

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 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