

THE GRILL ROOM

EVENING MENU

TO SHARE

- Marinated kalamata olives (VE) €5
Hickory smoked almonds (VE) €5
House bread with dips (V) €5
Italian burrata, olive tapenade, heirloom tomato, aged balsamic (V) €14.50
English Market tasting board €23

STARTERS

- Soup of the day, Guinness brown bread (V) €8.50
Harissa-grilled gambas €14
Mussels, coriander, coconut broth €14
Pan Seared scallops, squash purée, dillisk tuile €16
Wagyu beef carpaccio, celeriac remoulade, Parmesan, shaved black truffle €14
Ballycotton seafood chowder, dill Albariño cream, Guinness brown bread €13.50
Foie Gras pâté, rhubarb, brioche €13.50
Half-dozen local oysters, shallot vinaigrette €20

SALADS

- Classic Caesar salad, Rosemary croutons, aged Parmesan, Quigleys smoked bacon, poached hen's egg €13.50
Superfood grain salad, quinoa, beetroot, broccoli, Greek feta, toasted pumpkin seeds (V) €13
Raw cauliflower herb tabbouleh, golden raisins, pomegranate, preserved lemon (VE) €14

FROM THE ROBATA GRILL

- 10oz Angus sirloin steak €38 / 12oz Angus rib-eye steak €38 / 32oz tomahawk €85 (to share)
Confit onions, forest mushroom, Pont Neuf potatoes
Corn-fed West Cork spatchcock chicken, Clonakilty black pudding rösti, Chasseur sauce €25
Skeaghanore duck, heritage carrot, fondant potato, cherry €30

MAINS

- Market fish of the day (market price)
Whole Dover sole, citrus caper butter, mint new potatoes, grilled asparagus (market price)
Risotto of heirloom tomato, Italian mozzarella, fresh basil (V) €23
Atlantic cod fillet, garden peas, crushed potato, Champagne cream €27

SIDES

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|------------------------------|--------------------------------|
| Buttermilk onion rings €6.50 | Pont Neuf potatoes €5.50 |
| Mac & Cheese €6.50 | Sweet potato fries €6 |
| Green salad €5.50 | Truffle fries, Parmesan €6.50 |
| Creamed potato €5.50 | Steamed green vegetables €5.50 |

(V) Vegetarian (VE) Vegan

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