

LUNCH

Sandwich of the Day, with soup or house fries | 12.50

Glen Valley Chicken Wings, house fries
choice of:
 -hot & spicy with blue cheese dip, celery
 -Korean style, sweet & sticky sauce, toasted sesame seeds | 16.50

Crushed Avocado, basil & lemon, poached eggs, chargrilled ciabatta (V)
 (add smoked salmon 2.50) | 14.50

Rebel Red Beer Battered Cod, mint pea purée, homemade tartar sauce, house fries | 16.50

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

Free Range 3 Egg Omelette, 'nduja, baby potato, gruyère & side of marinated tomatoes (GF) | 13.95

9 oz Grilled Sirloin of Dry Aged Irish Beef, chilli & caper salsa, pickled shimeji mushrooms, watercress & aged parmesan salad, house fries
choice of pepper sauce or garlic butter | 27.95

Wild Mushroom Tagliatelle, chilli & garlic, tarragon & parmesan cream (V) | 15.95

7oz Beef Burger, sticky onions, 'nduja mayo, pickled cucumber and double melted Monterrey Jack cheese with house fries | 16.95

Cajun Spiced Chicken Burger, brioche bun, guacamole, lettuce, tomato, lime aioli, house fries | 15.95

Veggie Burger, brioche bun, guacamole, lettuce, tomato, lime aioli, house fries (V) | 15.95

HQ Dog, red wine & garlic sausage, kimchi, pickled Fresno chillies, burnt lombardo peppers, spicy buttermilk & lime dressing, pretzel brioche roll, house fries | 14.95

SIDES

House Fries (V)(DF) | 4.00
 Buttery Mash (V)(GF) | 4.50
 Green Beans, Pine Nuts & Spinach (V)(GF) | 4.50
 Chorizo Mac and Cheese topped with herb bread crumbs in a creamy cheese sauce | 4.50
 Rocket & Parmesan Salad (GF) | 4.50

DESSERT

Chocolate and Almond Brownie, salted caramel ice cream, caramelized popcorn with hot chocolate sauce (V) | 6.95
 Vanilla Panna Cotta, spiced berry compote, lemon & winter crumble | 6.95
 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

All beef is of Irish origin

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.

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

HAZELNUT ESPRESSO MARTINI (12.00)
Absolute vodka, Frangellico, sugar syrup, freshly brewed coffee

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.