

# SPRING DINING MENU

## Starters

<b>Soup of the Day</b> Served with Rustic Baguette (1A, 12)	€9
<b>Seafood Chowder</b> Served with Brown Soda Bread (1A, 3, 4, 13)	€11.90
<b>Chicken Wings</b> Barbecue or Buffalo with Celery and Blue Cheese Dip (1A, 4, 9, 12, 13)	€15
<b>Deep Fried Courgette Flowers</b> <b>NEW!</b> Garlic Dip, Side Salad (1A, 2, 13)	€15

## Light Bites & Salads

<b>Olives &amp; Sourdough</b> (1, 13) (V)	€5
<b>Open Grilled Cajun Prawn Sandwich</b> <b>NEW!</b> Pickled Cucumber, Avocado, Raddish, Salad on Toasted Sourdough (1A, 10D, 12, 13)	€20
<b>Chicken Tenders with Aioli</b> Fries (1A, 2, 5, 9, 13)	€16
<b>Chicken Taquitos</b> <b>NEW!</b> Mini Tortillas Rolled, Baked and filled with Habanero Sour Cream, Salsa, Cheese (1A, 4, 13)	€20
<b>Salad Nicoise</b> <b>NEW!</b> Tuna, Boiled Egg, Olives, Tomato, Cucumber, Vinaigrette Dressing (2, 3, 13)	€16
<b>Golden Beet and Burrata Stack</b> <b>NEW!</b> Topped with Pistachio, Honey, Rocket (4, 6G)	€18

## Mains

<b>Prawn Scampi</b> Served with Fries, Garlic Aioli, Side Salad (1A, 4, 10D, 13)	€23
<b>Local Crab Claws</b> <b>NEW!</b> Garlic & Chilli Butter, Sourdough, Salad (1A, 4, 10A, 13)	€26
<b>HYC Fish of The Day</b> Fresh Fish of Chefs Choice (Please see Server for further information)	MARKET PRICE
<b>HYC Fish &amp; Chips</b> Freshly Battered Cod/Haddock fillet, Served with Tartar Sauce (1A, 2, 3, 5, 9, 13)	€22
<b>Seafood Spaghetti</b> <b>NEW!</b> Octopus, Prawns, Mussels, Tomato Cream, (3, 4, 11, 13)	€22
<b>Hereford Steak</b> 10oz Sirloin Steak, Peppercorn Sauce, Mushrooms, Onion Rings, Fries (1A, 4, 9, 13)	€38
<b>Hereford Beef Burger</b> Lettuce, Tomatoes, Onion, Cheese, Fries (1A, 2, 4, 5, 9, 15)	€22
<b>Tuscan Chicken Supreme</b> <b>NEW!</b> Garlic & Rosemary Potatoes, Broccoli, Olives, Roast Pepper Sauce (13)	€24
<b>Chestnut &amp; Seed Roast (vg)</b> <b>NEW!</b> Pickled Onions, Salsa, Sweet Potato Fries, Side Salad (1A, 13)	€20

### HYC MEMBERS

Senior, Ordinary, and Associate Members  
receive 10% discount.

## Sides

<b>Fries (Plain, Cajun)</b> (9)	€6
<b>Sweet Potato Fries</b> (9)	€7
<b>Parmesan-Rosemary Fries</b> (4, 9)	€7
<b>Roast or Mashed Potatoes</b> (9, 13) / (4,9)	€6
<b>Garden Salad</b> (13)	€6
<b>Broccoli</b> Almondine (6A)	€5

## Lunch Specials

Available Tuesday to Friday  
12:30 to 17:00

<b>Soup and Toastie</b> Soup of the Day with a Ham & Cheese Toasted Sandwich (1A, 4)	€12
<b>Chowder with Mini Fish &amp; Chips</b> Freshly Battered Cod/Haddock fillet, Served HYC Seafood Chowder (1A, 2, 3, 9, 13)	€19

(1) Gluten (A. Wheat, B. Spelt, C. Rye, D. Barlye, E. Oat) • (2) Eggs • (3) Fish • (4) Dairy • (5) Mustard • (6) Nuts (A. Almonds, B. Hazelnuts, C. Walnuts, D. Cahews, E. Pecan, F. Brazil nuts, G. Pistachio)  
(7) Peanuts • (8) Sesame seeds • (9) Soya • (10) Crustaceans (A. Crab, B. Lobster, C. Crayfish, D. Prawns) • (11) Molluscs • (12) Celery • (13) Sulphur Dioxide • (14) Lupin  
(V) Vegetarian • (Vg) Vegan

# SPRING DINING MENU

## Dessert

<b>Blackcurrant &amp; Prosecco Cheesecake</b> <b>NEW!</b> (1A, 2, 4)	€8.00
<b>Amaretto Tart</b> <b>NEW!</b> Vanilla Ice-Cream (1A, 2, 4)	€8.00
<b>Chocolate-Orange Tart</b> <b>NEW!</b> Vanilla Ice Cream (1A, 2, 4)	€8.00
<b>Selection of Ice Cream</b> (4, 13)	€8.00

### WEEKLY DINING SPECIALS

- **Thursdays** - Steak Night
- **Fridays & Saturdays** - Our Chefs Weekend Specials
- **Saturdays, Sundays & Bank Holiday Mondays** - Brunch
- **Sundays** - Sunday Lunch including Roast of the Day

## Coffee

<b>Americano</b>	€3.90
<b>Espresso</b>	€3.60
<b>Cappuccino (4)</b>	€4.10
<b>Latte (4)</b>	€4.10
<b>Flat White (4)</b>	€4.10
<b>Irish Coffee</b> Jameson, Coffee, Cream (4)	€8.10
<b>Calypso Coffee</b> Tia Maria, Coffee, Cream (4)	€8.10
<b>Baileys Coffee</b> Baileys, Coffee, Cream (4)	€8.10
<b>Coffee Royale</b> Hennessy, Coffee, Cream (4)	€8.60

### HYC MEMBERS

Senior, Ordinary, and Associate Members  
receive 15% discount on drinks.

(1) Gluten (A. Wheat, B. Spelt, C. Rye, D. Barlye, E. Oat) • (2) Eggs • (3) Fish • (4) Dairy • (5) Mustard • (6) Nuts (A. Almonds, B. Hazelnuts, C. Walnuts, D. Cahews, E. Pecan, F. Brazil nuts, G. Pistachio)  
(7) Peanuts • (8) Sesame seeds • (9) Soya • (10) Crustaceans (A. Crab, B. Lobster, C. Crayfish, D. Prawns) • (11) Molluscs • (12) Celery • (13) Sulphur Dioxide • (14) Lupin  
(V) Vegetarian • (Vg) Vegan