

THE GRILL ROOM

EVENING MENU

STARTERS

- The River Lee 10g Oscietra Royal Caviar, *Rösti potato, chive sour cream* €50 1C, 4, 6A
Soft-Baked Milk Bread, *dill & garlic butter* V €8.5 1C, 5, 6B, 6C
- Skeaghanore Duck Terrine, *orange gel, brioche, pistachio crumb* €14 1C, 5, 6B, 6C, 8F, 9, 10, 14
Trio of Rossmore Oysters, *chilled gazpacho* €12 1C, 5, 6B, 6C
- Whipped St. Tola Goats Cheese Curd, *honey-roasted beets* V €14.5 6A, 6E
Atlantic Scallop Crudo, *ponzu dressing, cucumber & radish salad* €16 3, 10, 12
- Heritage Carrot, Ginger & Coconut Soup, *chive oil, toasted pumpkin seeds* VE €12 1C
West Cork Wagyu Beef Carpaccio, *wild rocket, Parmesan shavings, summer truffle* €15 5, 6E, 14

FROM THE ROBATA GRILL

- 10oz Michael Twomey's Angus Sirloin Steak €42
10oz Michael Twomey's Angus Rib Eye Steak €42
8oz Michael Twomey's Fillet Steak €46
- Served with Emerald Farm oyster mushrooms, thyme Rösti potato, your choice of sauce* 5, 6B, 6C, 9, 14
Jameson peppercorn 6A, 9, 14 | *Tarragon Béarnaise* 5, 6C | *Confit garlic butter* 6C | *Cabernet jus* 9, 14
- Robata-Grilled Ballygarron Farm Cauliflower Steak VE €26 7, 8G
Romesco, chili crunch, black garlic aioli

MAINS

- Grilled Wild Dover Sole, *citrus caper butter, grilled asparagus* (market price) 4, 6C
Roast Slaney Valley Lamb, *new potatoes, pea purée, heritage carrots, mint jus* €34 6C, 9, 14
- West Cork Suprême of Chicken, *polenta chips, grilled asparagus, charred corn chimichurri* €30 6C, 6E, 14
Miso-Glazed Atlantic Cod, *bok choy, wild rice, dashi* €29 1C, 4, 11
- Add The River Lee 10g Oscietra Royal Caviar* €40 4

SIDES

- Chunky Chips, *rosemary salt* VE €6 1C
Horizon Farm Salad VE €6
Seasonal Vegetables V €6 *Please ask server for allergen details*

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 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.

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DESSERT MENU

Madagascan Vanilla Crème Brûlée €11

Caramelised croissant 1C, 5, 6A, 6B, 6C, 11

Broken Apple Crumble €11

Toons Bridge Dairy stracciatella, kanzi apple compôte, oat crunch 1B, 1C, 5, 6A, 6B, 6C

Île Flottante €11

Peppered strawberry, sour lime jam, crème Anglaise 5, 11

Milk Chocolate Fondant €11

Spearmint crunch, cherry gelato, mojito syrup 1C, 5, 6A, 6B, 6C, 11

Mille Feuille €11

Saffron custard, blood orange gelée, rhubarb sorbet 1C, 5, 6A, 6B, 6C

Lost Valley Cheese Board €16

House chutney & Guinness brown bread crackers 1A, 1B, 1C, 1D, 6C, 6E, 8D, 14

DIGESTIFS

Five Farms €7

Limoncello €6.4

Killahora Rare Apple Ice Wine €13

Sanderman Ruby Port €9.3

Graham Blend N5 €8.5

Killahora Pom'O Apple Port €12.9

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