

THE GRILL ROOM

EVENING MENU

STARTERS

- River Lee 10g Oscietra Royal Caviar, *rosti potato, chive sour cream* 1C, 4, 6A €50
Soft-Baked Bread, *dill & garlic butter* V 1C, 5, 6B, 6C €8.5
Trio of Ballycotton Oysters, *chilled Gazpacho* 3, 4, 9, 10 €12
Whipped St. Tola Goats Cheese Curd, *honey-roasted beets* 6A, 6E €14
Pan-Fried Scallops, *green curry espuma, pickled apple* 2, 3, 6C, 10 €16
Carpaccio of Wild Irish Venison, *black truffle, Parmesan* 5, 6E, 14 €15
Panko West Cork Wagyu Featherblade, *celeriac, grain jus* 1C, 5, 6B, 9, 10, 14 €16
Mosaic of Roasted Vegetable & Nori, *herbed cream, furikake* VE 11, 12, 14 €14

FROM THE ROBATA GRILL

- 10oz Quigley's Angus Sirloin Steak €41 | 8oz Michael Twomey's Fillet Steak €46
All served with beef-fat fondant potato, mushroom ketchup, your choice of sauce 1E, 6B
Jameson peppercorn 6A, 9, 14 | Tarragon Béarnaise 5, 6C | Confit garlic butter 6C | Cabernet jus 9, 14
Braised Osso Buco, saffron orzo grilled baby carrots 1C, 6A, 6B, 6C, 9, 14 €30

MAINS

- Chef's Special of the Day (market price)
Grilled Dover Sole, *citrus caper butter, grilled asparagus* 4, 6C (market price)
Pan Fried Skeaghanore Duck €34
Scotch quail egg, candy beetroot, black cherry jus, crispy kale 1C, 1D, 5, 6C, 9, 10, 14
Atlantic Halibut €37
Sweet potato fritter, pak choi, pickled daikon, Thai coconut cream 1C, 2, 4, 5, 9, 10, 11, 12, 14
Wild Mushroom Risotto, *Parmesan, truffle oil, cepé powder* 6A, 6B, 6C, 6E, 9, 14 €28
River Lee 10g Oscietra Royal Caviar 4 - Add to Any Dish €40

SIDES

- Chunky Chips 1C €6 | Fries VE 1C €6
Sweet Potato Fries VE 1C €6 | Cream Potatoes €6 | Side Salad 1E, 5, 10, 14 €6
Steamed Greens 6C €6 | Roast Miso Sprouts 1C, 11, 14 €7

V Vegetarian | VE Vegan

ALLERGENS	1E	Malt	6A	Cream	7	Peanuts	8E	Pecans	9	Celery	14	Sulphur Dioxide/ Sulphates
1A Rye Wheat	2	Crustaceans	6B	Milk	8A	Cashew	8F	Pistachio	10	Mustard		
1B Oat	3	Molluscs	6C	Butter	8B	Walnuts	8G	Almonds	11	Soybeans		
1C Wheat	4	Fish	6D	Buttermilk	8C	Macadamia Nuts	8H	Brazil Nuts	12	Sesame Seeds		
1D Barley	5	Egg	6E	Cheese	8D	Hazelnuts	8I	Pine Nuts	13	Lupin		

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.

THE GRILL ROOM