER

ADD HOT GARLIC GAMBAS TO ANY STEAK: €14

EXTRA STEAK SAUCES €3

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

SAUCES:

BEARNAISE, PEPPER, GARLIC BUTTER

SIDES

CHIPS/SKINNY FRIES €5.5

BAKED CAULIFLOWER CHEESE €8.5

ROAST WINTER VEGGIES, HONEY & THYME €6.5

HARTLEY'S HOUSE SALAD

W/MIXED SEEDS €6.5

HARTLEY'S ONION RINGS €8

CREAMY CHIVE MASH €6.5

CRUSTY BREAD AND BUTTER €2.5 P.P

ROCKET & PARMESAN SALAD,

BALSAMIC OR CAESAR DRESSING €7

PUDDINGS

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

WINES BY THE GLASS

<u>WHITE</u>		<u>RED</u>	
CORTE GIARA, ITALY, 2023	10.5	IL PADRINO ROSSO, ITALY, 2023	10
PINOT GRIGIO		NERO D'AVOLA	
ESSAY, SOUTH AFRICA, 2023	10.5	SALINO TINTO, PORTUGAL, 2023	11.5
CHENIN BLANC		RED BLEND	
URMENETA, CHILE, 2022	11.5	DOMAINE PROVENQUIERE, FRANCE, '23	11.5
CHARDONNAY		MERLOT	
PORTILLO, ARGENTINA, 2025	12	TANDEM CASUAL TINTO, SPAIN, 2020	11.5
SAUVIGNON BLANC		TEMPRANILLO	
ARALDICA, ITALY, 2024	13	DESPRAT ST-VERNEY, FRANCE, 2024	12.5
CORTESE		PINOT NOIR	
CASTLENAU, FRANCE, 2023	13	GRAN SASSO, ITALY, 2023	13
PICPOUL DE PINET		MONTEPULCIANO D'ABRUZZO	
DURVILLEA, NEW ZEALAND, 2024	13.5	LES DEUX COLS O'FONT, FR, 2023	13
SAUVIGNON BLANC		GRENACHE, SYRAH	
ZANTHO, AUSTRIA, 2024	14	16 STOPS, AUS, 2021	14.5
GRUNER VELTLINER		SHIRAZ	
ATLANTIK, SPAIN, 2024	14.5	PUNTO FINAL, ARGENTINA, 2023	14.5
ALBARINO		MALBEC	
FRANKLAND EST, AUSTRALIA, '23	15.5	LA BICICLETA RIOJA, SPAIN, 2024	15
RIESLING		TEMPRANILLO (ORGANIC)	
FOXGLOVE, USA, 2019	20	FOXGLOVE, USA, 2020	19
CHARDONNAY		ZINFANDEL	

ESPRESSO MARTINI

MOUNTBATTEN	SLANE WHISKEY, BANANA LIQUEUR, ESPRESSO, DEMERARA SUGAR, CHOCOLATE BITTERS, HOUSE-MADE COFFEE LIQUEUR, VANILLA SYRUP	15.5
BAILEYS	SMIRNOFF VANILLA VODKA, BAILEY'S, MOZART WHITE CHOCOLATE LIQUEUR, ESPRESSO	15.5
CUBANO	HAVANA 7 RUM, HOUSE-MADE COFFEE LIQUEUR, CAMEL LIQUEUR, VANILLA, PINCH OF SALT	15.5

SWEETS/STICKIES BY THE GLASS/BOTTLE

NIEPOORT, RUBY PORT	DOURO, PORTUGAL	9/41
NIEPOORT, LATE BOTTLED VINTAGE PORT, 2018	DOURO, PORTUGAL	12/51
GRAND MAISON, CUVÉE DES ANGES, MONBAZILLAC, 2016	MONBAZILLAC, FRANCE	17/63
TESAURO, RECIOTO DELLA VALPOLICELLA, 2019 (RED)	VENETO, ITALY	17/63
TOKAJI, LATE HARVEST, 2018	TOKAJI, HUNGARY	17/63