

THE GRILL ROOM

EVENING MENU

STARTERS

- Soft-baked bread, *dill & garlic butter* €7.50 1C,5,6B,6C
- Soup of the day €8.50 1A,1B,1C,1D,5,6A,6B,6C,6D,9,10,14
- Half-dozen Ballycotton oysters, *shallot relish* €24 1E,3,9,14
- Italian burrata, *olive tapenade, heirloom tomato, aged Balsamic* €16 1E,5,6E,14
- Foie gras crème brûlée, *brioche* €15 1C,5,6A,6C,9,10,14
- Chicken karaage, *house kimchi* €14 1C,1F,10,11,12,14
- Ardsallagh goat cheese tartlet, *caramelised red onion, candied walnuts* €14 1C,5,6E,8B,14
- Harissa gambas pil pil, *warm crusty bread* €15 1C,2,6C,14
- Fire-roasted pepper & courgette, *hummus, crispy chickpeas, salted lemon dressing* (VE) €15 12
- Endive salad, *Cashel blue cheese, apple, candied walnuts, wholegrain mustard vinaigrette* (V) €15 1E,5,6E,8B,10,14

FROM THE ROBATA GRILL

- 10oz Quigley's Angus sirloin steak €39
- 10oz Quigley's Angus rib-eye steak €39
- 32oz Quigley's Tomahawk (to share) (market price)
- Served with confit onions, forest mushrooms, chunky chips and your choice of sauce 1C,1E,5,6A,6C,11,14
- Jameson peppercorn* 6A,6C,9,10,14 / *Tarragon Béarnaise* 1E,5,6C,14 / *Confit garlic butter* 6C / *Cabernet jus* 6C,9,10,14

MAINS

- Ballycotton market fish of the day (market price)
- Grilled Dover sole, *citrus caper butter, grilled asparagus* (market price) 1E,4,6C,14
- Sesame crusted halibut, *carrot & cardamom purée, pea polenta, lemon verbena cream* €35 4,6A,6C,12,14
- Bucatini pasta with roast butternut squash & Ardsallagh goats cheese, *toasted pine nuts* €25 1C,5,6A,6C,14
- Corn-fed chicken Milanese, *capers, rocket, Parmesan, fries* €27 1C,5,6B,6C,6E,9,14
- Fillet of venison, *venison sausage, cauliflower puree, blackberry jus, potato gratin* €38 1C,1D,6A,6C,14
- Skeaghanore duck breast, *chanterelle mushroom, blood orange, fondant potato, roast parsnip puree, Cabernet jus* €34 6A,6B,6C,9,14

SIDES

- Chunky Chips / Fries / Sweet potato fries (VE) €6 1C
- Brussel sprouts with maple glazed bacon €6 6C
- Beer-battered onion rings (VE) €7 1C,1D
- Buttered new potatoes (V) €6 6C
- Steamed greens €6 6C
- Creamed Potato €6 6A,6C

CONDIMENTS	Mayonnaise 5,10,14	Ketchup 1D,14	Relish 10,14	Mustard 10,14	Mint sauce 14	Brown sauce 1D,14
	Horseradish 5,10,14	BBQ sauce 1D,11,14	Sweet chili sauce -NO ALLERGENS	Tabasco sauce -NO ALLERGENS		

ALLERGENS	1E Malt	6A Cream	7 Peanuts	8E Pecans	10 Mustard	(V) Vegetarian (VE) Vegan
1A Rye Wheat	2 Crustaceans	6B Milk	8A Cashew	8F Pistachio	11 Soybeans	Vegan Menu available on request
1B Oat	3 Molluscs	6C Butter	8B Walnuts	8G Almonds	12 Sesame Seeds	
1C Wheat	4 Fish	6D Buttermilk	8C Pine Nuts	8H Brazil Nuts	13 Lupin	
1D Barley	5 Egg	6E Cheese	8D Hazelnuts	9 Celery	14 Sulphur Dioxide / Sulphates	

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 - EXECUTIVE HEAD CHEF