

THE grill & BAR

EARLY BIRD

2 Course
€25

3 Course
€30

SOUPS & SALAD

Grill Winter Celeriac and Truffle Soup

With croutons, Irish brown bread CY TN WH LPEGMKSP

Grill Garden Salad MK

Mixed leaf, green top carrots, carrot shavings, carrot puree and dressing

STARTER

Roasted Chicken Wings CY PN SE SY MD

The Grill hot sauce, blue cheese, celery

Vegetable Antipasti Board WH MK EG

Grilled veg, purple slaw, chilli, mozzarella, focaccia

Garlic Chilli Chorizo Prawns* CS MK WH

Chilli garlic butter and crispy croutons

*€3.00 Supplement

MAIN COURSE

Includes one side

Lyrath Signature Burger WH EG

Red pepper chutney, tomato, lettuce and brie cheese

Roast Irish Salmon FS WH MK GF

New baby potatoes, chorizo, spring onion and radish

Crisp Lemon Sole FS EG GF

Light tempura, spiced mayonnaise

16 Hour Braised Beef Rib WH MK CY GF

Truffle celeriac puree, garlic and herb gremolata

Chicken Puttanesca MK GF

Half Chicken, olive caper anchovy tomato sauce, salad and parmesan

Tomato Mezzaluna MK EG

Ricotta and spinach ravioli, tomato and garlic sauce, mozzarella, baby basil

FROM THE FLAME GRILL

Includes one side & butter or sauce

Hereford Locally Farmed Sirloin Steak 250g* GF

* €10 supplement

SIDES

Truffle Gratin GF

Skinny Fries

Colcannon Mash GF

Tobacco Onions

Sweet Potato Fries

Mushroom Fritti

Tempura Crispy

Cauliflower

with Garlic Aioli

Purple Slaw GF

Garden Vegetables GF

Garden Side Salad GF

SAUCES

Bernaise Sauce GF

The Grill Pepper Sauce GF

Hollandaise Sauce GF

Traditional Gravy GF

BUTTERS

Basil Pesto Butter

Garlic & Oregano Butter

Smoked Chili Butter

DESSERT

Homemade Coffee Tiramisu WH MK EG

With coffee syrup and chocolate pencils

Selection of Ice Cream WH MK EG

Vanilla, chocolate, strawberry ice cream

Baileys & White Chocolate Cheesecake MK EG TN WH SE LP

Served with salted caramel ice cream

Chocolate Bakewell WH MK EG LP SE TN

White chocolate and vanilla ice cream, Please allow 5 minutes cooking time.

Affogato

Shot of espresso & vanilla ice cream

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