

ETIQUETTE

Hanna's is a place to relax, eat,
sip a fine wine & enjoy one another's company.
As such we've set a few guidelines to make
everyone's experience more pleasurable.

Keep your mind open to new experiences



Let us know if you're happy, or not...the only way
we can help is if we are made aware



To serve you better, we prefer not to split bills



We have a Smoking & Vaping area outside
with heaters, blankets & music.

We thank you for not Vaping indoors

We hope you enjoy your evening with us!



STARTERS

HANNA'S Seasonal Soup of the Day €6
Served with our home baked brown bread (1,7,9,3)
GF bread available (please ask your server)

Creamy Atlantic Seafood Chowder €8
Selection of freshly caught fish in a saffron infused cream
Served with our home baked brown bread (1,2,4,7,9,14)
GF bread available (please ask your server)

Corriander & Chickpea Falafels €7.50
Served with our salsa verde & a creamy beetroot hummus
Vegan, Vegetarian & Gluten Free

HANNA'S Seafood Tasting Platter €11
Salmon, quenelle of crab, atlantic prawns,
kipper pâté & dressed leaves (3,4,7,14)

Tangy Chicken Wings €8
Glazed with HANNA'S Signature Sauce,
served with our creamy blue cheese dip &
celery sticks (1,7,9) **To share €12.50**

Pan Fried Scallops €10.50
Served with spicy gubeen chorizo salsa
& crispy smoked pancetta (11)

Please notify our staff if you have any allergies,
we would be happy to talk you through our menu



MAINS

OUR STEAKS from the award winning Fitzgerald Butchers Fermoy

Hanna’s Signature 16oz T–Bone Steak €28.00
Served with roasted vine tomato, flat capped mushrooms, garnished with crispy beer battered onion rings & herb crusted bone marrow (perfect for spreading over your steak!)

Accompanied by a wild mushroom & cognac sauce & french fries (1,9,10)
Gluten–Free option available (please ask your server)

Fillet Steak – 8oz €26.50
Striploin steak – 10oz €26
Rib Eye Steak – 10 oz. €26.50

All served with french fries, mushrooms, baked vine tomatoes, herb crusted roast bone marrow topped with onion rings (1,3,7)
Choice of garlic butter, peppercorn or our wild mushroom & cognac sauce (1,3,7)
Gluten–Free option available (please ask your server)

Roasted Rack of Lamb €26
Mustard herb crust served with confit carrots, parsnip purée, rosemary roasted potatoes & mint jus (1,8,9,10)

HANNA’S 8oz Fitzgerald’s Beef Burger €17
Melted smoked applewood cheddar, streaky bacon, lettuce, beef tomato topped with beer battered onion rings & french fries (1,3,7,9,11)

Crispy Fried Goujons of Monkfish €20
Freshly herb breaded fillets of monkfish served with our homemade tartare sauce, tossed organic leaves & french fries (1,3,7,9,13)



MAINS

Pan Fried Chicken Supreme €19
With ricotta, spinach & pine nut stuffing, herb & parmigiano polenta cake, smoked bacon wrapped asparagus & a tarragon cream sauce (1,3,7,8,9,1)

HANNA’S Malaysian Laksa Curry
Served with egg noodles
Gluten–Free option available (please ask your server)

Chicken & Prawn (1,2,6,7,11) €19
Vegan & Vegetarian (1) €15
With broccoli & medallions of sweet potato

HANNA’S Seafood Spaghetti (2,7,14) €22
A selection of prawns, muscles, scallops, clams & monkfish in a lemon, pistachio & roast tomato confit on a bed of creamy curly courgette

Roasted Butternut Squash & Smokey Three Bean Chilli €15
Served with saffron rice, guacamole, sour cream & handmade tortilla chips (1,2,3,7,9,13)
Vegan & Gluten–Free options available (please ask your server)

SIDES €3.75
French Fries Side Salad Onion Rings
Baby Potatoes Roast Vegetables Mash Potato

Allergens
1. Cereals/Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soyabeans 7. Milk/Dairy
8. Nuts 9. Celery/Celeriac 10.Mustard 11.Sesame 12. Sulphites 13. Lupins 14. Molluscs

