

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
Ballycotton Salmon rilette, avocado and chilli, creme fraiche, melba toast €13.50
Pan seared scallops, cauliflower puree, maple glazed bacon €14
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 €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 / 12oz Angus rib-eye steak €38 / 32oz tomahawk €85 (to share)
Confit onions, forest mushroom, chunky chips ADD Gambas €6
Pan-fried corn fed supreme of chicken, fermented barley, black kale, jus €25
Roast rack of lamb, pistachio crumb, textures of butternut squash, mint gel, rosemary Rioja jus €31

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, smoked cannellini beans, chorizo and coriander €27

SIDES

- | | |
|---------------------------------|--------------------------------|
| Beer battered onion rings €6.50 | Chunky chips €5.50 |
| Mac & Cheese €6.50 | Sweet potato fries €6 |
| Rocket and Parmesan salad €6 | Truffle fries, Parmesan €6.50 |
| Creamed potato €5.50 | Steamed green vegetables €5.50 |

(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.

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

PAUL LANE - HEAD CHEF