

THE GRILL ROOM

EVENING MENU

TO SHARE

House bread & salted Irish butter (V) €5

Hickory smoked almonds (VE) €5

Marinated Nocellara olives (V) €5

STARTERS

Soup of the day €8.50

Half-dozen local oysters, shallot relish €20

Ballycotton seafood chowder, house Guinness bread €13.50

Toons Bridge burrata, olive tapenade, heirloom tomato, aged balsamic (V) €14.50

Ballycotton scallop gratin, smoked bacon, Gruyère cheese €16

Duck liver parfait, apple chutney, toasted brioche €13.50

Harissa gambas pil pil, warm crusty bread €14

SALADS

Classic Caesar salad, Rosemary croutons, aged Parmesan, Quigleys smoked bacon, poached hen's egg €14.50

Superfood grain salad, quinoa, beetroot, broccoli, Greek feta, toasted pumpkin seeds (V) €14.50

Raw cauliflower herb tabbouleh, golden raisins, pomegranate, preserved lemon (VE) €14

Endive salad, Cashel blue cheese, apple, candied walnuts, wholegrain mustard vinaigrette (V) €15

FROM THE ROBATA GRILL

10oz Angus sirloin steak €38

10oz Angus rib-eye steak €38

32oz Tomahawk (to share) €85

Served with confit onions, forest mushrooms, chunky chips and your choice of sauce

Jameson peppercorn / Tarragon Béarnaise / Confit garlic butter / Cabernet jus ADD Gambas €6

MAINS

Ballycotton market fish of the day (market price)

Grilled Dover sole, citrus caper butter, grilled asparagus (market price)

Thai baked sea bass with steamed fragrant rice, soy dip €27

Forest mushroom fettuccine with truffle butter, parsley (V) €23

Corn-fed chicken Milanese with capers, rocket, parmesan with fries €25

Pan-fried Skeaghanore duck, sweet potato, tender stem broccoli, cherry jus €29

SIDES

Chunky Chips / Fries / Sweet potato fries (VE) €6

Beer-battered onion rings (VE) €6.50

Buttered new potatoes (V) €6

Braised red cabbage (V) €6

Green Salad €6

Roasted cauliflower & salsa verde (VE) €6

Truffle fries €6.50

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

We strive to source all of our fish from sustainable sources. We are delighted to source our ingredients from an array of local suppliers including English Market stall holders. All beef served is 100% Irish. Our trusted fruit and vegetable suppliers work closely with Irish producers and source all of our seasonal produce for our menus.

Some of our menus contain allergens. For a full list of the allergens contained in our dishes, please ask your server for a copy of our detailed allergen menu.

This menu is printed on 100% recycled paper which will be responsibly recycled after use.

PAUL LANE - EXECUTIVE HEAD CHEF