

WHILE YOU WAIT

Garlic Bread ^{MK EG WH}	€4.00
Bread & Dips; humus, baba ghanoush ^{MK EG WH TN}	€6.00
Marinated Olives; olive tapenade, grilled bread ^{WH}	€6.00

OYSTER BAR €3.00 each

Carlingford Organic Oysters ^{MS MK EG WH FH}

Enjoy natural or with any of the following;

COLD:

Kilkenny Ballykeefe; gin & tonic jelly
Mignonette; shallots, chardonnay vinegar
Smoked Salmon Cream; cucumber, caviar

WARM:

Oyster Rockefeller; spinach, breadcrumbs, butter
Grilled Oyster; parma ham, miso hollandaise
Oyster Kilpatrick; smoked bacon, Worcestershire sauce

STARTER

White Winter Vegetable Soup ^{CY TN WH LP EG MK SP}	€7.00
Toasted hazelnuts, sage & homemade bread	
Roasted Chicken Wings ^{CY PN SE SY MD}	€10.50
The Grill hot sauce, crème fraiche, celery	
Ballinwillin Venison Carpaccio ^{MD TN WH MK}	€12.00
Pepper crust, pickled mushroom, radish & parmesan	
Tempura Tiger Prawns Bruschetta ^{CS CY}	€13.50
Basil pesto, lemon, tomato paste, cress	
Beetroot Tartatin ^{WH TN EG MK}	€10.50
Goats cheese, pine nuts, spiced beetroot, horseradish	
Hot Smoked Salmon ^{FH MD}	€11.50
Beetroot puree, cucumber, fennel & cress salad	
Fritto Misto ^{LP EG MK FH CS MD}	€14.50
Tempura lemon sole, calamari & prawn, tartar	
Soft Shell Crab ^{MK LP FH EG SE}	€14.00
Fried soft-shell crab, sesame seed & semolina, miso aioli	
Roasted Hoi Sin Duck Salad ^{PN SE WH SY CY MD}	€12.00
Papaya, bok choy, coriander, red onion, toasted coconut	
Pear & Blue Cheese Rocket Salad ^{TN WH LP MK EG MD}	€10.50
Caramelised walnuts, sourdough croutons, pomegranate, balsamic dressing	

MAIN COURSE

INCLUDES ONE SIDE

Grilled Atlantic Salmon 200g ^{FS WH MK EG MD SP}	€22.00
Grilled asparagus spears, béarnaise	
Hereford Beef Burger 210g ^{MK WH EG CY MD SP}	€18.00
Brioche bun, crispy pancetta, vintage cheddar, tomato	
Aubergine Parmigiana ^{MK WH TN CY}	€17.00
Buffalo mozzarella, tomato sauce, basil pesto	
Truffle Linguine ^{WH LP EG MK}	€22.00
Truffle dressing, cream, grilled white asparagus, parmesan	
Pan Seared Sea Bass Fillet ^{MK WH EG FH MD SP}	€20.50
Mint, mangetout, coriander & red chili dressing	
Roast Boneless Half Chicken ^{WH MK CY SP}	€17.50
Rocket, parmesan, creamy mushroom sauce	
Grilled Leeks ^{EG MK TN}	€16.50
Hazelnut mayo, soft duck egg, roasted hazelnut, parmesan	
Crisp Lemon Sole ^{FS EG}	€18.00
Tempura batter, spiced mayonnaise	
Hereford Steak Sandwich ^{EG WH MK CY MD SP}	€20.00
Sautéed wild mushroom, tomato relish, rocket	
Grilled Chicken Club ^{WH EG MK MD SP}	€17.50
Brioche bun, tomato, bacon, Nduja mayonnaise	

