

LUNCH

Sandwich of the day, served with soup or fries | 10.50

Glen Valley Chicken Wings, house fries (GF)

With choice of:

- Hot & spicy with blue cheese dip, celery
- Korean style, sweet & sticky, toasted sesame seeds | 14.95

Crushed Avocado, basil & lemon, poached eggs, chargrilled ciabatta (V)
(add smoked salmon 2.50) | 13.95

Rebel Red Beer Battered Cod, mint pea puree, homemade tartare sauce, house fries | 14.50

Toonsbridge Goat Cheese, mixed leaves, mint, apple, orange, candied walnuts, pomegranate with citrus dressing (V) (add chicken 2.50) | 10.95

Croque Madame, ham, cheese, egg, béchamel sauce, house fries | 13.50

Chicken Pesto Salad, avocado, pine nuts, roast mixed peppers, parmesan shavings, balsamic reduction | 13.50

Smoked Salmon & Spinach free range 3 Egg Omelette, mixed leaves, house fries | 12.95

Hicks 21 day dry aged 9oz Rib Eye Steak, grilled sweet pepper, house fries, crispy onions, bearnaise sauce | 28.00

Vegetable Burger, roasted sweet potato & chickpea, melted brie, flatcap mushroom, tomato, lettuce, lime aioli, house fries (V) | 14.50

7oz Beef Burger, brioche bun, Monterrey Jack cheese, dijonnaise, lettuce, tomato, pickles & house fries | 15.50

Cajun spiced Chicken Burger, brioche bun, guacamole, lettuce, tomato, lime aioli, house fries | 15.50

SIDES

House fries (V) (GF) (DF) | 4.00
Buttery mash (V) (GF) | 4.50
Broccoli, harissa, flaked almonds (V) (GF) (DF) | 4.50
Green beans, pine nuts & spinach (V) (GF) | 4.50
Rocket and Parmesan salad (V) (GF) | 4.50
Mac and Cheese with herb bread crumbs, chorizo, creamy cheese sauce (GF) | 4.50

DESSERT

Flourless chocolate brownie, toasted hazelnuts, sea salt, vanilla ice cream | 7.95
Ferrero Rocher cheesecake, hazelnut ice cream | 7.50
Cheese of the week, crackers, cherry balsamic & grapes | 6.50

**BEFORE PLACING YOUR ORDERS,
PLEASE INFORM A MEMBER OF STAFF IF
YOU OR A PERSON IN YOUR PARTY HAS ANY
SPECIFIC DIETARY REQUIREMENTS**

PLEASE NOTE:

**TO PARTIES OF SIX AND OVER A 12.5%
GRATUITY
FOR SERVICE WILL BE APPLIED,
WHICH GOES DIRECTLY TO ALL OF OUR
STAFF.**

**TO PROVIDE OUR GUESTS
WITH THE BEST
POSSIBLE SERVICE WE DO NOT SPLIT BILLS
ON
THE TERRACE, OR FOR TABLES OF SIX OR
MORE.**

HQ

RESERVATIONS

email: Reservations@hqhanoverquay.ie
Tel: 01-633 9984

Food Key

-
GF: Made from ingredients containing no gluten
V: Vegetarian
DF: Dairy Free



DRINKS

JUICES

Pineapple Juice	2.00
Apple Juice	2.00
Fresh Orange Juice	3.50
Iced Tea	3.50
Iced Latte	3.50
Homemade Lemonade	3.50 / 11.00

HOT

Americano	2.70
Cappuccino	3.50
Latte	3.50
Espresso	2.50
Double Espresso	3.00
Macchiato	2.50
Double Macchiato	3.00
Mochaccino	3.50
Hot Chocolate	3.50
Flat White	3.70
Organic Breakfast Tea	3.00
Herbal tea	3.50

COCKTAILS

BELLINI (9.00)

Peach puree, prosecco

MIMOSA (13.50)

Fresh orange juice & Deutz champagne

STRAWBERRY & ELDERFLOWER SPRITZ(13.50)

Belvedere Vodka, Deen Debartoli, Fevertree elderflower tonic water, strawberry

APEROL SPRITZ (9.50)

Aperol, prosecco, soda water

BLOODY MARY (11.00)

Absolut vodka, Tsbasco, celery, Worcestershire sauce, tomato juice, meat seasoning

CHESTNUT ESPRESSO MARTINI (12.00)

Havana 7, coffee, maple syrup, chocolate bitters, chestnut puree

PROSECO & ELDERFLOWER COSMOPOLITAN (13.00)

Beefeater Gin, St. Germain, citrus, cranberry, prosecco

EARL GREY SOUTHSIDE COCKTAIL(11.50)

Hendricks, cucumber, homemade earl grey syrup, fresh mint, soda water

This is only a selection of our cocktails, to see a wider range ask your server for a full cocktail menu

RESERVATIONS

Email: Reservations.hq@hqhanoverquay.ie

Tel: 01-633 9984

@hqhanoverquay



Before placing your orders, please inform a member of staff if you or a person in your party has a food allergy. On parties of six or more a 12.5% gratuity will be applied, which goes directly to all of our staff.