

THE GRILL ROOM

EVENING MENU

STARTERS

- Baked cornbread, *chilli & garlic oil* 5, 6D €8
Soup of the day 1A, 1B, 1C, 1D, 5, 6A, 6B, 6C, 6D, 9, 10, 14 €9
Half-dozen Ballycotton oysters, *spring onion vinaigrette* 1C, 3, 4, 5, 10, 11 €24
Whipped St. Tola goats cheese curd, *honey-roasted beets* 6A, 6E €14
Lemon-cured mackerel, *sesame seaweed salad, roasted peanut oil* 1C, 4, 9, 10, 12 €15
Harissa gambas pil pil, *warm crusty bread* 1C, 2, 6C €15.5
Carpaccio of West Cork Wagyu beef, *truffle aioli, Parmesan* 5, 6E €16
Mosaic of roasted leek & nori, *herbed cream, furikake* VE 11, 12, 14 €14

FROM THE ROBATA GRILL

- 10oz Quigley's Angus sirloin steak €41
10oz Quigley's Angus rib-eye steak €42
8oz Michael Twomey's fillet steak €46
All served with beef fat fondant potato, king oyster mushroom, your choice of sauce 6B
Jameson peppercorn 6A, 9, 14 | *Tarragon Béarnaise* 5, 6C | *Confit garlic butter* 6C | *Cabernet jus* 9, 14
Grilled Tuna Niçoise salad, *pomme noisette, shallot dressing* 1C, 4, 5, 6C, 10 €33
West Cork corn-fed spatchcock chicken, *grilled corn, thyme roast potato, chimichurri* 6C €30

MAINS

- Ballycotton market fish of the day (market price)
Grilled Dover sole, *citrus caper butter, grilled asparagus* 4, 6C (market price)
Roast Irish lamb rump, *violet potato, baby carrot, Bordelaise sauce* 6C, 9, 14 €33.5
House-made gnocchi, *asparagus, pea, miso butter, Parmesan* 1C, 6A, 6C, 6E, 10, 11 €28
Atlantic monkfish & prawn Massaman curry, *potato, green beans, spiced cashews, pilau rice, crisp poppadom* 2, 4, 8A, 12 €33

SIDES

- Chunky chips €6 | Sweet potato fries VE €6 1C | Truffle fries V €7.5 1C, 5
Fried onion rings €7 | New season potatoes €6 6C | Buttered spinach €6 6A, 6C
Tomato & shallot salad €6 | Broccoli Romesco €7 7, 8G

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 chilli sauce | Tabasco sauce

V Vegetarian | VE Vegan | Vegan menu available on request

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

We are delighted to source our ingredients from an array of local suppliers including English Market stall holders. We strive to source all of our fish from sustainable sources. 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.