

SNACKS

Cooley Babes Rocks	3 – €10
Oysters, served naked on the ½ shell, mignonette, lemon, Tabasco (14)	6 – €18
Lambay Island Crab on Toast	€12
(2,3,7,10)	
½ Pint Peel ‘n’ Eat Prawns	€12
(1,2,3,10)	
HYC Sausage Roll	€5.50
Free Range, Stratford pork, all butter puff pastry, house ketchup (1,2,3,7,10)	
HYC Nibbles	€8
House crisps, smoked almonds & olives (8,12,7)	

STARTERS

HYC Wings	€15
Rings Farm chicken, Louisiana hot sauce, house Young Buck blue cheese dip (7,9,12)	
or Cauliflower Wings	€12
(7,9,12)	
Bay Scallops on the Half Shell	€14
garlic and bacon crumb (7,9,12)	
Crispy Harissa-Spiced Lamb Ribs	€16
mint yoghurt dip (7,9,12)	
Charcuterie Board *Sharing Dish* Connemara air-dried ham, Corndale beer sticks, Label Rouge saucisson sec, pâté en croûte, HYC duck rilette, pickles, Dijon mustard, warm sourdough (7,9,12)	€25
Grilled Stone Fruit & Burrata	€15
Chilli-honey, pumpkin seed, pane carasau (7,1,12)	

SALADS

Big Green Salad – butterhead lettuce, garden peas & broad beans with mint, celery, cucumber, Young Buck blue cheese, avocado & toasted walnuts (7,8,9,12)	€14
------------------------------------------------------------------------------------------------------------------------------------------------------------------	-----

ALLERGENS: 1. Cereals 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soya beans 7. Milk 8. Nuts 9. Celery 10. Mustard 11. Sesame Seeds 12. Sulphur Dioxide 13. Lupin 14. Molluscs

Don't forget full and associate members receive a further 10% deducted from their food bill.

SANDWICHES & PLATES

Tuesday – Friday 12–3pm
*Available Mon 12–3pm

Club Sandwich	€14
Roast Rings Farm chicken, Ricks crispy bacon, egg mayo, bibb lettuce & Rush tomatoes on toasted white batch bread with house mayo (1,3,7,10,12)	
Ham & Cheese Toastie*	€12
Home-baked Irish ham & Hegarty's Cheddar on sourdough, served with Dijon pot and Ballymaloe Country Relish on the side (1,7,10,12)	
OR HAVE IT FRENCH-STYLE:	
Croque Madame	€14
Home-baked Irish ham & Hegarty's Cheddar on sourdough topped with Mornay sauce, Gruyère, and a fried free-range egg (1,3,7,10,12)	
Hot Smoked Trout Tartine	€16
Goatsbridge trout, hot smoked in-house, whipped crème cheese, Rush tomatoes, red onion, capers on toasted Sourdough (1,4,7,12)	
French Onion Toastie*	€10
Emmental, Gruyère & Hegarty's mature cheddar cheese with rich onion jam & Dijon on sourdough – Think French onion soup in a toastie (1,7,10,12)	
ON ROTATION	
Quiche Lorraine	€14
Gruyère, smoked bacon, slow-cooked onions, baked in butter-rich pastry, served with Golden River Leaves (1,3,7,10,12)	
Chicken & Leek Pie	€14
Rings Farm chicken, leek & tarragon cream, Gruyère, butter pastry, served with Golden River leaves (1,3,7,10,12)	

SHARERS

Whole Market Fish	Côte de Bœuf
€65	€90
Grilled whole fish of the day, landed locally and grilled with a splash of our Holy Water.	65-day dry-aged Shorthorn, aged in a Himalayan salt chamber, from Hannah's of Moira – chargrilled on the bone, carved to share.

Both served with seasonal sides & sauces. Ask your server for today's cut or catch.



SOUPS

Soup of the Day	€9
(1,12)	
HYC Classic West Pier Chowder	€11.90
(1,3,4,12)	

MAINS

Classic Fish & Chips Sustainable local catch, crisp beer batter, minted peas, tartar sauce & fries (1,3,4,10,12)	€24
Charred Hispi Cabbage	€16
Grilled hispi, classic romesco, Velvet Cloud labneh, dukkah & fresh mint and coriander (1,7,8,10,12)	
Steak Frites	€28
Higgins Bavette *or* Line-caught Spanish Swordfish with green peppercorn sauce, fries & watercress (7,9,12)	
Lamb Kebab	€28
Chargrilled Wicklow lamb, North African spice, peppers & onions, tzatziki, flatbread & tabbouleh (1,7,9,10)	
Moules-Frites	€28
Pot of Kilcolgan mussels, classic marinière, fries & yuzu aioli (7,9,12,14)	
Klaw's Classic Lobster Roll	€28
Middle Pier lobster, butter-toasted brioche with mayo, house crisps & pickle (1,2,3,7,10,12)	
Chicken Caesar Schnitzel	€22
Sean Ring's chicken breast, classic Caesar salad, pangrattato & Velvet Cloud Rockfield sheep's cheese (1,3,4,7,10,12)	
The 1895 Burger	€22
6oz signature HYC blend from Allen's Butchers, lettuce, tomato, pickle, onion, secret sauce, fries & a beer-battered onion ring (1,3,7,10,12)	
Grilled East Coast Hake	€22
Gill-netted hake, chicken butter, chanterelles, pearl onion, garden peas, broad beans & lemon oil (4,7,9)	
Summer Risotto	€30
Bay scallops, courgette, garden peas, saffron aioli, pangrattato (4,7,9,10,12,14)	
SIDES	
Pomme Puree (7)	€4.50 each
Fries with Yuzu Aioli (3,10)	
Big Green side Salad (7,10,12)	€7.50 each
Summer Sauté: chanterelles, pearl onion, garden peas & broad beans (7,8,9)	