

THE GRILL ROOM

EVENING MENU

TO SHARE

Marinated Kalamata olives €5

House bread *with dips* €5

Toonsbridge mozzarella buratta, *Kalamata olive tapenade, cherry vine tomatoes, country loaf* €14.50

English market tasting board, *selection of local Cork products from the market* €17.50

SALADS / STARTERS

Today's Soup €6.50

Half dozen oysters, *shallot vinaigrette* €15

Rose veal carpaccio, *watercress, truffle aioli, parmesan* €10

Gin cured organic salmon gravlax, *cucumber pickle, horseradish* €10

Harissa grilled gambas €12

Ballycotton seafood chowder, *Guinness brown bread* €9

Seared tuna, *ginger seaweed, miso* €9

Chicory salad, *blue cheese, poached pear, toasted walnuts, pommery mustard vinaigrette* €12.50

Superfood salad, *quinoa, broccoli, beetroot, pomegranate, feta, toasted pumpkin seed, apple cider dressing* €11.50

Grilled chicken & avocado salad, *drop peppers, aged parmesan* €14.50

Caesar salad, *smoked bacon, cos lettuce, garlic & herb croutons, topped with poached egg* €11

Add piri piri chicken €3.50 / smoked salmon €3.50

FROM THE ROBATA GRILL

Whole Dover sole, *lemon & caper butter* €30

Grilled giant prawns, *café de Paris butter* €22

Whole seabream, *chimichurri* €23

Organic salmon, *hollandaise sauce* €25

Sourced by our local butcher, our beef is Irish, grass-fed, aged for 28 days. Served with *sautéed forest mushrooms & your choice of béarnaise, brandy peppercorn, confit garlic butter or Cabernet jus.*

Fillet 8oz €28

Rib eye steak 10oz €25

Sirloin 10oz €25

Porterhouse 20oz €40

Surf & turf *add to your choice of steak*

2 giant grilled prawns €8 / 1 grilled slipper lobster €8

MAINS

Rack of lamb, *fregola pasta, asparagus, pesto* €28

Free range chicken supreme, *with lemon thyme & garlic jus, fondant potato, grilled asparagus* €20

Flame grilled burger, *beef tomato, crispy bacon, aged cheddar, Marie rose, fries* €17.50

Fish & chips, *pea puree, tartar sauce* €17.50

Asparagus & spinach gnocchi €16

Spicy miso broth, *soba noodles, Asian greens, tofu* €17

SIDES

Mac n cheese €6.50

Creamed potato €4

Buttermilk onion rings €4.50

Tenderstem broccoli €4.50

Sweet potato fries, *paprika aioli* €4.50

Truffle fries, *parmesan* €6

Fries €4

Cauliflower & pomegranate €4.50

Minted baby potatoes €4

Rocket & parmesan salad €4

DESSERTS €7.50

Warm chocolate pudding, *salted caramel gelato*

Coffee semifreddo, *walnut dacquoise*

Vanilla crème brulee pistachio biscotti

Classic lemon tart, *citrus crème fraiche*

Vegan raspberry & lime cheesecake

Selection of Scúp gelato

Selection of Irish farmhouse cheese
with crackers & quince jelly €9

We are delighted to source our ingredients from an array of local suppliers including English Market stall holders. All beef served is 100% Irish. If you have any allergies or intolerances, please ask your server for our allergen information booklet. We will endeavour to tailor or create a dish to suit your needs.

PAUL LANE
HEAD CHEF

THE GRILL ROOM

BRUNCH / LUNCH MENU

Saturday & Sunday

EGGS

Eggs Florentine, *buttered spinach on toasted muffin, poached eggs, hollandaise sauce* €10

Eggs Benedict, *smoked bacon on toasted muffin, poached eggs, hollandaise sauce* €10

Eggs Royale, *smoked Irish salmon, poached eggs, hollandaise sauce* €11

TO SHARE

House bread *with dips* €5

Toonsbridge mozzarella buratta, *Kalamata olive tapenade, cherry vine tomatoes, country loaf* €14.50

English market tasting board, *selection of local cork products from the market* €17.50

SALADS / STARTERS

Today's Soup €6.50

Ballycotton seafood chowder, *Guinness brown bread* €9

Rose veal carpaccio, *watercress, truffle aioli, parmesan* €10

Gin cured organic salmon gravlax, *cucumber pickle & horseradish* €10

Superfood salad, *quinoa, broccoli, beetroot, pomegranate, feta, toasted pumpkin seed, apple cider dressing* €11.50

Chicory salad, *blue cheese, poached pear, toasted walnuts, pommery mustard vinaigrette* €12.50

Caesar salad, *smoked bacon, cos lettuce, garlic and herb croutons, topped with poached egg* €11

Add piri piri chicken €3.50 / smoked salmon €3.50

MAINS

10oz Sirloin steak, *served with sautéed forest mushrooms & your choice of béarnaise, brandy peppercorn, confit garlic butter or Cabernet jus* €25

Free range chicken supreme *with lemon thyme & garlic jus, fondant potato, grilled asparagus* €20

Organic salmon, *hollandaise sauce* €25

Flame grilled Angus burger, *beef tomato, crispy bacon, aged cheddar, Marie rose, fries* €17.50

Fish & chips, *pea puree, tartar sauce* €17.50

Asparagus & spinach gnocchi €16

DAILY SPECIAL

Prime roast rib of Irish beef, *creamed and roast potatoes, thyme & onion stuffing, carrot & parsnip puree, grilled asparagus, roast gravy* €20

SIDES

Mac n cheese €6.50

Creamed potato €4

Buttermilk onion rings €4.50

Tenderstem broccoli €4.50

Sweet potato fries, *paprika aioli* €4.50

Truffle fries, *parmesan* €6

Fries €4

Cauliflower & pomegranate €4.50

Minted baby potatoes €4

Rocket & parmesan salad €4

DESSERTS €7.50

Warm chocolate pudding, *salted caramel gelato*

Coffee semifreddo, *walnut dacquoise*

Vanilla crème brûlée, *pistachio biscotti*

Classic lemon tart, *citrus crème fraîche*

Vegan raspberry & lime cheesecake

Selection of Scúp gelato

Selection of Irish farmhouse cheese *with crackers & quince jelly* €9

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PAUL LANE
HEAD CHEF

THE GRILL ROOM

DESSERT MENU

ALL DESSERTS €7.50

Warm chocolate pudding, *salted caramel gelato*

Coffee semifreddo, *walnut dacquoise*

Vanilla crème brulee pistachio biscotti

Classic lemon tart, *citrus crème fraiche*

Vegan raspberry & lime cheesecake

Selection of Scúp gelato

Selection of Irish farmhouse cheese

with crackers & quince jelly €9

DRINKS

Honeycomb Old Fashioned

Slane Whiskey, Chef's Honeycomb, Bitters €12

Espress O' Martini

Kalak Irish Vodka, Black Twist Liqueur, Espresso, Demerara €12

Sweet Wine by the glass 75ml

Coteaux du Layon 'Carte d'Or', Domaine des Baumard

2016 Loire, France €7

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