

THE GRILL SANDWICHES served on homemade soda bread or in a fresh tortilla wrap

Irish Crab <small>CS TN WH MK EG</small>	€12.50	Prawn Maire Rose <small>WH EG MK CS</small>	€11.50
Lemon crème fraîche		Cucumber, baby gem	
Chicken <small>TN WH MK EG</small>	€11.50	House Baked Ham <small>MD EG WH</small>	€12.00
Tarragon, mayonnaise		Tomato & herb relish	
Smoked Salmon <small>WH MK EG FH</small>	€12.00	Haloumi Cheese <small>WH TN MK EG CY</small>	€12.00
Pickled red onion, crisp caper		Stuffing, cranberry sauce	

TOASTED SANDWICHES

Ham & Cheese <small>MK EG WH CY MD</small>	€10.50
Glazed ham, white cheddar, tomato	
Confit Duck <small>MK EG WH MD CY</small>	€12.50
Shredded duck, butternut squash, spiced plum relish	

SOUP & SALADS

White Winter Vegetable Soup <small>CY TN WH LP EG MK</small>	€6.50
Toasted hazelnuts, sage & homemade bread	
Spicy Prawn Coconut Broth <small>TN WH FH CS MS CY</small>	€8.50
Tiger prawn, mushroom, galangal, lemongrass, lime	
The Grill Super Quinoa & Lentil Salad <small>TN MK</small>	€12.00
Chickpea, fennel, kale, avocado, goats' cheese, harissa	
Caesar Salad <small>WH EG MK FH MD</small>	€9.50
Baby gem, anchovies, garlic croutons, crispy bacon, parmesan, soft boiled hens' egg, Caesar dressing	
Add Chicken €13.50 Add Prawn €15.50	

STARTERS

Roasted Chicken Wings <small>CY PN SE SY MD</small>	€10.50
The Grill hot sauce, crème fraîche, celery	
Fish Board <small>WH MK EG FH</small>	€15.00
Goatsbridge BBQ trout, smoked salmon, mackerel pate, grilled toast & rocket salad	
Tomato Bruschetta <small>WH TN EG MK CY</small>	€10.50
Toasted sourdough, Toonsbridge buffalo mozzarella, roasted plum tomato, oregano & pine nut dressing	
Fritto Misto <small>WH LP EG MK FH CS</small>	€14.50
Tempura lemon sole, calamari & prawn, tartar, crisp herb salad	

THE grill & BAR

ALLERGENS:

Peanuts PN Tree nuts TN Sesame SE Wheat WH
 Lupin LP Eggs EG Milk MK Soya SY Fish FH
 Crustaceans CS Molluscs MS Celery CY Mustard MD
 Sulphites SP All dishes may contain traces of nuts

MAIN COURSE

Grilled Atlantic Salmon 200g <small>FS WH MK EG MD SP</small>	€20.00
Grilled asparagus spears, béarnaise	
Truffle Linguine <small>WH LP EG MK</small>	€17.50
Truffle dressing, cream, grilled white asparagus, parsley	
Crisp Lemon Sole <small>FS EG</small>	€18.00
Tempura batter, spiced mayonnaise, fries	
Pan Seared Seabass Fillet <small>WH EG MK FH MD SP</small>	€18.50
Mint, mangetout, coriander & red chili dressing	
Slow Braised Hereford Beef Cheek <small>WH MK CY MD</small>	€19.50
Shallot puree, baby carrots, creamy mash	
Roast Boneless Half Chicken <small>WH MK CY SP</small>	€17.50
Creamy mash, honey roast root vegetables, creamy mushroom sauce	
Grilled Leeks <small>EG MK TN</small>	€16.50
Hazelnut mayo, soft duck egg, roasted hazelnut, parmesan	
Tikka Masala Curry <small>WH TN MK SE MD</small>	
Served with basmati rice, roasted cashew, cucumber raita	
Tandoori Marinated Chicken	€19.50
Roasted Sweet Potato & Cauliflower	€16.00
Venison Pie <small>WH TN MK CY MD SP</small>	€22.00
Roasted wild mushroom, chestnuts, orange & parsley gremolata, creamy mash	

FROM THE FLAME GRILL

Hereford Prime Flat Iron Steak <small>MK SP</small>	€22.00
Slow roasted cherry tomato, shaved parmesan, horseradish, rocket salad & sweet potato wedges	
Hereford Beef Burger 210g <small>MK WH EG CY MD SP</small>	€18.00
Curried sour cream, crispy bacon, vintage cheddar, tomato, fries	
Grilled Chicken Club <small>WH EG MK MD SP</small>	€17.50
Brioche bun, tomato, bacon, Nduja mayonnaise, fries	
Hereford Steak Sandwich <small>WH EG MK CY MD SP</small>	€20.00
Sautéed wild mushrooms, tomato relish, rocket, fries	

SIDES €4.50

Sweet Potato Wedges <small>MK</small>
Tahini Yoghurt
Creamy Mash Potato <small>MK SP</small>
Skinny Fries <small>SP MK</small>
Honey Roast Root Vegetables <small>MK CY</small>
The Grill Leaf Salad <small>MD</small>