



Three Courses: €25

Starters

Oriental Chicken Wings

Oven roasted wings with Asian spices, coconut & peanut Sauce and spring onion.

Italian Antipasti Taster

Italian cured meat, herbed olives, rocket, fresh hummus, creamy goat's cheese dip, ciabatta toasts

Crunchy Calamari

Lightly battered squid rings with garlic mayonnaise

Roast Butternut Squash Soup

Freshly prepared butternut squash soup served with a chilli crouton

Gotham House Salad

Sun-blushed tomatoes, red onion, feta cheese, herbed olives, fennel, assorted leaves. Citrus & coriander dressing

Main Courses

Pan-fried Fillet of Cod with Mussels and Chorizo

Mussels, chorizo sausage, wilted spinach & red onion in a light tomato sauce.

Served with warm Arbutus sour-dough toast

Roast Butternut Squash & Pumpkin Seed Linguini

Mint pesto, peas & crumbled feta cheese.

The Gotham Hamburger

6oz Irish beef, hand-cut fries, tomato, pickle & hickory barbeque mayonnaise.

Garlic & Rosemary Chicken with Sweet Potato Fries

Sun-blushed tomatoes, garlic mayonnaise, roast pepper & hazelnut salsa 🍷

Charcoal-Grilled Fermanagh Sirloin Steak

(€4.50 supplement) ✓

Oven roasted Portobello mushrooms, hand-cut fries
Your choice of sauce: Garlic Butter / Green Peppercorn / Gotham Café de Paris Butter

Blackened Citrus Salmon with Miso Soba Noodles

Oyster & shitake mushrooms, pak choi, ginger & toasted sesame seeds.

Or Chose Any Regular Size Pizza from our

Woodstone Pizza Menu

Please see selection on following page

Woodstone Pizza

TriBeCa

Thai Prawns, roasted sweet peppers, courgette, fresh garlic, coriander, mozzarella cheese, spicy tomato sauce

Brooklyn Bridge

Thai chicken, sesame seeds, sweet chilli sauce, spinach, roasted sweet peppers, red onion, coriander, mozzarella

Chinatown

Barbecued Peking Duck Pizza, oven roasted duck, spring onion, cashew nuts, hoisin sauce, mozzarella

SoHo

Fresh spinach, garlic, black olives, mozzarella and feta cheeses.

Bronx

Spanish Chorizo sausage, roasted South African baby peppers, fresh oregano, mozzarella and feta cheeses

NoHo

Fresh spinach, garlic, pepperoni sausage, mozzarella & feta cheeses.

Flatiron

Barbecued chicken, red onion, pineapple, hickory BBQ sauce, mozzarella & smoked Applewood cheese

Upper East Side

Pepperoni, ham, sweetcorn, green peppers, mushroom, pineapple, mozzarella cheese

Gramercy

Fresh buffalo mozzarella, rocket, basil pesto, cherry, sun-blushed & sun-dried tomatoes

Central Park

Black olives, spinach, red onion, fresh tomato, hummus, feta & mozzarella cheeses

Bowery

Homemade sausage, roasted cherry tomatoes, basil pesto, mozzarella and fontina cheeses

Harlem

Sun-dried tomatoes, roasted sweet peppers, fresh garlic, mozzarella and goat's cheeses

Madison Avenue

Homemade sausage, buffalo mozzarella, roasted sweet peppers, rocket, fresh chilli, Peppadews, basil pesto [Contains Nuts]

Little Italy

Bacon and spring onion, baby roast potato, mozzarella cheese and fresh basil pesto

Spanish Harlem

Pepperoni, sun-dried tomatoes, fresh garlic, mozzarella and goat's cheese

Union Square

Chargrilled chicken breast, baby roast potato, mozzarella & fontina cheeses, garlic and herb butter sauce

*Dishes marked with a red tick are suitable for coeliac
However, due to the extensive use of flour in the restaurant we cannot guarantee
our dishes to be entirely gluten-free.*

Dishes which may be altered to suit coeliac are designated with 

DESSERTS

Gotham Cheesecake

New York style lemon and vanilla cheesecake made with Philadelphia Cream cheese and finished with a red berry coulis.

Lemon Posset

A light and zesty posset served with fresh raspberries and a crisp vanilla biscuit 

Chocolate + Hazelnut Brownie

Goosey, luscious fudge brownie served warm with vanilla ice-cream

Black and White Caramel Dream

Swiss Chocolate, Vanilla and Caramel ice-creams served with a thick chocolate sauce.

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Occasionally, due to circumstances beyond our control, certain items may not be available.
In such a case we reserve the right to substitute with an alternate dish