



ROOM SERVICE MENU

STARTERS

Chef's Soup of the Day

Soda Bread, Guinness Bread,
or Gluten Free Bread ^{1A, 3, 7, 9, 12, 13}
€11.00

Chicken Wings

Choice of BBQ or Hot Sauce
with Chilli and Garlic Mayo, Celery Stick ^{7, 9, 12}
€15.00

Baby Back Ribs

Barbeque and Apple Glaze,
Sesame Seeds, Organic Salad ^{6, 10, 11, 12}
€15.00

Organic Beetroot & Goat Cheese Salad

Goats Cheese Mousse, Pickled Beetroot, Rocket Salad,
Balsamic Reduction, Candied Pumpkin Seeds ^{6, 7, 10, 12}
€14.50

Croque Monsieur

Bechamel, Oven Baked Ham, Cheddar Cheese,
Sourdough Bread, Organic Salad, Hand Cut Chips ^{1A, 7, 10, 12, 13}
€17.00

MAINS

Grill Signature Beef Burger

Black Angus Prime Beef, Streaky Bacon, Crispy Onions,
Grill Burger Sauce, Tomato & Vintage Cheddar Cheese,
Hand Cut Chips ^{1A, 3, 7, 10, 11, 12, 13}
€28.00

Market Fish of the Day

Garden Peas, Smoked Bacon, Lemongrass
Cream Sauce, Creamy Mash Potato ^{4, 7, 12}
€28.00

Wild Mushroom Linguine

Spinach, Shallots, Garlic Cream,
Toasted Ciabatta & Rocket Pesto ^{1A, 3, 7, 12, 13}
€25.00

add Chicken: €5 - add Prawns: €7

Grill Chicken Burger

Crumbed Chicken Breast, Chipotle Mayo, Creamy Red
Cabbage Slaw, Hand Cut Chips ^{1A, 3, 7, 10, 12, 13}
€28.00

SIDES

Mash Potato ⁷ €7.00

Hand Cut Chips ^{1A, 12} €7.00

Seasonal Vegetables ⁷ €7.00

Garden Salad ^{10, 12} €7.00

DESSERTS

Sticky Toffee Pudding

Caramel Sauce, Caramel Ice Cream ^{1A, 3, 6, 7, 12, 13}
€12.00

Lemon Posset

Shortbread Crumb, Meringue, Raspberry Gel ^{1A, 3, 7, 12, 13}
€12.00

Grill Ice Cream Sundae

Chocolate Sauce, Vanilla Ice Cream,
Cookie Chunks ^{1A, 3, 6, 7, 12, 13}
€12.00

Selection of Artisan Cheese

Cashel Blue, Heggarty Cheddar, Wicklow Blue, Durrus,
Fig Chutney, Grapes, Quince Jelly, Celery, Walnuts,
Artisan Crackers ^{1A, 1C, 6, 7, 8C, 9, 12, 13}
€18.00

ROOM SERVICE MENU

Served daily between midday and 9:00pm

Breakfast served between 7:30am and 10:00am daily.

Please see breakfast card on door.

To place an order, please dial 1

A delivery charge of €7.50 pp will be added to your bill

Please note: If you have not given your credit card details
on check-in at reception, you will be required to pay on
delivery of your food or drink items.

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

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



ROOM SERVICE MENU

KIDS CORNER

All kids meals €14.00

Irish Pork Sausage and Mash ^{1A, 7, 12}

Junior Cheese Beef Burger

Chips or Sweet Potato Fries ^{1A, 3, 7, 11, 12}

Crispy Chicken Strips

Chips or Mashed Potato and Vegetables ^{1A, 3, 7, 12}

Fish & Chips ^{1A, 3, 4}

Penne Pasta with Parmesan

Homemade Tomato Sauce with a sprinkle of parmesan and Garlic Bread ^{1A, 11, 7, 12}

Mini Baby Back Ribs

Chips or Sweet Potato Fries ^{6, 10, 11, 12}

LATE NIGHT MENU

Served from 9:00pm

Sandwich

Choose from Chicken, Ham, Cheese, or Salad.

White or Brown Bread ^{1A, 3, 7, 10, 12, 13}

€9.00

Pizza Margherita

(Please allow 25 mins)

Tomato Sauce, Toonsbridge

Mozzarella and Basil ^{1A, 3, 7, 12, 13}

€22.00

Pepperoni Pizza

(Please allow 25 mins)

Tomato Sauce, Toonsbridge Mozzarella

and Basil, and Pepperoni ^{1A, 3, 7, 12, 13}

€24.00

HOT BEVERAGES

Tea €5.00

Cappuccino €5.50

Herbal Tea €5.00

Latte €5.50

Americano €5.00

Flat White €5.50

Espresso €5.00

Hot Chocolate €6.50

BEVERAGES

Soft Drinks €4.30

Still/Sparkling Water €3.50

Heineken €7.00

Coors €7.00

WHITE WINE

Pinot Grigio, Villa Cerro, Italy ¹²

A charming white wine with delicate flavours of green apple, pear, and white flowers.

Glass: €9.00 | Bottle: €34.00

Chardonnay, De Martino, Chile ¹²

A real crowd pleaser, with friendly tropical and stone fruit characters and a zingy lemon bite.

Glass: €10.00 | Bottle: €42.00

Sauvignon Blanc, Blind River, NZ ¹²

Freshly aromatic, it is medium-bodied with strong, vigorous tropical fruit and herbaceous flavours, woven with appetising acidity and a dry finish.

Glass: €13.00 | Bottle: €48.00

RED WINE

Santuario, Malbec, Argentina ¹²

Tasting Note: Plum, blueberry and blackcurrant with plenty of complexity and a harmonious finish.

Glass: €11.00 | Bottle: €40.00

Finca Del Marquesado, Rioja, Spain ¹²

Visually Celera has a colour with violet tones. Aromas of ripe black fruit and aromas are enhanced, leaves tasty and persistent fruity notes.

Glass: €10.50 | Bottle: €42.00

Cabernet Sauvignon, Herbe Sainte, France ¹²

Harmoniously elaborated, full-bodied, powerful, easy-drinking, evoking menthol and garrigue.

Glass: €8.50 | Bottle: €32.00

SPARKLING WINE

Prosecco Spumante - Bottle / Snipe ¹²

Extra dry, with typical notes of apple, pear, citrus, white peach, honeydew melon, and honeysuckle.

Bottle: €55.00 | Snipe: €15.00

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

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 - Pista-

chio, H - Macadamia/Queensland, I - Chestnut | 9 = Celery

10 = Mustard | 11 = Sesame seeds | 12 = Sulphites | 13 = Lupin

14 = Molluscs