THE GRILL ROOM

ROOM SERVICE MENU

12pm - 10:30pm

STARTERS

*** Soup of the day, *Guinness brown bread* V €9

Ballycotton seafood chowder, *dill Albariño cream, Guinness brown bread* €15.5

Italian burrata, *heirloom tomato, toasted pine nuts, toasted focaccia* V €16.5

SALADS

Classic Caesar salad, *rosemary croutons, aged Parmesan, Quigleys smoked lardons, poached Riverview hen's egg* €16.5 | *add chicken €5.5* | *prawns €6* | *Otofu €5*

Superfood grain salad, *quinoa, beetroot, broccoli, Greek feta, toasted pumpkin seeds* V €17.5
add chicken €5.5 | *prawns €6* | *Otofu €5*

MAINS

Grilled Quigleys Angus beef burger, *streaky bacon, Monterey Jack cheddar, house pickles, chunky chips* €24

*** Massaman curry, *potato, green beans, spiced cashews, pilau rice* VE €18.5
add chicken €5.5 | *prawns €6* | *Otofu €5*

Grilled vegan burger, *vegan cheese, Folláin red pepper relish, sweet potato fries* VE €22

10oz Quigley's Angus Sirloin steak, *beef fat fondant potato, king oyster mushroom & your choice of sauce* €41
Jameson peppercorn | *Tarragon Béarnaise* | *Confit garlic butter* | *Cabernet jus*

SIDES

Chunky chip €6 | Sweet potato fries VE €6 | Fried onion rings €7

New season potatoes €6 | Tomato & shallot salad €6 | Truffle fries V €7.5

DESSERTS

Vanilla & Gooseberry Crème Brûlée, *sunflower seed biscotti* €11

Cocoa & Raspberry Gâteau, *sweet meringue, beetroot crémeux, buttermilk sorbet* €11

Chocolate Hazelnut Cake, *chocolate foam, salted caramel, crisp tuille* €11

Mango Île Flottante, *lime leaf Anglaise, passionfruit sorbet, bitter chocolate* €11

Bushby's Strawberries & Cream, *Victoria sponge, roasted mascarpone, crème Chantilly* €11

CONDIMENTS

Mayonnaise | Ketchup | Relish | Mustard | Mint sauce

Brown sauce | Horseradish | BBQ sauce | Sweet chilli sauce | Tabasco sauce

***Denotes items available 24-hours. €4 tray charge applies to beverage only orders, €6 tray charge applies to food and beverage orders.

V Vegetarian | VE Vegan | Vegan menu available on request

We are delighted to source our ingredients from an array of local suppliers including English Market stall holders. We strive to source all of our fish from sustainable sources. All beef served is 100% Irish. Our trusted fruit and vegetable suppliers work closely with Irish producers and source all of our seasonal produce for our menus. This menu is printed on 100% recycled paper which will be responsibly recycled after use.

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DRINKS MENU

SIGNATURE COCKTAILS

Pure Crabbit €15
Olmeca Altos Blanco Tequila, Pineapple Shrub, Agave Nectar, Fresh Lime, Fever-Tree Ginger Ale

East 8 Hold Up €15
Absolut Vodka, Aperol, Pineapple, Passionfruit, Fresh Lime

Oliver's Lemonade €15
Method and Madness Irish Gin, Fresh Lemon, "Cherry" Lemon Cordial, Peychaud's Bitters, Fever-Tree Soda Water

Safe Harbour €15
Havana Club 7 Rum, Fresh Lime, Demerara, Fever-Tree Ginger Beer, Beamish Float

Honeycomb Old Fashioned €15.5
Powers Three Swallows Whiskey, Chef's Honeycomb, Orange & Aromatic Bitters

LOW IN ALCOHOL

Aperol Spritz €12
Aperol, Prosecco, Fever-Tree Soda Water

Scott's Spritz €13
Graham's Blended No 5 White Port, Elderflower Cordial, Prosecco, Fever-Tree Soda Water

Vermouth Sour €11
Lillet Rosé, Lychee, Fresh Lemon, Orange Bitters, Egg Whites

ALCOHOL FREE

Cuban Club €10
CleanCo Non-Alcoholic Rum, Raspberry, Lemon, Egg White

Free & T €10
Tanqueray 0.0% Non-Alcoholic Gin, Rose Water, Lemon Cordial, Fever-Tree Mediterranean Tonic

CHAMPAGNE

	175ml	Btl
Charles Heidsieck Brut Réserve NV *Champagne, France*	€23	€105
Charles Heidsieck Rosé Réserve NV *Champagne, France*	€25	€125

WHITE

	175ml	Btl
Trebbianno/Vermentino *Ambleri, Italy*	€9	€33
Loureiro, Escapada Vinho *Verde, Portugal*	€9.5	€36
Pinot Grigio, Bosco Dei Cirmioli IGT *Delle Venezie, Italy*	€10	€37
Sauvignon Blanc, Montford Estate *Marlborough New Zealand*	€11	€42
Chablis, Domaine Charly Nicolle *Burgundy, France*	€16.5	€65
Sancerre, Domaine Sylvain Bailly *Loire, France*	€17	€70

ROSÉ

	175ml	Btl
Grenache, Mirabeau 'Belle Année' *Provence, France*	€11	€42
Grenache, Mirabeau 'Pure' *Provence, France*	€16	€60
Grenache, Minuty 'Prestige' *Provence, France*		€65

RED

	175ml	Btl
Monastrell, Molinico Loco *Yecla, Spain*	€9	€34
Merlot/Corvina, Ponte Pietra *Veneto, Italy*	€9.5	€35
Cabernet Sauvignon, Chateau Haut Pougnan *Bordeaux, France*	€11	€40
Tempranillo, Baron de Ley 'Club Privado' *Rioja, Spain*	€11.5	€42
Malbec, Kaiken Clasico *Menodoza, Argentina*	€11.5	€42
Pinot Noir, Edouard Delaunay 'Septembre' *Burgundy, France*	€16.5	€70

SPARKLING

	175ml	Btl
Prosecco Frizzante, Ca' di Alte *Veneto Italy (organic, vegan)*	€11	€42
Sparkling Rosé, Mirabeau 'La Folie' NV *Provence, France*	€11	€42