



VEGAN & VEGETARIAN MENU

MIDWEEK BAR SPECIALS:

TAP TUESDAYS:

20% off all draughts all day

WINE WEDNESDAYS:

20% off the wine list all day

TOP-SHELF THURSDAYS:

20% off premium spirits all day

SALADS/BOARDS sm/med/lrg

GOATS CHEESE €10/€16/€20 (v)
candied pecans, pickled red cabbage

HOUSE GARDEN €8/€12/€16 (vegan)
fresh herbs, toasted seeds,
crunchy veg

VEGGIE MEZZE €10/€16 (v)
farmhouse cheeses, pickles, olives,
burnt apple puree, ciabatta

EARLY BIRD/ SET LUNCH SPECIAL

**2 COURSES: €38
3 COURSES: €44**

**2 FOR 1
CLASSIC COCKTAILS
4:30 - 6:30, TUES - FRI**

STARTERS & SNACKS

CELERIAC & MUSHROOM ARRANCINI €14 (v)
truffle aioli

SPICE BAG POTATO SKINS €8.5 (v)
chilli jam, sour cream, chives

ONION & CIDER SOUP €11 (v)
smoked cheddar croutons, brown treacle soda bread

**BAKED GARLIC &
PARMESAN LOAF €8 (v)**

MAINS

HOUSE-MADE 'FISH' & CHIPS €24 (vegan)
hearts of palm and nori fillets, pea puree, vegan herb aioli

SPINACH & LEMON ORZO RISOTTO €26 (v)
spiced haloumi/sesame crumble, crème fraiche

CRISPY FALAFEL CIABATTA €20 (vegan)
rainbow slaw, humous, chilli jam, baby spinach, skin-on chips

PARMESAN ROAST PUMPKIN €25 (v)
cavola nero, green lentil vinaigrette, romesco

SIDES

FRIES/SKIN-ON CHIPS €5.5 (vegan)

**CREAMED SPINACH W/PEAS,
MUSTARD & TARRAGON €8 (v)**

ONION RINGS €8 (v)
** can be vegan by request

MASH €6.5 (v)

**GARLIC BUTTER/
BEARNAISE SAUCE €3 (v)**

PUDDINGS €9.5

(served with vanilla ice cream)

apple & blackberry crumble
peanut butter brownie
bourbon sticky toffee pudding
rice pudding, gooseberries,
almond granola (vegan)

DESSERT COCKTAILS

BANOFFITINI €14.5
smirnoff vanilla vodka, caramel liqueur, banana liqueur, cream

WHITE ORCHID €13.5
brockman's berry gin, white mozart, coconut milk, cream, vanilla

ESPRESSO MARTINI €15
espresso, vanilla vodka, house-made espresso syrup

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, with 30% going to the kitchen. thank you!

allergens list available at manager's desk. all 14 allergens are openly used throughout our kitchen therefore trace amounts may be present at all stages of cooking