

HOWTH YACHT CLUB

Clubhouse Dining

WINTER



SNACKS

Pampushky Ukrainian-style garlic bread (V) (1a,7)	€7.50
Lambay Island Crab on Toast Dressed white crab, brown crab butter (1a,2,7,9, 10)	€12
Lamb Bonbons Crispy braised lamb, mint & smoked garlic aioli (1a,3,7)	€12
Parmesan & Truffle Churros Warm savoury churros, grated Parmesan, truffle mayo (V) (1a,3,7)	€9
Harissa & Sumac Gambas Grilled prawns on skewer, harissa butter, lime, coriander, crispy onion (1a,2,7)	€14.50

FROM THE BAR

Cerignola Olives Large green olives from Puglia	€6
Smoked Almonds Spanish-style roasted almonds (8)	
Saucisson Sec	
Gildas Olive, anchovy, guindilla pepper (4)	

STARTERS

HYC Chicken Wings House hot sauce or BBQ, Cashel Blue dip, celery (7,9,12)	€15
or Crispy Cauliflower Wings House hot sauce or BBQ (7,9,12)	€12
Bay Scallops on the Half Shell Garlic and bacon crumb (1a,7,9,14)	€14
Mushrooms on Toast Wild mushrooms, poached egg, tarragon, grilled sourdough (V) (1a,3,7)	€16
Pâté en Croûte Cornichons, sourdough, piccalilli (1a,12)	€12
Citrus Cured Organic Irish Salmon Crème fraîche, trout caviar, Guinness bread (1a,4) (b,c)	€15

SALADS

Big Winter Salad – Castelfranco, red chicory, shaved fennel, celery, toasted walnuts, Cashel blue, orange, citrus vinaigrette (7,8,9,12)	€14
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SANDWICHES & PLATES

Served Until 4pm
every day

Club Sandwich	€14
Roast Rings Farm chicken, Crow’s smoked streaky bacon, egg mayo, bibb lettuce & Rush tomatoes on toasted white batch, house mayo (1a,3,7,10)	
Ham & Cheese Toastie	€12
Home-baked Irish ham & Hegarty’s cheddar on sourdough, Dijon pot & Ballymaloe Country Relish (1a,7,10)	
Turkey & Ham Toastie with Brie & Cranberry	€15
Melted brie, home-baked ham, cranberry relish on toasted sourdough (1a,7,10)	
Fillet O’Fish	€14
Crispy fish fillet, American cheese, house tartare, lettuce, soft butter-toasted bun (1a,4,7)	
French Onion Toastie	€12
Emmental, Gruyère & Hegarty’s mature cheddar, rich onion jam & Dijon on sourdough (1a,7,10)	
Chicken & Leek Pie	€14
Rings Farm free range chicken, leek & tarragon cream, Gruyère, butter pastry, dressed leaves (1a,3,7,10)	



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
GLUTEN SOURCES: a (Wheat), b (Barley), c (Rye)

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.

SOUPS

Classic French Onion Soup Caramelised onions in a rich broth, Gruyère toast (1,3,7) (A)	€12
HYC Classic West Pier Chowder (1,3,4)	€14

MAINS

Classic Fish & Chips Sustainable local catch, crisp beer batter, minted peas, tartar sauce & fries (1a,4)	€24
Roast Prince Pumpkin Risotto Chestnut, Castelfranco, aged manchego (V) (1a,7,8)	€16
Steak Frites Higgins bavette with green peppercorn sauce, fries & watercress (7)	€28
Achill Island Lamb Rump Lamb bonbon, smoked onion & Pommes Anna (1a,3,7,9)	€32
Moules-Frites Pot of Kilcolgan mussels, classic marinière, fries & yuzu aioli and warm sourdough (1a,7,9,12,14)	€24
Free Range Chicken Schnitzel Sean Ring’s chicken breast, classic Caesar salad, pangrattato & Velvet Cloud Rockfield sheep’s cheese (1a,3,4,7)	€26
The 1895 Burger 8oz signature burger from Higgins butchers, Hegartys mature cheddar, lettuce, tomato, pickle, onion, secret sauce, fries & a beer-battered, onion ring (1a,7,10)	€24
Pan Roasted Wild Cod Braised cannellini beans, melted leeks, herb pistou (4,7,9)	€28
HYC Lux Fish Pie Crab, prawn, cod, scallop, organic salmon & smoked haddock in lemon velouté, soft egg, creamy mash top, garlic-herb crumb (1a,2,3,4,7,10,14)	€26

SIDES

Honey-Roast Hasselback Carrots Thyme & orange glaze (7)	€6.50 each
Cauliflower Cheese Gratin Aged cheddar crumb (1a,3,10)	
Sautéed Sprouts & Tops Smoked pancetta, hazelnut & parmesan (7,8)	
Pomme Puree (7)	
Fries with Yuzu Aioli (3,10)	
Big Winter Side Salad (7,8,9,12)	