THE GRILL ROOM

EVENING MENU

STARTERS

Skeaghanore Duck Parfait, *berry compote, toasted brioche* €13 1 (wheat), 9, 10, 12

Trio of Rossmore Oysters, *apple & ginger mignonette* €12 14

Wild Irish Venison Carpaccio, *mixed baby herb salad, Winter truffle, pecorino* €15 3, 7, 6

Cinnamon Cured Salmon Gravlax, *pickled fennel, blood orange, seedlip dressing* €14 4

St. Tola Goats Cheese, *pickled beetroot, aged balsamic, seeded cracker* €14 1 (wheat), 7, 12

Roast Butternut Squash & Coconut Soup, *chili crisp* V €11 8, 9, 5

Pan Seared Atlantic Scallop, *Alberino velouté, dill oil* €15 7, 9, 12, 14

FROM THE ROBATA GRILL

10oz Michael Twomey's Ribeye €42 7

10oz Michael Twomey's Sirloin €42 7

Michael Twomey's Lamb Cutlets €34 7

Robata-Grilled Ballycotton Catch of The Day (market price)

Served with sautéed asparagus, broad beans, Pont Neuf potatoes & choice of sauce 6, 7
Jameson peppercorn 7, 9, 12 | *Béarnaise* 3, 7 | *Confit garlic butter* 7
Cabernet jus 10, 12 | *Chimichurri* 12

MAINS

Skeaghanore Duck Breast €36
Confit duck leg croquette, baby turnip, carrot & ginger puree, sherry jus 1 (wheat), 3, 7, 9, 12

6oz Michael Twomey's Fillet of Beef €38
Clonakilty black pudding rosti, tenderstem broccoli, leek puree, green peppercorn sauce 1 (wheat), 3, 7, 9, 12

Pan Fried Atlantic Halibut €34
Black kale, fondant potato, mussel & champagne cream, herb oil 4, 7, 9, 12, 14, 3

Garryhinch Organic Oyster Mushroom Tempura, *Romesco, chimichurri* VE €26 1 (wheat), 8, 12

SIDES €6

Pont Neuf, *rosemary salt* VE 1 (wheat)

Mornay Cauliflower Gratin V 7, 9, 10, 12, 1 (wheat)

Pomme Purée, *smoked bacon, crispy shallot* 7, 1 (wheat)

Dripsey Castle Seasonal Vegetables V 7

Seasonal Garden Salad, *shallot dressing* VE

Allergens on reverse

THE GRILL ROOM

DESSERT MENU

Hazelnut Crème Brûlée €11
Palmier crisp, Buzz of Nature honey drizzle 1 (wheat), 3, 7, 8 (hazelnut)

Blacks Spiced Irish Rum Baba €11
Poached pear, vanilla Chantilly, puffed grain 1 (wheat), 3, 7

Chocolate Fondant €11
Peanut anglaise, Redbreast caramel, Irish Atlantic Sea salt 1 (wheat), 3, 5, 6, 7

Coffee Opera Cake €11
Tory Top chocolate ganache, roasted carrot reduction, espresso foam 1 (wheat), 3, 6, 7, 8 (almond)

Munster Cheese Board V €16
Folláin' chutney & Guinness brown bread crackers 1 (wheat), 3, 7, 12

DIGESTIFS

Five Farms €9.5

Limoncello €9.5

Killahora Rare Apple Ice Wine €15

Sanderman Ruby Port €9.3

Graham Blend N5 €9

The Doyle Signature Irish Coffee €18
Redbreast 12 year-old Irish whiskey,
Guinness reduction, coffee, double cream, nutmeg

Allergens

1 gluten | 2 crustaceans | 3 egg | 4 fish | 5 peanuts | 6 soy | 7 milk | 8 nuts
9 celery | 10 mustard | 11 sesame | 12 sulphates | 13 lupin | 14 molluscs

V Vegetarian | VE Vegan

Please let a member of our team know about any allergies or intolerances before ordering. While we take great care to avoid cross-contamination, we cannot guarantee that any dish is completely allergen-free. 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.

PAUL LANE - EXECUTIVE HEAD CHEF