

ROOM SERVICE MENU 7AM - 10PM

STARTERS & SNACKS

- Piri-Piri chicken skewers €14
- Salt & pepper squid, wasabi dip €13
- Atlantic cod goujons with tartare €13
- Dill cured organic Irish salmon, granary bread & lemon €15
- Burrata with datterini tomatoes, basil pesto & seeded crackers V €15
- Charcuterie board of smoked & cured meats €23
- Soup of the day, house brown bread V €9

SANDWICHES

- Club sandwich, potato crisps €21
- Classic steak sandwich with Dijon mustard, provolone & onion marmalade €23
- Grilled ham & cheese, tomato jam €17

DESSERTS

- Vanilla crème brûlée, caramelised figs, blackberries & pistachio nuts V €9.5
- Lemon meringue tart, summer Irish strawberries V €9.5
- Classic opéra gâteau V €9.5
- Sheridans cheese board, black grapes & warm baguette €14
- Selection of homemade ice creams & sorbets V/VE €9.5

NIGHT MENU FROM 10PM

- Dill cured organic Irish salmon, granary bread & lemon €15
- Grilled ham & aged Irish cheddar cheese OR tomato & aged Irish cheddar on sourdough, tomato jam & crisps €17
- Westbury chicken curry, basmati rice, mango chutney €26
- Classic opéra gâteau V €9.5

DIAL 3352

SALADS

- Classic Caesar salad with garlic croutons, anchovies & bacon €15
Add chicken €5
- Heritage beetroot salad, Toons Bridge ricotta, toasted seeds & sour crisps V €13
- Belgian endive & apple salad with Cashel Blue, hazelnuts & Pommery mustard V €13
- Charred Romano pepper & freekeh salad with spiced nuts & crispy onions VE €12
Add grilled halloumi V €6
Add chickpea falafel VE €5

MAINS

- Orecchiette with pesto Calabrese & toasted almonds V €19
- Miso-glazed organic Clare Island salmon fillet with tenderstem broccoli & black bean sauce €27
- Hereford beef burger with Coolea Gouda, gherkins, Wilde relish & fries €26
- Grilled spatchcock chicken, sweetcorn, girolles & maple glazed guanciale €27
- John Stone dry-aged rib eye 280g, chips & Béarnaise €39

SIDES

- Potatoes: fries, heritage, hand-cut chips or mashed €6
- Gem heart, tomato & avocado salad €8
- Tenderstem broccoli, chilli & lemon €6

Prices are inclusive of VAT & subject to a tray delivery charge of €5
V - Vegetarian | VE - Vegan

Desserts & pastries are made in house. All our Meat and Poultry is 100% Irish and is traceable from farm to fork. For those with special dietary requirements or allergies, who may wish to know about the ingredients used, please refer to our allergen book available from your server

ROOM SERVICE DRINKS MENU

RED WINE

	Glass 175ml	Bottle
Malbec 'Andean Vineyard', 2019 Bodega La Rosa, Mendoza, Argentina	€9.5	€37
Montepulciano d'Abruzzo, Il Bucco 2018 Abruzzo, Italy		€37
Château Lagrange, Lussac - Saint-Emilion, 2016, France	€12	€47
Tempranillo, Toro, 'Semicrianza' Bodegas Elías Mora 2017, Spain	€14	€55
Pinot Noir, Cuvée 'Tradition' Stéphane Magnien 2016, France	€15.5	€60
Ripasso della Valpolicella, Ripassa de Zenato 2017, Veneto, Italy		€67
Cabernet/Merlot 'Te Kahu' Craggy Range 2011, Hawkes Bay, New Zealand		€72
Châteauneuf -du-Pape, Domaine Mas Saint Louis 2015, Rhône, France		€96
Château Musar 2012, Bekaa Valley, Lebanon		€100
Le Réserve de Léoville-Barton, Saint-Julien 2015, Bordeaux, France		€100

ROSÉ WINE

	Glass 175ml	Bottle
Le Bijou, Sophie Valrose, Languedoc, 2019	€11	€42
Whispering Angel, Provence, 2019		€70

BOTTLED BEERS

Peroni, Heineken, Corona, Coors Light 330ml	€6.90
Orphens Cider 330ml	€6.90
O'Hara's IPA/Red Ale	€7.20
Heineken Non-alcoholic	€6

DIAL 3352

WHITE WINE

	Glass 175ml	Bottle
Marius, Vermintino, M Chapoutier, Languedoc 2018, France	€9.5	€37
Albariño, Veiga da Princesa, Rais Baixas 2018, Spain	€15	€58
Pinot Grigio, 'Ritratti', 2018 Trentino-Alto Adige, Italy	€15	€58
Assyrtiko, 'Wild Ferment' Gaia 2018, Santorini, Greece		€75
Sauvignon Blanc, Cloudy Bay 2017 Marlborough, New Zealand		€83
Chablis Vallions, premier Cru, Domaine Laurence Race 2018, France		€85
Puligny-Montrachet, Jacques Carillon 2017, France		€130

CHAMPAGNE

	Glass 150ml	Bottle
Perrier-Jouët Brut NV	€23	€100
Perrier-Jouët Blason Rosé NV	€25	€120
Moët & Chandon Brut Imperial		€120
Bollinger Special Cuvée		€140
Perrier-Jouët Belle Epoque 2011		€250
Dom Perignon 2008		€270

SOFT DRINKS

Coke, Diet Coke, 7UP, Diet 7UP	€4
Club Orange/Lemon	€4
Fresh Juice; Orange/Apple/Grapefruit	€5

MIXERS

Fever-Tree mixers - Naturally Light Tonic, White Lemonade & Bitter Lemon	€3.80
Poachers Irish mixers - Classic Tonic, Citrus Tonic, Elderflower Tonic, Ginger, Soda Water	€3.80