

THE GRILL ROOM

DINNER MENU

TO SHARE

Marinated Kalamata olives (VE) €4.50

Hickory-smoked almonds (VE) €4.50

English Market tasting board €23

House bread & salted butter (V) €4

Italian burrata, plum tomato confit, wild rocket (V) €14.50

TO START

Half-dozen Ballycotton oysters, shallot vinaigrette €16 with a glass of Charles Heidsieck Champagne €38

Soup of the day, Guinness brown bread €8

Ballycotton Seafood chowder, dill Albariño cream, Guinness brown bread €11.50

Dublin Bay prawn and crayfish cocktail, cognac Marie Rose, micro basil €12.50

Smoked Skeaghanore duck breast, rhubarb and hibiscus compote, frisée salad €10.50

Michael Twomey ham hock croquette, celeriac remoulade, Bramley apple, affilla cress €9.50

Chicory salad, Cashel blue cheese, poached pear, candied walnuts, Pommery mustard vinaigrette €11

Classic Caesar salad, rosemary croutons, aged Parmesan, bacon lardons, poached egg €12

Heritage tomato salad, grilled Toons Bridge halloumi, black olives, cucumber, mint (V) €13

ADD Peri-peri chicken €4 / ADD Prawns €5

MAINS

Roast duck supreme, squash puree, crispy kale, black cherry jus' €28

Orzo pasta, heirloom tomato, bell pepper, baby spinach, wild garlic oil €22

Market fish of the day, (market price)

Corn-fed Michael Twomey's spatchcock chicken, charred corn, polenta chips, chimichurri €24.50

Miso-blackened Ballycotton salmon, Asian sesame greens, edamame, shiitake dashi €27

Grilled Dover sole, citrus caper butter, asparagus spears, minted new potatoes (market price)

10oz Robata-grilled Hereford Sirloin steak €31.50 / 8oz Robata-grilled Hereford fillet steak €36

Served with Pont Neuf potato, sautéed mushrooms, with your choice of sauce:

Jameson peppercorn / Tarragon Béarnaise / Confit garlic butter / Cabernet jus

SIDES €5.50 EACH

Creamed potato
Fries / Pont neuf

Sweet potato fries
Sautéed mixed greens

Cauliflower & pomegranate
Chopped leaf salad

DESSERTS €9.50 EACH

Pear and almond frangipane, crème Anglaise

Wexford strawberry panna cotta, bee pollen biscotti

Classic lemon tart, raspberry sherbet sorbet

Chocolate parfait hazelnut crunch, chocolate gelato (VE)

Selection of Scúp gelato

Five Farms affogato €11

Local farmhouse cheese, crackers, quince €14.50

(V) Vegetarian (VE) Vegan - Vegan Menu available on request

We are delighted to source our ingredients from an array of local suppliers including English Market stall holders. All beef served is 100% Irish. Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens please ask your server for a copy of our allergens menu, which contains a full listing of our dishes & itemises the allergenic ingredients of each, where applicable. This menu is printed on 100% recycled paper.

PAUL LANE
HEAD CHEF



BAR & TERRACE