

THE grill & BAR

SOUP & SALAD

Chef's Soup ^{CY TN WH LP EG MK SP}
Changes daily, served with homemade bread

Seafood Chowder ^{MK WH FH CS MS CY}
Smoked haddock, hake, salmon & prawns

Heirloom Tomato Salad ^{SE}
Watermelon, Toonsbridge mozzarella, strawberry, sesame

STARTER

Roasted Chicken Wings ^{CY PN SE SY MD}
The Grill hot sauce, crème fraiche, celery

McCarrens Pork Ribs 300g ^{SE SY WH}
Slow cooked, sticky honey & soy, sesame

Garlic Prawns ^{CS MK WH}
Cream, chorizo, filo pastry
€2.00 Supplement

Beetroot Tartatin ^{WH TN EG MK}
Goats cheese, pine nuts, spiced beetroot, horseradish

Hot Smoked Salmon ^{FH MD}
Beetroot puree, cucumber, fennel & cress salad

MAIN COURSE

INCLUDES ONE SIDE

Grilled Atlantic Salmon 200g ^{FS WH MK EG MD SP}
Grilled asparagus spears, béarnaise,

Truffle Linguine ^{WH LP EG MK}
Truffle dressing, cream, wild mushrooms, parmesan

Crisp Lemon Sole ^{FS EG}
Tempura batter, spiced mayonnaise

Pan Seared Seabass Fillet ^{WH EG MK FH MD SP}
Mint, mangetout, coriander & red chili dressing

Slow Braised Hereford Beef Cheek ^{WH MK CY MD}
Roast root vegetables, creamy mash

Grilled Half Chicken ^{WH MK CY SP}
Creamy mushroom sauce, rocket salad

Pea Risotto ^{MK}
Garden peas, mint, Pecorino cheese

FROM THE FLAME GRILL

INCLUDES ONE SIDE & A BUTTER OR SAUCE

Irish Hereford Prime Beef steak, the taste superior, low in saturated fat, high in vitamins & minerals, defined by its finely grained marbling, characteristic taste & tenderness

Hereford Locally Farmed Mohawk Steak 400g
€7.00 Supplement

Hereford Prime 28 Day Dry Aged Fillet Steak 220g
€10.00 Supplement

Portuguese Espetada Skewer
Peri peri spices, fresh lime

Chicken Beef Sirloin
€4.00 Supplement

SIDES €5.00	Skinny Fries ^{SP}	Sweet Potato Fries	SAUCES €2.00	The Grill Green Pepper ^{MK}	BUTTERS €2.00
	Truffle Chips ^{MK EG MD} Lemon aioli	Cauliflower ^{MK} Hazelnut butter		Béarnaise ^{MK EG}	
	Spring Onion Mash ^{MK SP}	The Grill Leaf Salad ^{MD}		Wild Mushroom ^{MK}	
	Tobacco Onions ^{WH}	Roasted Seasonal Vegetables ^{MK}		Traditional Gravy	
	Grilled Asparagus ^{MK} Truffle dressing			Smoked Chili ^M	
				Confit Garlic & Oregano ^{MK}	

DESSERT

Warm Sticky Toffee Pudding ^{WH MK EG TN}
vanilla ice cream

Baileys & White Chocolate Cheesecake ^{MK EG TN WH SE LP}
salted caramel ice cream

Chocolate Fondant ^{WH MK EG LP SE TN}
Chocolate sauce, berry compote, vanilla ice cream, please allow 10 minutes cooking time
Selection of Ice Cream ^{MK EG WH}
changes daily
Lemon Posset ^{MK EG}
Meringue, berries

ALLERGENS: Peanuts PN Tree nuts TN Sesame SE Wheat WH Lupin LP Eggs EG Milk MK Soya SY Fish FH Crustaceans CS
Soya SY Fish FH Crustaceans CS Molluscs MS Celery CY Mustard MD Sulphites SP All dishes may contain traces of nuts