THE GRILL ROOM

EVENING MENU

STARTERS —

Soft-baked bread, dill & garlic butter €7.50

Soup of the day €8.50

Half-dozen Ballycotton oysters, shallot relish €24

Italian burrata, olive tapenade, heirloom tomato, aged Balsamic €16

Foie gras crème brûlée, brioche € 15

Chicken karaage, house kimchi €14

Seared lemon and pepper albacore tuna, miso €15

Harissa gambas pil pil, warm crusty bread €15

Fire-roasted pepper & courgette, hummus, crispy chickpeas, salted lemon dressing (VE) €15

Endive salad, Cashel blue cheese, apple, candied walnuts, wholegrain mustard vinaigrette (V) \in 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 Jameson peppercorn/Tarragon Béarnaise/Confit garlic butter/Cabernet jus

MAINS —

Ballycotton market fish of the day (market price)

Grilled Dover sole, citrus caper butter, grilled asparagus (market price)

Pan-fried Ballycotton Seafood halibut, sweet potato mash, grilled asparagus, celeriac purée, sauce vierge €35

Roast butternut squash and Ardsallagh goats cheese risotto, toasted pine nuts €25

Corn-fed chicken Milanese capers, rocket, Parmesan, fries €27

Jack McCarthy's sugar pit rack of bacon, confit swede, parsley sauce €26

Skeaghanore duck breast, plum gel, crispy kale, fondant potato, squash purée, Cabernet jus €34

— SIDES ——

Chunky Chips / Fries / Sweet potato fries (VE) €6

Beer-battered onion rings (VE) €7

Steamed greens €6

Miso sprouts €6

Buttered new potatoes (V) €6

Green Salad €6

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.

Some of our menus contain allergens. For a full list of the allergens contained in our dishes, please ask your server for a copy of our detailed allergen menu.

This menu is printed on 100% recycled paper which will be responsibly recycled after use.

PAUL LANE - EXECUTIVE HEAD CHEF

⁽V) Vegetarian (VE) Vegan - Vegan Menu available on request