THE GRILL ROOM

LUNCH MENU

TO SHARE

Soft-Baked Milk Bread, *dill & garlic butter* V €8.5 1 (wheat), 3, 7

Rossmore Oysters, *apple & ginger mignonette* Trio €12 / Half-Dozen €24 2, 12

Macroom Buffalo Mozzarella, *basil pesto, heritage tomato, sourdough* V €16.5 1 (wheat), 7, 12

STARTERS

Chef's Seasonal Soup, *bread selection* €9 *Please see server for allergen info*

Ballycotton Bay Seafood Chowder, *The Doyle Signature Guinness bread* €16 1 (wheat, barley, oat), 2, 3, 4, 7, 9, 10, 12

Garlic & Chili Prawns, *crusty sourdough bread* €16 1 (wheat), 2, 7

SALADS

Classic Caesar Salad, *rosemary croutons, aged Parmesan,*
Quigleys smoked bacon lardons, poached Riverview hen's egg €14 / €17 1 (wheat), 3, 4, 7

KINS Skin Kind Superfood Winter Salad, *quinoa, beetroot, broccoli, kale,*
Cashel Blue cheese, roasted pumpkin, toasted sunflower seeds V €14 / €18 7

Add chicken €6 7 | *prawns €7* 2, 7 | *Otofu €5* 6, 11

MAINS

West Cork Wagyu Beef Burger, *Jack McCarthy's smoked streaky bacon, mature cheddar,*
house pickles, chunky chips €25 1 (wheat), 3, 7, 10, 12

The River Lee Balti Curry, *potato, green beans, spiced cashews, basmati rice* VE €19 8 (cashews), 9, 10, 11
add chicken €6 7 | *prawns €7* 2, 7 | *Otofu €5* 6, 11

Ballycotton Bay Fish & Chips, *pea purée, tartar sauce* €25 1 (wheat), 3, 4, 7, 12

Slow Cooked Michael Twomey's Wagyu Featherblade €30
Creamed potato, sauteed vegetables, red wine jus 7, 9, 10, 12

Potato Gnocchi, *forest mushrooms, truffle, Parmesan* V €27 1 (wheat), 6, 9, 11

SIDES €6

Chunky Chips, *rosemary salt* VE 1 (wheat) | Skinny Fries VE 1 (wheat)

Market Salad, *shallot dressing* V 3, 10, 12 | Pomme Purée, *smoked bacon, crispy shallot* 7, 12

Dripsey Castle Organic Seasonal Vegetables V *Please ask server for allergen details*

THE ROAST CLUB

€50 | For Two
Accompanied by seasonal trimmings & rich roast gravy 1 (wheat), 3, 7, 9, 10, 12

Allergens on reverse

THE GRILL ROOM

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

THE DOYLE COLLECTION

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