THE grill & BAR

LUNCH

SMALL PLATES

Soup of the Day [1A, 3, 7, 9, 12, 13]
Served with Soda Brown Bread, Guinness Bread or Gluten-Free Bread €11.00

Chicken Wings [3, 7, 9, 10, 12]
Choice of Barbecue or Hot Sauce with Chilli and Garlic Mayonnaise, Celery Stick €15.00

Baby Back Ribs [10, 11, 12]
Barbecue and Apple Glaze, Sesame Seeds, Rainbow Citrus Slaw €16.00

Organic Beetroot & Goat's Cheese Salad [7, 10, 12]
Goat's Cheese Mousse, Pickled Beetroot, Candied Pumpkin Seeds, Rocket Salad, Balsamic Reduction €15.00

The Grill Vegan Bowl [1A, 6, 10, 11, 12, 13]
Falafel, Couscous, Tear-Drop Peppers, Kalamata Olives, Squash, Chilli and Caramelised Onion Hummus, Cabbage Slaw and Pita Bread Starter: €16.00 Mains: €26.00

LARGE PLATES

Wild Mushroom Linguine [1A, 3, 7, 12, 13]
Fresh Chilli, Ginger, Garlic Cream, Baby Spinach, Parmesan, Toasted Ciabatta, Rocket Pesto €26.00
Add Chicken: €5.00 | Add Prawns: €7.00

The Grill Signature Beef Burger [1A, 3, 7, 10, 11, 12, 13]
Irish Prime Beef, Streaky Bacon, Crispy Onion, Grill Burger Sauce, Tomato and Vintage Cheddar Cheese *(Choice of One Side Dish)* €30.00

Beer-Battered Catch of the Day [1A, 3, 4, 7, 10, 12, 13]
Tartare Sauce, Organic Salad, Hand-Cut Chips €28.00

Chicken Supreme [7, 12]
Creamy Mashed Potato, Seasonal Greens, Truffle-Infused Chicken Jus €28.00

Steak & Frites [1A, 7, 12, 13]
Hereford Sirloin 8oz, Served with Shoestring Fries, Charred Corn on the Cob, Confit Shallot, Crispy Onion & Hennessy Pepper Sauce €34.00

GRILL SIGNATURE SANDWICHES

All Grill signature sandwiches include a choice of one side dish.

BLT [1A, 3, 10, 12, 13]
Ciabatta Bread, Streaky Bacon, Beef Tomato, Baby Gem Lettuce, Mayonnaise €18.50

Grill Crumbed Chicken Caesar Wrap [1A, 3, 7, 10, 12, 13]
Parmesan, Baby Gem Lettuce, Smoked Lardons, Caesar Dressing €19.50

Smoked Salmon [1A, 3, 4, 7, 10, 12, 13]
Brown Soda Bread, Cream Cheese, Dill, Baby Capers, Radish €19.50

Croque Monsieur [1A, 7, 10, 12, 13]
Béchamel Sauce, Oven-Baked Ham, Cheddar Cheese, Sourdough Bread €18.50

Prawn Cocktail on Brioche Rolls [1A, 2, 3, 7, 10, 12, 13]
Poached Tiger Prawns, Baby Gem Lettuce, Marie Rose Sauce, Guacamole €19.50

DESSERTS

Peanut Butter Cheesecake [1A, 3, 5, 6, 7, 12, 13]
Chocolate Sauce and Chantilly Cream €14.00

Lemon Posset [1A, 3, 7, 12, 13]
Shortbread Crumb, Raspberry Gel and Meringue €13.00

Earl Grey Sticky Toffee Pudding [1A, 3, 6, 7, 12, 13]
Caramel Sauce and Vanilla Ice Cream €13.00

The Grill Ice Cream Sundae [1A, 3, 6, 7, 12, 13]
Chocolate Brownie, Vanilla Ice Cream, Chocolate Sauce and Cherry €12.00

Selection of Irish Artisan Cheese [1A, 1C, 6, 7, 8C, 9, 12, 13]
Cashel Blue, Hegarty Cheddar, Wicklow Blue, Durrus, Fig Chutney, Grapes, Quince Jelly, Celery, Walnuts and Artisan Crackers €18.00

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.

SIDES

Creamy Mash Potato [7, 12] €7.00
Skinny Chips [12] €7.00
Truffle Chips w/Parmesan [7, 12] €8.00
Honey-Roasted Root Vegetables [7, 12] €7.00
Sweet Potato Fries [12, 13] €7.00
Tenderstem Broccoli with Almond Butter [7, 8A, 12] €7.00
Seasonal Salad [9, 10, 12] €7.00

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.

Bill splitting is available for up to six guests per table. For larger parties, the bill must be settled with a single payment. Thank you for your understanding.

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