

THE GRILL ROOM

EVENING MENU

STARTERS

The River Lee 10g Oscietra Royal Caviar, *rosti potato, chive sour cream* 1C, 4, 6A €50

Soft-Baked Bread, *dill & garlic butter* V 1C, 5, 6B, 6C €8.5

Trio of Ballycotton Oysters, *chilled gazpacho* 3, 4, 9, 10 €12

Whipped St. Tola Goats Cheese Curd, *honey-roasted beets* V 6A, 6E €14

Scallop & Salmon Gravlax, *tomato dashi, yuzu gel* 1C, 3, 4, 9, 11, 12 €16

Carpaccio of Wild Irish Venison, *black truffle, Parmesan* 5, 6E, 14 €15

Roast Pork Belly, *celeriac, apple purée, cranberry jus* 6A, 6C, 9, 10, 14 €14

Mosaic of Roasted Vegetable & Nori, *herbed cream, furikake* VE 11, 12, 14 €14

FROM THE ROBATA GRILL

10oz Michael Twomey's Angus Sirloin Steak €41 | 8oz Michael Twomey's Fillet Steak €46

All served with beef-fat fondant potato, mushroom ketchup, your choice of sauce 1E, 6B

Jameson peppercorn 6A, 9, 14 | *Tarragon Béarnaise* 5, 6C

Confit garlic butter 6C | *Cabernet jus* 9, 14

MAINS

Chef's Special of the Day (market price)

Grilled Dover Sole, *citrus caper butter, grilled asparagus* 4, 6C (market price)

Wild Irish Venison, *chestnut purée, baby carrot, glazed fig, Port jus* 6A, 6C, 9, 14 €34

Pan-Fried Atlantic Halibut, *parsnip purée, violet potato, buttered spinach, vanilla saffron beurre blanc* 4, 6A, 6C €37

Wild Mushroom Risotto, *Parmesan, truffle oil, cèpe powder* V 6A, 6B, 6C, 6E, 9, 14 €28

Pan-Fried Skeaghanore Duck, *candy beetroot, black cherry jus, crispy kale* 1C, 1D, 5, 6C, 9, 10, 14 €34

The River Lee 10g Oscietra Royal Caviar 4 | Add to Any Dish €40

SIDES

Chunky Chips 1C €6 | Fries 1C €6

Sweet Potato Fries 1C €6 | Cream Potatoes €6 | Side Salad 1E, 5, 10, 14 €6

Steamed Greens 1C €6 | Roast Miso Sprouts 1C, 11, 14 €7

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DESSERT MENU

Hazelnut Crème Brûlée €11

Seed biscotti 1C, 5, 6A, 8D, 11

Carrot Cake €11

Raisin jam, cream cheese mousse, cinnamon gelato 1C, 5, 6A, 6C, 6E, 8B

Black Sesame Semifreddo €11

Cassis gel, honey sponge, crisp tuille 1C, 5, 6A, 6B, 6C, 12

Milk Chocolate Fondant €11

Pine cone crunch, vanilla gelato, evergreen syrup 1C, 1D, 5, 6A, 6B, 6C, 11, 14

Coffee Caramel Tartelette €11

Miso marshmallow, popcorn, peanut gelato 1C, 5, 6A, 6B, 6C, 7, 11, 14

Selection of Munster Cheeses €16

Glazed figs, artisan crackers 1A, 1B, 1C, 1D, 6C, 6E, 8D, 14

DIGESTIFS

Five Farms €7

Limoncello €6.4

Killahora Rare Apple Ice Wine €13

Sandeman Ruby Port €9.3

Graham No.5 White Port €8

Killahora Pom’O Apple Port €12.5

THE GRILL ROOM

V Vegetarian | VE Vegan

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 Macadamia 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.