

Gary and his team wish you the very warmest of welcomes to the beautiful town of Cobh, County Cork, and thank you for joining us at Harbour Browns Steakhouse where we look forward to offering you the very best in traditional service.

Our ethos has always been about sourcing, preparing and producing the best quality ingredients and products. All our menu is freshly prepared daily in our kitchen with all our meats of 100% Irish origin with full traceability, with all produce sourced locally. We serve only 21 day aged 100% Irish reared beef supplied by McCarthy's Meat Market of Cork.

If you have any queries, our serving team will be delighted to be of assistance to you. May we wish you a fabulous time and thank you again for joining us.

Starters

Soup of the Evening €5.50

Freshly prepared homemade soup of the evening served with homemade traditional Irish soda bread. (1, 3, 7, 9)

Seafood Chowder €8.50

East Cork seafood chowder with a selection of prime Atlantic fish with a hint of fresh dill and Pernod. (1, 2, 3, 4, 12, 14)

Goat's Cheese Tostini €8.50

Baked goat's cheese on a bed of tossed leaves with a sweet chili dip. (1, 3, 7, 10, 12)

Italian Style Mushrooms €7.95

Sautéed button mushrooms in a light cream sauce topped with Parmesan cheese and garlic flutes, served with tostini bread. (1, 3, 7, 10, 12)

Steamed Ballycotton Mussels €8.95

Fresh Ballycotton Mussels infused in a white wine and shallot cream sauce, served with garlic bread. (1, 2, 3, 4, 7)

Clonakilty Black & White Pudding Salad €7.95

Sautéed Clonakilty black and white pudding with baby potatoes and bacon lardons. (1, 5, 6, 10, 12)

Mains

The Queenstown Surf & Turf €35.95

Chargrilled 8oz centre cut fillet of prime Irish beef set on a spring onion potato cake, topped with smoked bacon lardons & button mushrooms with a hollandaise sauce, garnished with five fresh light batter scampi tails. (2, 3, 7, 12)

Fillet Steak A La Queenstown €30.95

Chargrilled 8oz centre cut fillet of prime Irish beef set on a spring-onion potato cake and topped with smoked bacon lardons & button mushrooms. (3, 7, 12)

10oz Rib-Eye Steak €28.95

Prime Irish rib-eye steak garnished with caramelized onions, sautéed mushrooms, finished with a light béarnaise sauce. (3, 12)

10oz Sirloin Steak €27.95

Chargrilled 10oz Sirloin steak served with caramelized onions, button mushrooms and a rich balsamic glaze. (3, 12)

Poached Atlantic Salmon €22.95

Poached Darne of Atlantic Salmon on a bed of minted pea purée with a lemon hollandaise sauce. (3, 4, 7, 12)

Scampi €22.95

Light batter scampi deep fried served with home-cut chips, fresh house salad and tartare sauce (1, 2, 3, 4, 7, 13)

Goats Cheese Spring Rolls €19.95

Deep fried spring rolls filled with goats cheese & oriental vegetables (1, 3, 7, 10, 12)

Chicken Florentine €21.95

Pan roasted supreme of chicken finished with a creamy spinach sauce (3, 7, 9)

Braised Lamb Shank €23.95

Braised Shank of Lamb on a bed of creamed potatoes with root vegetables and a rosemary gravy. (1, 7, 9, 12)

Side Dishes

All our main courses are served with a side dish of your choice.

Steaks are offered with your choice of Brandy Peppercorn sauce or a Garlic & Herb Butter.

You are very welcome to enjoy additional side dishes.

French Fries

Home-cut Chips

Sautéed Onions

Sautéed Mushrooms

Onion Rings

Selection of Fresh Market Seasonal Vegetables

House-Dressed Salad

Potato Dish of the Evening

€3.95 each serving.

Desserts

Classic Crème Brûlée

Served with a trio of Shortbread biscuits.
(1, 3, 7)

Sticky Toffee Pudding

Warm sticky toffee pudding served with vanilla ice cream
(1, 3, 7, 12)

Deep Dish Apple Pie

Homemade Deep Dish Bramley Apple Pie with vanilla ice cream.
(1, 3, 7, 12)

Chocolate Fudge Sundae

Vanilla scented ice cream layered with warm chocolate fudge cake
topped with Belgian chocolate sauce.
(1, 3, 7, 12)

Strawberry Romanoff

Crushed meringue and fresh Wexford strawberries infused with
vanilla scented cream and fresh mint.
(3, 7, 12)

€6.50 each serving.

Allergen Information

1 – Gluten, 2 – Crustaceans, 3 – Eggs, 4 – Fish, 5 – Peanuts, 6 – Soybeans, 7 – Milk, 8 – Nuts, 9 – Celery,
10 – Mustard, 11 – Sesame Seeds, 12 – Sulphur Dioxide, 13 – Lupin, 14 - Molluscs

Payment Options - Groups / Parties

Kindly note, we are unable to split bills for tables of 4 or more guests.
Payment is welcome by cash, card or various contactless options.

Adjustments / Corrections

Menu correct as at 26th September 2019. All items are subject to availability and change without notice.