

In The Beginning.....



SEAFOOD CHOWDER 'HARPERS STYLE' Deliciously creamy fish filled bowl served with crusty bread	€7.95
CRISPY SILVER HILL DUCK CONFIT Served with caramelised pears and sweet homemade red pepper chutney, fresh mesclun leaves	€8.95
SALAD OF BABY BEETS WITH GOATS CHEESE MOUSSE Served with wild rocket leaves, fresh horseradish crème fraiche and roasted pine nuts	€ 7.95
HARPERS HOMEMADE SOUP OF THE MOMENT Served with our speciality breads, croutons & crème fraiche	€6.95
GAMBAS AL PIL PIL 'HARPERS STYLE' Fresh pink prawns & chorizo sausage cooked in garlic & chilli oil, served on a hot pan with fresh green pesto crusty bread	€11.95
PAN SEARED FRESH QUEEN SCALLOPS Served with green pea puree, grilled Clonakilty black pudding & mornay sauce	€11.95
CHILLI CHICKEN SALAD Sesame seeds, sauté greens, mesclun leaves, wholegrain mustard vinaigrette & sweet potatoes crisps	€8.95
BLUE CHEESE & PEAR SALAD Wicklow blue cheese, Parma ham, caramelised pears, lemon dressing & baby gem	€8.95

The Main Agenda...

SPECIALITY STEAKS

How do you like yours cooked?

Served with Harpers home cut chunky fries and sautéed mushroom & onion

Fillet of Angus Beef	Stone Grilled 8oz or 10oz	€26.95/€29.95
Rib Eye Steak	Stone Grilled 8oz or 10oz	€24.95/€27.95
Sirloin Steak	Stone Grilled 8oz or 10oz	€24.95/€27.95
Harpers Surf & Turf	Fab 8oz Fillet of Angus Beef topped with succulent blackened Cajun Prawns	€29.95

SAUCE ON THE SIDE?

- Wild Mushroom Cognac Sauce
- Peppercorn
- Garlic Butter
- Roasting Jus

ROAST HONEY HALF CRISPY DUCK €22.95

Apple & herbs stuffing, gratin potato, red cabbage, parsnip puree & orange reduction

MARINATED RACK OF PADDY KENNA LAMB €26.95

Cooked just the way you like it!

crushed minted potato, glazed baby carrots & rosemary red wine jus

DUO OF PORK FILLET WRAPPED IN BACON AND BELLY CONFIT €20.95

served with sweet creamed dried Fruit risotto, grilled Clonakilty black pudding, baby roasted carrots, caramelised peach

LOOK WHAT WE CAUGHT?

PAN SEARED FILLET OF MONKFISH & MUSSELS €26.95

served on a bed of cardamom basmati rice, mild creamy prawn curry sauce with steamed bok choy & asparagus

FRIED FRESH FILLET OF COD €22.95

served with gratin potatoes, baby spinach, olive oil sauce vierge, salsa verde & grilled pancetta

The Main Agenda.....



SUPER SALADS!!

CHILLI CHICKEN SALAD €15.95
sesame seeds, sauté greens, mesclun leaves,
wholegrain mustard vinaigrette & sweet potatoes crisps

BIRDS OF A FEATHER!

TRADITIONAL ROAST TURKEY & ROSEMARY BAKED HAM €21.95
apple, prune & raisin stuffing, fresh cranberry sauce, champ potatoes,
seasonal market vegetables, roasting cider jus

FRESH PAPPARDELLE PASTA €17.95/€19.95
served with marinated chicken or prawns in garlic and chilli olive oil
with a grana padano cheese

RISOTTO PRIMA VERDE €16.95
with creamed white wine, green seasonal vegetables, steamed bock choy,
asparagus and parmesan shavings.

BIT ON THE SIDE!

Sautéed Baby Herbed Potatoes	€3.50
Home Cut Chunky Fries	€3.50
Green Salad	€3.50
Sweet Potato Fries	€3.95
Grilled Courgette & Parmesan	€3.95
Steamed Broccoli & Mozzarella	€3.95
Grilled Asparagus with Hollandaise Sauce	€3.95
Harpers Champ Potato	€3.50
Skinny Chips	€3.50

And To

THE RHUBARB ROSE	€8.90
light home grown rhubarb mousse with strawberry jelly & crunchy shortbread biscuit garnished with fresh strawberries	
BLACK FOREST MOUSSE	€8.90
luxurious white chocolate and kirsch mousse on a sour cherry jelly, sitting on a chocolate sponge	
CLASSIC FRENCH VANILLA CRÈME BRÛLÉE	€6.90
with warm forest fruits compote & whipped cream	
FRESH HOMEMADE PEAR & ALMOND TART	€6.90
with rhubarb ice cream & pear purée	
FARMHOUSE IRISH CHEESE BOARD	€9.95
served with cranberry & hazelnut crackers and fig & plum chutney	
WARM APPLE & BERRY CRUMBLE	€6.90
served with vanilla ice-cream and custard	

FRESHLY BREWED TEA/COFFEE	€2.40
CAPPUCCINO	€3.25
CAFE LATTE	€3.25
SELECTION OF HERBAL TEAS	€3.25
SELECTION OF LIQUEUR COFFEES	€6.50