THE GRILL SIGNATURES

Ballinwillin Venison Carpaccio ^{MD TN WH MK}	€12.00	Slow Braised Hereford Beef Cheek ^{WH MK CY MD}	€19.50
Pepper crust, pickled mushroom, radish & parmesan		Shallot puree, baby carrots, creamy mash	
Our Signature Naked Burger ^{MK EG WH}	€20.00	Signature Steak For Two – Tomahawk 1200g	€78.00
210g Hereford beef, truffle chips, crumbed egg, watercress, hollandaise sauce, blueberry jus		Irish Hereford locally farmed, includes two sides & sauce or butter of your choice, please allow 40 minutes cooking time	

FROM OUR FLAME GRILL

INCLUDES ONE SIDE & A BUTTER OR SAUCE

Irish Hereford Prime Beef steak, the taste superior, low in saturated fat, high in vitamins & minerals, defined by its finely grained marbling, characteristic taste & tenderness

Hereford Locally Farmed Mohawk Steak 400g	€32.00
Hereford Prime 28 Day Dry Aged Fillet Steak 200g	€34.00
Hereford Prime 21 Day Dry Aged Sirloin Steak 200g	€32.00
Fresh Irish Lobster From Our Tank ^{CS MK}	MP
Confit garlic & oregano butter	
Portuguese Espetada	€22.50
Peri peri spices, fresh lime	
INCLUDES TWO SIDES & SAUCE OR BUTTER OF YOUR CHOICE	
Signature Steak For Two - Tomahawk 1200g	€78.00
Irish Hereford locally farmed, please allow 40 minutes cooking time	

SHARE PLATES

COMBO FOR 2

INCLUDES TWO SIDES

Chateaubriand Hereford

Beef Fillet 400g ^{MK}

Bone marrow butter, includes two sides & sauce of your choice, please allow 40 minutes cooking time

€72.00
FOR TWO

Portuguese Espetada Duo

Peri peri spices, fresh lime

€49.00
PER COMBO

Chicken

Beef Sirloin

COMBO FOR 4

INCLUDES FOUR SIDES & TWO BUTTER OR SAUCE

The Grill Surf n Turf

Tomahawk 1200g

Irish Hereford locally farmed, please allow 40 minutes cooking time

€140.00
PER COMBO

Fresh Irish Sea Lobster

From Our Tank ^{CS MK}

Confit garlic & oregano butter

SIDES €4.50

Skinny Fries ^{MK} Onion sauce & parmesan
Steak Chips ^{MK EG MD} Hollandaise
Creamy Mash Potato ^{MK SP} Potato foam
Tobacco Onions ^{WH}
Sautéed Cabbage ^{MK} Apple & truffle dressing

Sweet Potato Wedges ^{MK} Tahini yoghurt
Cauliflower ^{MK} Hazelnut butter
The Grill Leaf Salad ^{MD}
Honey Roast Seasonal Root Vegetables ^{MK}

SAUCES €2.00

The Grill Green Pepper ^{MK}
Béarnaise ^{MK EG}
Thyme Jus ^{CY}
Creamy Mushroom Sauce ^{MK}
Basil Pesto ^{MK}
Traditional Gravy

BUTTERS €1.50

Confit Garlic & Oregano ^{MK}
Bone Marrow ^{MK}
Smoked Chili ^{MK}
Wild Mushroom & Sherry ^{MK}

THE grill



Your Tomahawk Steak

Named because it resembles the Tomahawk Axe, it is the ultimate "wow factor" steak. Due to its size it needs to rest after cooking for approximately 10/15 minutes as compared to the normal 5 minutes. This allows the heat from the bone to redistribute and give the Tomahawk steak a lovely succulent juicy flavour.

DESSERT €8.50

Lemon Posset ^{MK EG}
 Meringue, berries
Warm Christmas Pudding ^{WH MK EG LP SE TN}
 Brandy anglaise, vanilla ice cream
Baileys & White Chocolate Cheesecake ^{MK EG TN WH SE LP}
 Salted caramel ice cream

Chocolate Fondant ^{WH MK EG LP SE TN}
 Chocolate sauce, berry compote, vanilla ice cream, please allow 10 minutes cooking time
Selection of Ice Cream ^{MK EG WH}
 Changes daily
Cheese Plate ^{MK WH}
 Irish cheese, fruit paste, crackers