STARTERS **Soup of the Day** WH/MK €9.50 Served with Grilled Ciabatta. €12.50 Chicken Liver Pate WH/EG/MK/SP Port Wine Jelly, Brioche &

Baby Back Ribs SE/SY/SP €14.50 Baby Back Pork Ribs, Barbeque Glaze, Sesame, Organic Salad

Tomato and Rocket Salad, Fig Chutney.

Chicken Wings MK/SP €12.50 Choose of BBQ or Hot Sauce With Chilli Garlic Mayo, Celery Sticks.

Chorizo Garlic Prawns WH/MK/CS/SP €15.00

Langoustine, Tiger Prawn, Chorizo Sausage, Chilli & Ciabatta Croutons

Organic Beetroot & Goats Cheese Salad €14.00 TN/MK/SY/SP

Goats Cheese Mousse, Pickled & Poached Baby Beetroot Rocket Salad, Balsamic Reduction, Candied Pumpkin Seeds

€18.50 **Oysters** MS/SP

Oysters (x6), Bombay Sapphire & Tonic Jelly, Mignonette Shallots & Chardonnay Vinegar.

Crispy Calamari Salad MK/FH/SY/SP €14.00

Spiced Crispy Calamari, Garden Tomato, Rocket & Balsamic Reduction, and Roasted **Peppers**

MAIN COURSE (SIDE OF YOUR CHOICE INCLUDED)

FROM THE LAND	
Prime Irish Tomahawk 1200gr	€90.00
Beef Fillet 8oz	€44.00
Ribeye 8oz	€39.00
Hereford Sirloin 10oz	€38.00
All served with slow roasted mushroom,	

your choice of sauce & Side Dish.

Baby Back Ribs SE/SY/SP €28.50 Baby Back Pork Ribs, Barbeque Glaze, Sesame, Organic Salad.

Grill's Signature Beef Burger €26.00 WH/EG/MK/MD/SP Irish Prime Beef, Streaky Bacon, Crispy Onions, Grill Burger sauce, Tomato & Vintage Cheddar Cheese.

Grill Chicken Burger €26.00 WH/EG/MK/MD/SP/SE Crumbed Chicken Breast, Chipotle Mayo & Creamy Red Cabbage Slaw.

6-Hour Cooked Lamb Shank MK/SP €30.00 Savoy Cabbage Creamy Mash, Red Wine Gravy, Tomato Mint Sauce.

Peri-Peri Chicken Espetada MK/SP Mixed Peppers, Courgette, Corn & Garlic Butter.

FROM THE SEA

Prawn Linguine WH/EG/MK/CS/SP €28.00 Tiger Prawns, Fresh Chilli, Ginger, Garlic Butter, White Wine, Green Pesto & Toasted Ciabatta.

Fresh Salmon MK/FH/SP €28.00

Roasted Jerusalem Artichokes, Sautéed Sweet Peppers, Brown Butter & Salsa Verde.

Catch Of The Day MK/FH/SP

AVAILABLE ON REOUEST

Garden Peas, Smoked Bacon Lardons & Lemon Grass Cream Sauce.

Grilled Lobster CS PRICE PER 100GR

Creamy Nduja Bisque, Grilled Ciabatta & House Dressed Rocket Salad.

VEGGIE

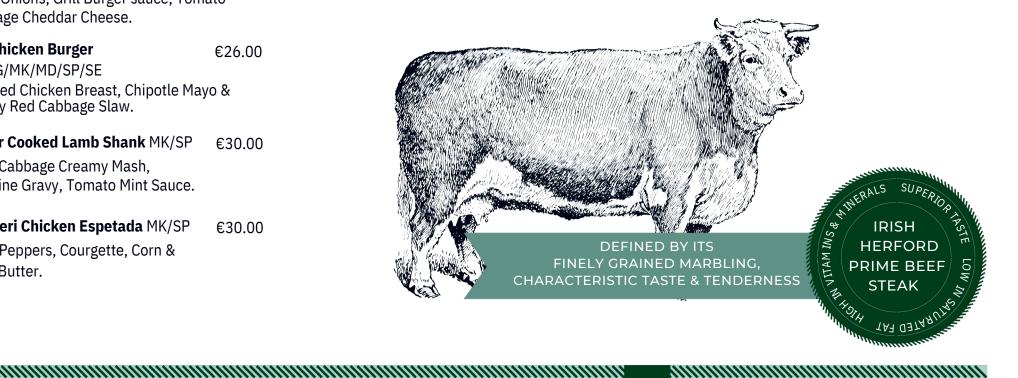
Wild Mushroom Linguine €23.00 WH/EG/MK/SP Spinach, Shallots, Garlic Cream, Toasted Ciabatta & Rocket Pesto.

Vegan Peri-Peri Espetada WH €23.00

Mixed Peppers, Courgette, Corn, Red Onion, Roasted Mushroom, Mixed Herb Cous-Cous & Vegan Garlic Butter.

Butternut Squash Risotto MK/SP €25.00

Butternut Squash Risotto, Roasted Cauliflower, Curry Oil, Toasted Pumpkin Seeds (Vegan on Request)







Creamy Mash Potatoes (MK/SP)

Skinny Chips (WH/SP)

€7.00

DES

Truffle Chips, Parmesan (MK, SP) **Honey Roasted Root Vegetables** (MK/SP)

Sweet Potato Wedges (WH)

Tobacco Onions (WH)

Seasonal Salad (SP)

€3.00 SAUCES Pepper Sauce (MK/SP)

BBO Sauce (SP)

Garlic Butter (MK)

Blue Cheese Butter (MK)

Café de Paris Butter (MK/SP)

Lyrath Jus Gravy (CY/SP)

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.

€30.00