

WHILE YOU WAIT

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| Garlic Bread MK EG WH | €4.50 |
| Focaccia Bread MK EG WH TN with Olive Oil and Balsamic Vinegar | €5.50 |
| Marinated Olives WH | €6.00 |
| Olive Tapenade, Grilled Focaccia | |

OYSTER BAR €3.00 each

Carlingford Organic Oysters MS MK WH

COLD:

Natural Oyster
Mignonette; shallots, chardonnay vinegar

WARM:

Oyster Rockefeller; spinach, breadcrumbs, butter

STARTERS

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| Grill Winter Celeriac and Truffle Soup with croutons, Irish brown bread | €6.50 |
| 12 Hour Cooked "Kilkenny" Pork Belly PN SY Soy and peanut glaze pickled mulli | €11.00 |
| Garlic Chilli Chorizo Prawns CS WH MK Chilli garlic butter crispy croutons | €12.00 |
| White Crab & Shrimp Salad CS EG (GF) (V) | €10.00 |
| Sliced avocado with grape fruit | |
| Caprese Salad PN MK (GF) (V) | €11.00 |
| Toonsbridge mozzarella, beef tomato, homemade grissini with roasted pine nut & basil pesto | |
| Roasted Chicken Wings CY PN SE SY MD (GF) (V) | €11.00 |
| The Grill hot sauce, blue cheese, celery | |
| Vegetable Antipasti Board WH MK EG | €9.00 |
| Grilled veg, purple slaw, chilli, mozzarella, focaccia | |
| Grill Garden Salad MK (GF) (V) | €9.00 |
| Mixed leaf, green top carrots, carrot shavings and carrot puree and dressing | |

THE grill & BAR

MAIN COURSES

FROM THE LAND

Portuguese Espetada Skewer (GF) (V)
Peri peri spices, served on a bed of hand cut
chips & a choice of sauce/butter

- Prawn Langoustine Espetada MK FH €29
- Chicken Espetada MK
Peri peri spices MK €23.50

Chicken Puttanesca MK (GF) (V) €18.50
Half chicken, olive caper anchovy
tomato sauce, salad and parmesan

Lyrath Signature Burger EG WH €18.50
Red pepper chutney, tomato,
lettuce, brie cheese

16 Hour Braised Beef Rib MK SP (GF) (V) €19.00
Truffle celeriac puree garlic
and herb gremolata

Includes one side

Hereford Locally Farmed T-Bone Steak €36.00
400g (GF) (V)

Hereford Locally Farmed Fillet Steak €33.00
220g (GF) (V)

Hereford Locally Farmed Sirloin Steak €32.00
250g (GF) (V)

Hereford Locally Farmed Mohawk Steak €36.00
400g (GF) (V)

Includes one side and a sauce

Surf & Turf Your Steak €6.00
Add langoustines

Irish Hereford Prime Beef steak,
superior taste, low in saturated fat,
high in vitamins & minerals.

Defined by its finely grained marbling,
characteristic taste & tenderness

FROM THE SEA

Includes one side

Roast Halibut MK FH (GF) (V) €27.00
Irish chervil cream, garden peas,
lardons and Girolle truffle mushrooms

Roast Irish Salmon MK FH (GF) (V) €25.00
New baby potatoes, chorizo,
spring onion & radish

Fresh Irish Lobster (GF) (V) MP
From Our Tank CS MK
Confit garlic & oregano butter

Crisp Lemon Sole FS EG (GF) (V) €25.00
Light tempura, spiced garlic mayonnaise

FROM THE FIELD

Includes one side

**Moroccan Tagine and
Spice Cous Cous** TN PN (GF) (V) €18.00
Aubergine, cauliflower, chickpeas
mushroom, herb and spicy tomato
sauce, turmeric and raisin cous cous

Tomato Mezzaluna MK EG €19.00
Ricotta and spinach ravioli, tomato and
garlic sauce, mozzarella baby basil

€5.00

SIDES

Truffle Gratin (GF) (V)
Skinny Fries
Colcannon Mash (GF) (V)
Tobacco Onions
Sweet Potato Fries
Mushroom Fritti

Tempura Crispy Cauliflower
with Garlic Aioli
Purple Slaw (GF) (V)
Garden Vegetables (GF) (V)
Garden Side Salad (GF) (V)

€2.00

SAUCES

Béarnaise Sauce (GF) (V)
The Grill Pepper Sauce (GF) (V)
Hollandaise Sauce (GF) (V)
Traditional Gravy (GF) (V)

€2.00

BUTTERS

Basil Pesto Butter
Garlic & Oregano
Butter
Smoked Chilli Butter

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



Suitable for Vegans



Gluten Free



Eat with your hands