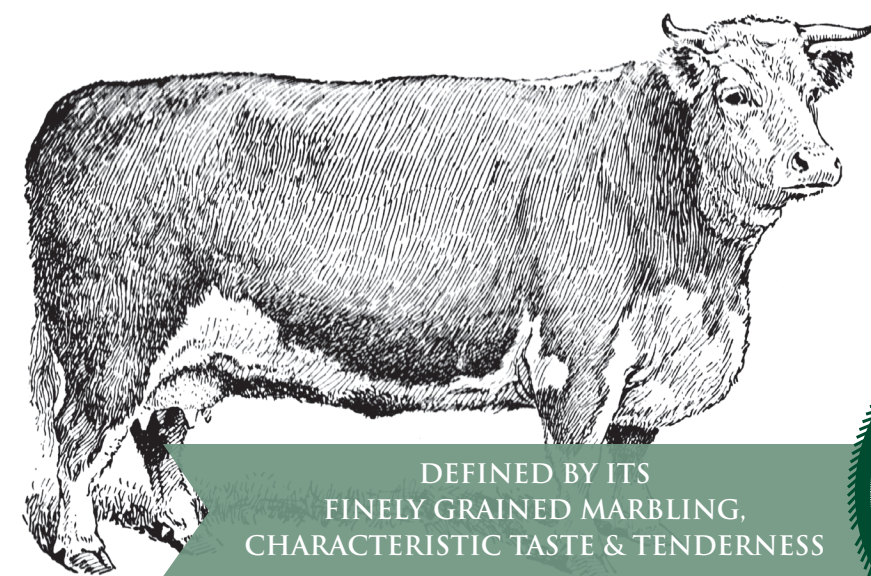
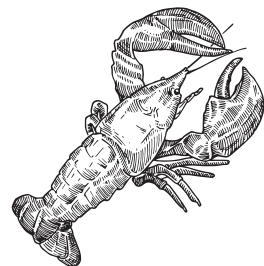


STARTERS	
Soup of the Day	€7.50
Chicken Liver Pate WH/SP/MK Port wine jelly, Sourdough Crostini & Tomato and rocket salad.	€11.50
Moules Marinara SP/CY/MS/WH Roaring Water Mussels, Nduja & Tomato sauce, Garlic Ciabatta.	€12.50
Chicken Wings MK/SP Choose of BBQ or Hot Sauce W Chilli Garlic Mayo.	€12.50
Chorizo Garlic Prawns MK/CS/WH/SP Langoustine, Tiger Prawn, Chorizo Sausage, Chilli & Ciabatta Croutons	€13.50
Strawberry & Mozzarella Salad MK/SP/SY Fresh Wexford Strawberry, Mozzarella, Cucumber, Tomato and balsamic reduction.	€10.50
Oysters MS/SP Bombay Sapphire & Tonic Jelly, Mignonette shallots & Chardonnay Vinegar.	€12.00
Crispy Calamari Salad MK/FH/SY/SP Spiced Crispy Calamari, Garden Tomato, Rocket & Balsamic Reduction.	€12.00

