

HOWTH YACHT CLUB

Clubhouse Dining

SUMMER 2025



SNACKS

Cooley Babes Rocks	3 – €10
Oysters, served naked on the ½ shell, mignonette, lemon, Tabasco (14)	6 – €18
Lambay Island Crab on Toast (2,3,7,10)	€12
½ Pint Peel ‘n’ Eat Prawns (1,2,3,10)	€12
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 (7,9,12)	€12
Bay Scallops on the Half Shell	€14
garlic and bacon crumb (7,9,12)	
Roast Beef Carpaccio	€16
Tonnato, Horseradish & Pickled Enoki (7,9,12)	
Charcuterie Board *Sharing Dish*	€25
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)	
Grilled Stone Fruit & Burrata	€15
Chilli-honey, pumpkin seed, butter toasted sourdough (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
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Don’t forget full and associate members receive a further 10% deducted from their food bill.

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

Service Note: During peak periods, we may switch to a reduced menu to ensure timely service and consistent quality. Our team will always do their best to accommodate requests where possible.

SANDWICHES & PLATES

Tuesday – Saturday 12.30–4pm
*Available Mon 12–3pm

Club Sandwich	€14
Roast Rings Farm chicken, Crow’s smoke streaky 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

Côte de Bœuf €90
65-day dry-aged Shorthorn, aged in a Himalayan salt chamber, from Hannah’s of Moira – chargrilled on the bone, carved to share.
Served with seasonal sides & sauces. Ask your server for today’s cut.



SOUPS

Soup of the Day (1,12)	€6.50
HYC Classic West Pier Chowder (1,3,4,12)	€11.90

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
8oz signature burger from Higgins 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)	