



HARDY'S DINNER MENU

APPETISERS

Muhammara 1a	€3.90	Bread Rolls with Butter Rosettes 1a,7,11	€3.90	Marinated Olives	€3.90
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STARTERS AND LIGHT BITES

Grilled Goats Cheese Salad	€13.50	Warm Flatbread with Muhammara	€12.50
beetroot, rocket, cherry tomato, red onion, red pepper salad, toasted hazelnuts and white balsamic dressing 3,6,7,8b,10,12		falafel, rocket, pickled red onion, rocket and vegan feta 1a,11	
Large	€16.00	Char Grilled Tiger Prawn Salad	€15.50
Irish Smoked Salmon Plate	€15.00	avocado, mango and cherry tomato salad with mango aioli 2,3,4,7,10	
beetroot, crème fraîche and pickled red onions served with soda bread 1a,1d,4,6,7		Royal Marine Cream of Vegetable Soup	€8.00
Grilled Garlic and Cheese Bread	€9.50	soda bread 1a,1d,7,9,12	
garlic butter ciabatta, mozzarella, sun dried tomato, rocket salad and parmesan cheese 1a,3,6,7		Royal Marine Seafood Chowder	€13.00
Chicken Wings Small	€12.90	with brown soda bread 1a,1d,2,4,7,9,11,12	
Large Wings	€16.90	Crispy Calamari	€15.00
choice of sauce, Buffalo or BBQ with blue cheese dip 1a,3,6,7,9,10,12		smoked paprika and chorizo aioli, pickled onion and cherry tomato salad 1a,2,3,4,6,7,10	
Royal Marine Caesar Salad	€12.50	Five Spiced Duck Confit Salad	€15.50
herb croutons, bacon and parmesan cheese 1a,3,4,7,9,10,11		sesame and ginger sticky beets, pickled cucumber, kohlrabi and beetroot crisp 6,11	
Add Chicken	€16.00		

MAINS

Hardy's Irish Beef Burger	€20.00	Royal Marine Steak Sandwich	€25.00
baby gem lettuce, tomato, red onion, burger sauce, cheddar cheese served with chips and salad 1a,3,6,7,10		char gilled steak, mushrooms, red onion jam, fried egg, ciabatta bread, garlic aioli, chips and salad with a pepper sauce 1a,3,6,7,10	
Add Grilled Bacon	€21.50	Red Thai Coconut and Lemongrass Curry	
Double Burger	€24.00	courgette and red pepper served with basmati rice 2,4,6,7	
Hardy's Chicken Burger	€20.00	Vegetable Curry	€19.00
chili, lime, coriander marinade, baby gem lettuce, tomato, smoked applewood cheese, garlic aioli and sliced pickles served with chips and salad 1a,3,6,7,10		Chicken Curry	€21.00
Grilled Vegan Burger	€20.00	Prawn Curry	€25.00
baby gem lettuce, tomato, pickles, red onion, vegan cheese and mayo served with chips and salad 1a,6,12		House Marinated Chicken Supreme	€26.90
F.X. Buckley's Bangers and Mash	€18.50	chili and coriander cream reduction and root vegetable gratin 6,7,12	
pork and leek sausage, caramelised onion sauce and buttered greens 1a,6,7,12		10oz Striploin Steak	€40.00
Slow Cooked Boned and Rolled Pork Belly	€27.00	served with our onion jam, chunky chips, grilled mushroom pepper sauce or garlic butter 1a,3,6,7,12	
apple puree and red wine jus 7,9,12		Char Grilled Cauli Steak	€19.00
		beetroot hummus, rocket, tomato salad, basil, chickpea and coriander salsa 11	

SEAFOOD SPECIALS

Calamari and Tiger Prawn Linguini €25.00
tomato white wine and tarragon cream 1a,2,4,7,12

Seared Salmon Fillet €25.00
crushed baby boiled potatoes with chive, parmesan, mixed greens and sauce veirge 4,6,7

Pan Fried Hake Fillet €25.00
buttered kale and pancetta mash, baby vegetables and caper herb butter 4,7,12

Royal Marine Fish and Chips €22.50
battered haddock, chips, tartare and mushy peas 1a,3,4,6,7,10

SIDES AND DIPS

Sweet Potato Fries 1a €6.90

Truffle Fries with Parmesan 1a,3,6,7,10 €6.90

Chips 1a €5.50

Side Salad 3,10 €6.00

Champ or Plain Mash 7,12 €5.50

Mini Caesar 1a,3,4,7,9,10,11 €7.50

Green Vegetable Selection with Roasted Almond Butter 7,8a €6.50

Bread Rolls and Butter Rosettes 1a,7,11 €3.90

Garlic Aioli 3,10 €2.00

Pepper Sauce 7,12 €2.00

Blue Cheese Dip 3,7,10 €2.00

DESSERTS

Andean Dulce de Leche Cremeux €10.50
soft dulce de leche cremeux covered in Belgian chocolate, accompanied by citrus fruits and passion fruit gel 1a,3,6,7,8a

Cherry Clafoutis €10.50
served with a red fruit sorbet 3,6,7,8a

Pistachio Opera €10.50
layers of sponge cake, pistachio cream with white chocolate ganache and hints of coffee, accompanied by whiskey sautéed berries 1a,3,6,7,8g

Citrus Petit Gateau €10.50
a harmony of citrus mousses on poppy seed sponge, accompanied by orange and lavender sauce 1a,3,6,7

Mango Cheesecake €10.50
creamy mango cheesecake on a crunchy hazelnut base with chocolate sponge 1a,3,6,7,8a,8b

Délice du Ciel €10.50
delicious, classic crème caramel on a chocolate brownie and date base, accompanied by apple jelly 1a,3,6,7,8a

Vegan Chocolate and Cranberry Namelaka €10.50
silky Japanese chocolate cream, with cranberries and blueberry gel 6

Irish Cheese Plate €15.00
smoked Gubeen, Bandon Vale and Cashel Blue with chutney and crackers 1a,1d,7,9,11

Allergen Information

We have labelled each of our dishes with a number corresponding to one of the allergens below, should you have any other allergies not listed below, please inform your server and we will strive to create something appropriate and tasty for you.

Allergen Index:

1. Gluten*, 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 and Sulphites, 13. Lupin, 14. Molluscs,
1a. Wheat, 1b. Rye, 1c. Barley, 1d. Oats, 8a. Almond, 8b. Hazelnut, 8c. Walnut, 8d. Cashew, 8e. Pecan, 8f. Brazil, 8g. Pistachio, 8h. Macadamia