



ROOM SERVICE MENU

STARTERS

Chef's Soup of the Day

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

€13.00

Chicken Wings

Choice of BBQ or Hot Sauce
with Chilli and Garlic Mayo, Celery Stick ^{7, 9, 12, 10, 3}

€15.00

Baby Back Ribs

Barbeque and Apple Glaze,
Sesame Seeds, Rainbow Citrus Slaw ^{10, 11, 12}

€16.00

Organic Beetroot & Goat Cheese Salad

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

€15.00

Croque Monsieur

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

€18.50

SIDES

Mash Potato ⁷ €7.00

Hand Cut Chips ^{1A, 12} €7.00

Seasonal Vegetables ⁷ €7.00

Garden Salad ^{10, 12} €7.00

MAINS

The 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}

€30.00

Fish of the Day

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

€28.00

Wild Mushroom Linguine

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

€26.00

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, 11, 12, 13}

€28.00

DESSERTS

Earl Grey Sticky Toffee Pudding

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

€13.00

Lemon Posset

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

€13.00

The Grill Ice Cream Sundae

Chocolate Sauce, Vanilla Ice Cream,
Chocolate Brownie ^{1A, 3, 6, 7, 12, 13}

€12.00

Selection of Irish Artisan Cheese

Cashel Blue, Heggarty Cheddar, Wicklow Blue, Durrus,
Fig Chutney, Grapes, Quince Jelly, Celery, Walnuts,
Artisan Crackers ^{1, 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 €10.00 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, 12, 10}

Penne Pasta with Parmesan
Homemade Tomato Sauce with a sprinkle of
Parmesan and Garlic Bread ^{1A, 3, 13 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 €7.50
Coors €7.50

WHITE WINE

Pinot Grigio, Villa Cerro, Italy ¹²
A charming white wine with delicate flavours
of green apple, pear, and white flowers.
Glass: €10.00 | Bottle: €38.00

Chardonnay, De Martino, Chile ¹²
A real crowd pleaser, with friendly tropical and
stone fruit characters and a zingy lemon bite.
Glass: €12.00 | 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: €12.00 | Bottle: €42.00

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: €13.00 | Bottle: €44.00

Cabernet Sauvignon, Herbe Sainte, France ¹²
Harmoniously elaborated, full-bodied, powerful,
easy-drinking, evoking menthol and garrigue.
Glass: €10.00 | 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

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