MAIN COURSES	
FROM THE LAND	
Prime Irish Tomahawk 1200gr	€90.00
Beef Fillet 8oz*	€44.00
Ribeye 8oz*	€39.00
Black Angus Sirloin 8oz*	€38.00
<i>All served with slow roasted mushroom, Sauté Onions, House Dressed Rocket salad, your choice of sauce & Side Dish. *€10 steak supplement applies.</i>	
McCarren's Pork Ribs SE/SY/MD/EG/SP Slow cooked, sticky honey and soy sauce, sesame & Red cabbage slaw.	€28.00
Grill's Signature Beef Burger WH/EG/MK/MD/SP Black Angus Prime Beef, Streaky Bacon, Crispy Onions, Grill Burger sauce, Tomato & Vintage Cheddar Cheese.	€24.00
Grill Chicken Burger MK/SP/EG/WH/MD Crumbed Chicken Breast, Chipotle Mayo & Creamy Red Cabbage Slaw.	€24.00
6-Hour Cooked Lamb Shank MK/CY/SY Savoy Cabbage Creamy Mash, Red Wine Gravy, Tomato Mint Sauce.	€28.00
Peri-Peri Chicken Espetada MK/SP Mixed Peppers, Courgette, Corn & Garlic Butter.	€28.00
FROM THE SEA	
Prawn Linguine WH/EG/CS/SP/MK Tiger Prawns, Fresh Chilli, Ginger, Garlic Butter, White Wine, Rocket Pesto & Toasted Ciabatta.	€26.00
Fresh Salmon MK/SP/FH Roasted Jerusalem Artichokes, Sautéed Sweet Peppers, Brown Butter Broth & Salsa Verde.	€26.00
Catch Of The Day MK/FH/SP AVAILABLE ON REQUEST Garden Peas, Smoked Bacon Lardons & Lemon Grass Cream Sauce.	
Grilled Lobster CS PRICE PER 100GR Creamy Nduja Bisk, Grilled Ciabatta & House Dressed Rocket Salad.	
VEGGIE	
Wild Mushroom Linguine MK/WH/EG Spinach, Shallots, Garlic Cream, Toasted Ciabatta & Rocket Pesto.	€19.00
Vegan Peri-Peri Espetada WH Mixed Peppers, Courgette, Corn, Red Onion, Roasted Mushroom, Mixed Herb Cous-Cous & Vegan Garlic Butter.	€19.50
Spiced Cauliflower Steak WH/SP Slow Cooked Mushroom, House Dressed Rocket Salad, Herb Cous-Cous.	€19.00



DEFINED BY ITS
FINELY GRAINED MARBLING,
CHARACTERISTIC TASTE & TENDERNESS



THE
grill
& BAR

SIDES	€5.00		SAUCES	€2.00	
	Creamy Mash Potatoes (MK)	Sweet Potato Wedges (WH)		Pepper Sauce (MK/SP)	
	Skinny Chips	Tobacco Onions (WH)		BBQ Sauce (SP/WH/FH)	
	Truffle Chips (MK)	Seasonal Salad (EG/WH)		Garlic Butter (MK)	
	Honey Roasted Root Vegetables (MK)			Blue Cheese Butter (MK)	
				Café de Paris Butter (MK/SP)	
				Lyrath Jus Gravy (SP/CY)	

DRINKS MENU

WINES

all wine contains Sulphites

WHITE	GLASS	BOTTLE
Cuna del Sol Sauvignon Blanc (Chile)	€8.00	€29.00

Villa Cerro Pinot Grigio (Italy)	€9.00	€34
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De Martino Estate, Chardonnay (Chile)	€10	€42
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Blind River Sauvignon Blanc (New Zealand)	€12.00	€48.00
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Picpoul De Pinet (France)	€12.00	€48.00
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Albarino, Angue Dei (Spain)	€11.00	€44
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Sancerre, La Guiberte, Alain Gueneau, Loire (France)	-	€59.00
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Chablis Verger, Alain Geoffroy (France)	-	€59
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RED	GLASS	BOTTLE
Cuna del Sol Merlot (Chile)	€8.00	€29.00

OVT Tempranillo, Carinena (Spain)	€9	€34
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30 mile Shiraz (Australia)	€9	€35
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Chacabuco Malbec (Argetina)	€10.00	€40.00
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Finca Del Marquesado, Rioja (Spain)	€10.50	€42.00
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Montepulciano D’Abruzzo, Jasci (Italy)	€12.50	€40.00
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Pinot Noir, Bourbogne, Louise Latour (France)	€13.50	€57.00
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Chateau Pailhas, AOC St. Emilion Grand Cru, Bordeaux (France)	-	€70.00
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Herbe Sainte Cabernet Sauvignon Languedoc (France)	€8.50	€32.00
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ROSÉ	GLASS	BOTTLE
Rosé D’Anjou, France	€10.50	€37.00

SPARKLING WINE	GLASS	BOTTLE
Prosecco Parini Spumante	€13.50	€55

CHAMPAGNE Taittinger Brut Reserve, NV (France)		€125.00
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LYRATH SPRITZERS

White Peach & Jasmine Spritz	€10.50
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Lillet Rose, London Essence White Peach & Jasmin Soda.

