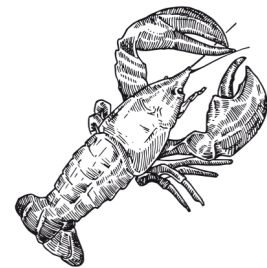


## STARTERS

<b>Soup of the Day</b>	€9.50
<b>Chicken Liver Pate</b> WH/SP/MK Port Wine Jelly, Sourdough Crostini & Tomato and Rocket Salad.	€12.50
<b>Baby Back Ribs</b> WH/SY/SE	€14.50
Baby Back Pork Ribs, Barbeque Glaze, Wasabi, Organic Salad	
<b>Chicken Wings</b> MK/SP Choose of BBQ or Hot Sauce With Chilli Garlic Mayo.	€12.50
<b>Chorizo Garlic Prawns</b> MK/CS/WH/SP Langoustine, Tiger Prawn, Chorizo Sausage, Chilli & Ciabatta Croutons	€15.00
<b>Organic Beetroot &amp; Goats Cheese Salad</b> SY/SP/MK Goats Cheese Mousse, Pickled & Poached Baby Beetroot Rocket Salad, Balsamic Reduction, Candied Pumpkin Seeds	€14.00
<b>Oysters</b> MS/SP Oysters (x6), Bombay Sapphire & Tonic Jelly, Mignonette Shallots & Chardonnay Vinegar.	€18.50
<b>Crispy Calamari Salad</b> MK/FH/SY/SP/SE Spiced Crispy Calamari, Garden Tomato, Rocket & Balsamic Reduction.	€14.00



**THE**  
**grill**  
& BAR

## MAIN COURSE *(side of your choice included)*

### FROM THE LAND

<b>Prime Irish Tomahawk</b>	€90.00
<b>Beef Fillet Ribeye</b> 8oz	€44.00
8oz <b>Black Angus</b>	€39.00
<b>Sirloin</b> 10oz <i>All served with slow roasted mushroom, Sauté Onions, House Dressed Rocket salad, your choice of sauce &amp; Side Dish.</i>	€38.00
<b>Baby Back Ribs</b> WH/SY/SE Baby Back Pork Ribs, Barbeque Glaze, Wasabi, Organic Salad.	€28.50
<b>Grill's Signature Beef Burger</b> WH/EG/MK/MD/SP Black Angus Prime Beef, Streaky Bacon, Crispy Onions, Grill Burger sauce, Tomato & Vintage Cheddar Cheese.	€26.00
<b>Grill Chicken Burger</b> MK/SP/EG/WH/MD Crumbed Chicken Breast, Chipotle Mayo & Creamy Red Cabbage Slaw.	€26.00
<b>6-Hour Cooked Lamb Shank</b> MK/CY/SY Savoy Cabbage Creamy Mash, Red Wine Gravy, Tomato Mint Sauce.	€30.00
<b>Peri-Peri Chicken Espetada</b> MK/SP Mixed Peppers, Courgette, Corn & Garlic Butter.	€30.00

### FROM THE SEA

<b>Prawn Linguine</b> WH/EG/CS/SP/MK Tiger Prawns, Fresh Chilli, Ginger, Garlic Butter, White Wine, Rocket Pesto & Toasted Ciabatta.	€28.00
<b>Fresh Salmon</b> MK/SP/FH Roasted Jerusalem Artichokes, Sautéed Sweet Peppers, Brown Butter Broth & Salsa Verde.	€28.00
<b>Catch Of The Day</b> MK/FH/SP <i>AVAILABLE ON REQUEST</i> Garden Peas, Smoked Bacon Lardons & Lemon Grass Cream Sauce.	
<b>Grilled Lobster</b> CS <i>PRICE PER 100GR</i> Creamy Nduja Bisk, Grilled Ciabatta & House Dressed Rocket Salad.	

### VEGGIE

<b>Wild Mushroom Linguine</b> MK/WH/EG Spinach, Shallots, Garlic Cream, Toasted Ciabatta & Rocket Pesto.	€23.00
<b>Vegan Peri-Peri Espetada</b> WH Mixed Peppers, Courgette, Corn, Red Onion, Roasted Mushroom, Mixed Herb Cous-Cous & Vegan Garlic Butter.	€23.00
<b>Spiced Cauliflower Steak</b> WH/SP Slow Cooked Mushroom, House Dressed Rocket Salad, Herb Cous-Cous.	€23.00



DEFINED BY ITS  
FINELY GRAINED MARBLING,  
CHARACTERISTIC TASTE & TENDERNESS



SIDES  
€7.00

Creamy Mash Potatoes (MK)  
Skinny Chips  
Truffle Chips (MK)  
Honey Roasted Root Vegetables (MK)

Sweet Potato Wedges (WH)  
Tobacco Onions (WH)  
Seasonal Salad (EG/WH)

SAUCES  
€3.00

Pepper Sauce (M K/S P)  
BBQ Sauce (SP/WH/FH)  
Garlic Butter (MK)  
Blue Cheese Butter (MK)  
Café de Paris Butter (M K/S P)  
Lyrath Jus Gravy (S P/C Y)