THE GRILL ROOM

EVENING MENU

STARTERS

Skeaghanore Duck Parfait, *berry compote, toasted brioche* €13 1, 3, 7, 9, 10, 12

Trio of Rossmore Oysters, *chilled gazpacho* €12 9, 10, 14

Heritage Organic Tomato Soup, *vodka crème fraîche, chive oil* V €11 1, 7, 9, 12

West Cork Wagyu Beef Carpaccio, *wild rocket, summer truffle, Parmesan* €15 3, 7

Beetroot-Cured Organic Salmon Gravlax, *pressed watermelon, Seedlip botanical dressing* €14 4

St.Tola Goats Cheese Panna Cotta, *glazed figs, aged balsamic, seeded cracker* €14 1, 7, 12

Pan-Seared Atlantic Scallop, *mango chili salsa, pancetta crisp* €15 14

FROM THE ROBATA GRILL

10oz Michael Twomey's Angus Sirloin Steak €42 7

10oz Michael Twomey's Angus Rib Eye Steak €42 7

Michael Twomey's Lamb Loin Cutlets €32 7

Robata-Grilled Ballycotton Catch of The Day (market price)

Served with sautéed asparagus, broad beans, & choice of sauce & one side 6, 7
Jameson peppercorn 7, 9, 12 | *Béarnaise* 3, 7 | *Confit garlic butter* 7
Cabernet jus 10, 12 | *Chimichurri*

MAINS

West Cork Supreme of Chicken €28
Heritage carrots, Savoy cabbage roulade, fondant potato 3, 7, 9, 10, 12

6oz Michael Twomey's Fillet of Beef €36
Celeriac croquette, tenderstem broccoli, black garlic, Cabernet Jus 1, 3, 7, 9, 12

Miso-Glazed Ballycotton Cod, *bok choy, wild rice, dashi* €29 1, 4, 6, 9, 11

Emerald Farm Oyster Mushroom Tempura, *Romesco, chimichurri* VE €24 1, 8

SIDES €6

Chunky Chips, *rosemary salt* VE 1

Dripsey Castle Organic Tomato & Shallot Salad V 3, 10

Pomme Purée, *smoked bacon, crispy shallot* 7

Dripsey Castle Seasonal Vegetables V 7

Allergens on reverse

THE GRILL ROOM

Allergens

1 gluten | 2 crustaceans | 3 egg | 4 fish | 5 peanuts | 6 soy | 7 dairy | 8 nuts
9 celery | 10 mustard | 11 sesame | 12 sulphates | 13 lupin | 14 molluscs

V Vegetarian | VE Vegan

Please let a member of our team know about any allergies or intolerances before ordering. While we take great care to avoid cross-contamination, we cannot guarantee that any dish is completely allergen-free. 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.

PAUL LANE - EXECUTIVE HEAD CHEF

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