

THE grill & BAR

DINNER

IRISH HEREFORD PRIME BEEF STEAK

Irish hereford prime beef steak is defined by its finely grained marbling, characteristic taste and tenderness. It has a superior taste, is low in saturated fat, and high in vitamins and minerals.

STARTERS

Soup of the Day ^{1A, 7, 9, 12, 13}	
Served with grilled ciabatta	€11.00
Chicken Liver Pâté ^{1A, 3, 7, 10, 12, 13}	
Port wine jelly, brioche, tomato and rocket salad, fig chutney	€14.00
Baby Back Ribs ^{6, 10, 11, 12}	
Baby back pork ribs, barbecue glaze, sesame, organic salad	€15.00
Chicken Wings ^{7, 9, 12}	
Choice of barbecue or hot sauce with chilli garlic mayo, celery sticks	€15.00
Chorizo Garlic Prawns ^{1A, 2, 7, 12}	
Langoustine, tiger prawn, chorizo sausage, chilli, ciabatta croutons	€16.00
Organic Beetroot & Goats Cheese Salad ^{6, 7, 10, 12}	
Goat cheese mousse, pickled beetroot, candied pumpkin seeds, rocket salad, balsamic reduction	€ 14.50
Oysters ^{10, 12, 14}	
Oysters (x6), Bombay Sapphire and tonic jelly, mignonette shallots and Chardonnay vinegar	€18.50
Crispy Calamari Salad ^{1A, 3, 6, 7, 10, 12, 14}	
Spiced crispy calamari, garden tomato, rocket, balsamic reduction, roasted peppers	€15.00

FROM THE SEA

Prawn Linguine ^{1A, 2, 3, 7, 12, 13}	
Tiger prawns, fresh chilli, ginger, garlic butter, white wine, green pesto and toasted ciabatta	€32.00
Fresh Salmon ^{4, 6, 7, 12}	
Crushed baby potato, vine tomato, rocket salad and balsamic glaze, salsa verde	€28.00
Catch of the Day ^{4, 7, 12}	
Available on request. Garden peas, smoked bacon lardons and lemongrass cream sauce	€28.00
Grilled Lobster ^{1A, 2, 7, 9, 12, 13}	
Creamy nduja bisque, grilled ciabatta and house dressed rocket salad	price per 100g

SIDES

€7.00 each

Creamy Mash Potato ^{7, 12}

Skinny Chips ^{1A, 12}

Truffle Chips, Parmesan ^{7, 12}

Honey Roasted Root Vegetables ^{7, 12}

Sweet Potato Fries ^{1A, 12, 13}

Tenderstem Broccoli & Almond Butter ^{7, 8A, 12}

Seasonal Salad ^{9, 10, 12}

FROM THE LAND

Prime Irish Tomahawk 1200g	€90.00
Beef Fillet 8oz	€46.00
Ribeye 10oz	€45.00
Hereford Sirloin 10oz	€45.00
<i>All served with slow roasted mushroom, saute onions, house dressed rocket salad, your choice of sauce and side dish</i>	
Baby Back Ribs ^{6, 10, 11, 12}	
Baby back pork ribs, barbecue glaze, sesame and organic salad	€29.00
Grill's Signature Beef Burger ^{1A, 3, 7, 10, 11, 12, 13}	
Irish prime beef, streaky bacon, crispy onions, Grill burger sauce, tomato and vintage cheddar cheese	€28.00
Grill Chicken Burger ^{1A, 3, 7, 10, 11, 12, 13}	
Crumbed chicken breast, chipotle mayo and creamy red cabbage slaw	€28.00
6-Hour Cooked Lamb Shank ^{1A, 3, 7, 10, 11, 12, 13}	
Savoy cabbage, creamy mash, red wine gravy, tomato mint sauce	€32.00
Peri-Peri Chicken Espetada ^{7, 10, 12}	
Mixed peppers, courgette, corn and garlic butter	€30.00

VEGGIE

Wild Mushroom Linguine ^{1A, 3, 7, 12, 13}	
Spinach, shallots, garlic cream, toasted ciabatta and rocket pesto	€25.00
Vegan Peri-Peri Espetada ^{1A, 6, 12}	
Mixed peppers, courgette, corn, red onion, roasted mushroom, mixed herb couscous and vegan garlic butter	€28.00
Butternut Squash Risotto ^{1A, 7, 12, 13}	
Roasted cauliflower, curry oil and toasted pumpkin seeds (Vegan on request)	€26.00

SAUCES

€3.00 each

Pepper Sauce ^{7, 12}

BBQ Sauce ¹²

Garlic Butter ^{7, 12}

Blue Cheese Butter ^{7, 12}

Café de Paris Butter ^{7, 12}

Lyrath Jus Gravy ^{9, 12}

1= Gluten (A - Wheat, B - Rye, C - Barley, D - Oats) | 2 = Crustaceans | 3 = Eggs | 4 = Fish | 5 = Peanuts | 6 = Soybeans | 7 = Milk | 8 = Nuts (A - Almonds, B - Hazelnuts, C - Walnuts, D - Cashews, E - Pecans, F - Brazil, G - Pistachio, H - Macadamia/Queensland, I - Chestnut) | 9 = Celery | 10 = Mustard | 11 = Sesame seeds | 12 = Sulphites | 13 = Lupin | 14 = Molluscs

Please let your server know if you have an allergy to any food, even if it is not contained in the dish.

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