

THE HAWTHORN

STARTERS

- Spiced butternut squash soup, *toasted pumpkin seeds, chive crème fraiche* €10 (7B,7C,9)
Waldorf salad, *celery, walnuts, Granny Smith apple, Cashel Blue cheese, baby gem* €11 (3,7E,8C,9,10)
Golden beetroot, *whipped St Tola's Irish goats cheese, candied walnuts, red apple, lambs' lettuce, honey mustard dressing V* €11 (7B,7E,8C,10)
Duck croquettes, *parsnip purée* €12 (1A,3,7A,9,12)
Gravadlax, *pickled cucumber, cucumber gel, crispy onions* €13 (1A,4,12)
Garlic king prawns & Gubbeen chorizo, *toasted sourdough* €12 (1A,2,12)

MAINS

- Quigley's chicken supreme, *braised leeks, roast baby potatoes, red wine jus* €24 (7A,7B,7C,12)
Homemade gnocchi, *arrabbiatta sauce, basil, Parmesan* €19 (1A,7E)
Pan fried Atlantic cod, *saffron curry broth, Roaring Water Bay mussels, cubed potatoes* €25 (2,4,7B,14)
Maple glazed Skeaghanore duck breast, *fondant potato, braised red cabbage, plum jus* €30 (7C,12)
Braised West Cork lamb shank, *roast seasonal vegetables, colcannon mashed potatoes, mint jus* €26 (7B,7C,10,12)
The Hawthorn burger, *Quigley's rib eye burger, braised short rib, Dubliner cheddar, Ballymaloe relish* €25 (1A,3,6,7C,7E,9,11)
Quigley's dry-aged steak 8oz striploin €34 (7C)
Served with balsamic cherry tomatoes, chunky chips, watercress & your choice of sauce Peppercorn (7B,12,9) | Béarnaise (3,7C,12)

SIDES

- Tenderstem broccoli, *with almonds & chilli* VE €6 (8A) | Creamed potatoes V €7 (7B,7C)
Chunky chips V €7 | Roast seasonal vegetables V €6 | Garden salad V €6

CONDIMENTS: 3 MAYONNAISE | KETCHUP NONE | 10 MUSTARD | NONE - MINT SAUCE | NONE - BROWN SAUCE | NONE - HORSERADISH | 1D BBQ SAUCE | NONE - SWEET CHILI SAUCE | NONE - TABASCO SAUCE

ALLERGENS* 1A WHEAT | 1B OAT | 1C RYE WHEAT | 1D BARLEY | 1E MALT | 2 CRUSTACEANS | 3 EGGS | 4 FISH | 5 PEANUTS | 6 SOYABEAN | 7A MILK | 7B CREAM | 7C BUTTER | 7D BUTTERMILK | 7E CHEESE | 8A ALMONDS | 8B HAZELNUTS | 8C WALNUTS | 8D CASHEW | 8E PECAN | 8F BRAZIL NUT | 8G PISTACHIO | 8H MACADAMIA | 8I PINENUTS | 9 CELERY | 10 MUSTARD | 11 SESAME SEEDS | 12 SULPHUR DIOXIDE/SULPHITES | 13 LUPIN | 14 MOLLUSCS

WE STRIVE TO SOURCE ALL OUR FISH FROM SUSTAINABLE SOURCES. WE ARE DELIGHTED TO SOURCE OUR PRODUCE AND INGREDIENTS SEASONALLY FROM AN ARRAY OF LOCAL SUPPLIERS INCLUDING JOHN STONE BUTCHERS, QUIGLEY MEATS, WRIGHTS OF MARINO, CONDRENS FRUIT AND VEGETABLES AND KEELINGS. THIS MENU IS PRINTED ON 100% RECYCLED PAPER AND WILL IN TURN BE RECYCLED.

BAIN TAITNEAMH AS DO BHÉILE.
KEITH CORMACK, EXECUTIVE CHEF.