



THE
HAWTHORN

STARTERS

Today's seasonal soup, *garlic crostini* VE €9

Superfood salad, *quinoa, beetroot, pomegranate, vegan feta, tender stem, mixed seeds* VE €12

Pan-seared Wrights of Marino scallops, *chicken roulade, cauliflower* €15 (7B,7C,14)

Skeaghanore duck breast, *plum, black garlic aioli, charred shallot* €15 (5,11,12)

Italian Murgia burrata, *tomato, basil pesto, aged balsamic vinegar* V €15 (7E,12)

Wrights of Marino ceviche, *coriander, lime, tomato, onion, chilli* €15 (4)

MAINS

Wrights of Marino market fish of the day

Buttered green beans, Vermouth sauce (market price) (4,7C,7B,12)

Quigley's lamb cooked two-ways, *parsnip, kale, mint jus* €32 (9,12,10,1A,7B)

Quigley's Grilled Irish spring chicken

Leek Dauphinoise, confit tomatoes, tamarind sauce €27 (7A,7B,7C,9)

Risotto Primavera, *green peas, asparagus, courgette, Taleggio* V €24 (7B,7E,12)

St Tola's goat cheese salad, *organic leaves, beetroot, cucumber, candied walnuts, cherry vinaigrette* V €20 (7E,12)

John Stone dry-aged Steak 8oz Striploin €35 (7C)

Quigley's dry-aged 10oz Ribeye €38 (7C)

Served with king oyster mushrooms, Pont Neuf potatoes and your choice of sauce

Café de Paris butter (10,4,7C) | *Peppercorn* (7B,12,9) | *Mushroom* (7B,9,12) | *Béarnaise* (3,12,7C)

SIDES

Home-made cabbage kimchi VE €6

Pont Neuf potatoes V €6

Creamed potatoes V €6 (7B,7C)

Sautéed mushrooms V €6

Organic mixed leaves V €6

Buttered green beans V €6 (7C)

Glazed carrots VE €6 (7C)

Skinny fries VE €6

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

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. DENZIL FERNANDES, EXECUTIVE CHEF.



THE
HAWTHORN