



HARTLEY'S GROUP MENU

STARTERS

ONION & CIDER SOUP, SMOKED CHEDDAR CROUTONS (v)

hartley's brown treacle soda bread

CHILLI & BLACK SESAME SQUID

nam-jim dipping sauce

HOT & SPICY CHICKEN WINGS

celery, cashel blue dip

GOATS CHEESE SALAD

pickled red cabbage, candied pecans (v)

MAINS

PAN-ROAST COD W/GRUYERE CRUST

colcannon, wild garlic & parsley sauce

28-DAY AGED 8OZ SIRLOIN STEAK

bearnaise sauce, french onion confiture, rocket caesar w/parmesan breadcrumbs

SPINACH & LEMON ORZO RISOTTO (v)

spiced haloumi/sesame crumble, crème fraiche

CHARGRILLED LEMON CHICKEN BREAST

parmesan roast pumpkin, lentil vinaigrette, almonds, romesco

HARTLEY'S BEER-BATTERED FISH AND CHIPS

tartare sauce, pea puree

ALL TABLES SERVED WITH SHOESTRING FRIES FOR SHARING

PUDDINGS

CHOCOLATE PEANUT BUTTER BROWNIE

chocolate sauce, vanilla ice cream

STICKY TOFFEE PUDDING

bourbon toffee sauce, vanilla ice cream

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