Roasted Pineapple Spritz	€10.50
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Havana Club Especial, London Essence Roasted Pineapple Soda.

Pink Grapefruit Spritz	€10.50
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Ballykeefe Irish Vodka, London Essence Pink Grapefruit Soda.

Aperol Spritz	€13.50
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Aperol, Prosecco, Soda Water

SIGNATURE SERVES

The Classic G&T
Tanqueray 10 London Dry Gin is perfectly paired with London Essence Indian Tonic. Garnished with a slice of lemon.

Blood Orange & Elderflower
Shortcross Irish Gin is perfectly paired with London Essence Blood Orange & Elderflower Tonic

Grapefruit & Rosemary
Dingle Irish Gin is perfectly paired with London Essence Grapefruit & Rosemary Tonic

Pink G&T
Glendalough Rose Premium Gin is perfectly paired with London Essence Pomelo & Pink Pepper Tonic.

Gin & Ginger
Ballykeefe Extra Dry Irish Gin paired with London Essence Ginger Ale and a squeeze of lime juice.

Irish Highball ^{WH}
Ballykeefe Irish Whiskey is perfectly paired with London Essence Ginger Beer and a squeeze of lime juice

NON-ALCOHOLIC SECTION

WINES	GLASS	BOTTLE
Pierre 0.0 Chardonnay, France	€8.00	€28.00

Pierre 0.0 Merlot, France	€8.50	€28.00
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SPARKLING WINE	GLASS	BOTTLE
No-Secco	€9.00	€38.00

COCKTAILS

Apple & Elderflower Sparkle	€7
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Elderflower Syrup, Apple Juice, Fresh Lime Juice, Tonic Water

Strawberries & Pink	€7
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Lime juice, strawberry syrup, London essence pink grapefruit soda

COCKTAILS

Espresso Martini	€14
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Ketel One Vodka, Kahlua, Sugar Syrup, Fresh Espresso
Choose from: Classic, Hazelnut, Caramel

Whiskey Sour ^{EG,WH}	€14
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Woodford Reserve, Lemon Juice, Sugar Syrup, Angostura Bitters, Egg Whites

Old Fashioned ^{WH}	€14
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Bulleit Rye, Sugar Syrup, Angostura Bitter, Orange Essence

Lyrath Martini ^{EG}	€14
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Tanquery Gin, Blue Curaçao, Peach Schnapps, lemon juice, egg whites, sugar syrup

Passionfruit Martini	€14
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Ballykeefe Vodka, fresh lime juice, passion fruit syrup, vanilla syrup and pineapple juice, prosecco

Clover Club ^{EG}	€14
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Gin, Vermouth, Raspberry syrup, and lemon juice shaken with whites. Double strained into a chilled Martini glass.

Negroni	€13
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Tanqueray 10 Gin, Campari, Martini Rosso

Margarita’s Passion	€13
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Don Julio Tequila, Cointreau, lime juice, sugar & passion fruit syrup.

Strawberries & Pink	€13
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Ketel one Vodka, fresh lime juice, strawberry syrup, London Essence pink grapefruit soda

Lyrath Ghost	€13
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Ballykeefe whiskey, St Germain, lemon juice, spoon of Lyrath honey

Coco-Tropical	€13
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Havana Rum, Malibu, fresh lime juice, Pineapple juice and Blue Curaçao

Raspberry Mojito	€13
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Havana Rum, fresh Mint, Raspberry syrup, lime juice

Amaretto Sour ^{EG}	€14
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Disaronno, egg whites, sugar syrup, lemon juice

Tropical Whiskey Sour
Tullamore dew XO, Grapefruit Bitters, Cherry Bitters, Lemon juice, Sugar syrup, egg whites

Peach Passion
Limoncello, peach puree, Bacardi, Lemon juice, Passionfruit syrup, sprite

Vodka Cherry Sour
Ketol one vodka, Cherry Bitters, Maraschino, Egg whites, Sugar syrup, Lemon juice

Lyrath Fizz (Non alcoholic cocktail)
Gordons 0.0, Soda Water, Passionfruit syrup

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

* Supplement applicable to all guests staying on a dinner inclusive package.