

HAMPTONS

RESTAURANT | GRILL ROOM | PRIVATE DINING

€37.95

3 COURSE

STARTER. MAIN COURSE.
& DESSERT

APPETISERS



BLUEBELL FALLS GOATS CHEESE V THYME & GARLIC FRITTER

Spiced beetroot puree, walnuts & dressed leaves

BANG BANG CHICKEN COA

Lightly battered chicken, chilli dressing & mixed leaves

HAMPTONS PRAWN & APPLE COCKTAIL COA

With crisp salad, avocado, apple, bloody
Mary dressing & pumpkin seed brown bread

HOME MADE DUCK SPRING ROLLS

With dark soya & sweet chilli syrup

LISCANNOR BAY CHOWDER COA

With our unique, pumpkin seed brown bread

HAMPTONS STICKY WINGS

Our own special, sweet & spicy glaze & blue cheese dip

CLASSIC CAESAR SALAD COA

Baby gem, bacon, croutons, aged parmesan, & caesar dressing

ORGANIC DUCK LIVER PATE COA

Served with toasted Brioche bread
& sweet Cumberland sauce

SATAY MARINATED CHICKEN SKEWERS C

Marinated peppers, lemon, chilli & coriander syrup

SMOKED HADDOCK & SALMON FISHCAKE

Guacamole, chorizo salsa & dressed baby leaves

TODAY'S SOUP COA

Soup of the day with our homemade pumpkin seed soda bread

ALLERGENS

Some of our menu items contain allergens, and some may contain nuts.
If you have any dietary requirements, or require further information on
our ingredients, please ask a member of our customer service team.

FLAME GRILLED MEATS



10oz BLACK ANGUS SIRLOIN STEAK C

30 day dry aged from O'Connors Farm, Limerick.
Served with portobello mushroom, confit tomato,
onion ring, peppercorn & brandy sauce

Choose from:

Garlic potatoes, Hampton's fries or creamy mash potato

PEPPERED PORK MEDALLIONS COA

Creamy mash, long broccoli, onion rings & pepper sauce

HAMPTON'S HICKORY BURGER COA

Vintage cheddar cheese, bacon, onion ring,
specially blended tomato relish,
Hampton's fries and burger salad garnish

FLAME-GRILLED HAWAIIAN BURGER COA

Smoked bacon, grilled pineapple, thousand island sauce,
onion ring, burger salad garnish & hamptons fries



ROASTED ATLANTIC COD C

Sautéed baby potatoes & green beans tossed
in tomato sauce. Sun-dried tomato tapenade

TEMPURA MONKFISH TAILS COA

Sweet potato fries, curry mayo, sweet chilli dip & Asian slaw

GRILLED SALMON C

Roasted sweet potatoes, creamed baby spinach, chilli oil

BANG BANG PRAWNS COA

Lightly battered prawns, stir-fried oriental vegetables,
sweet chilli dressing & udon noodles

All our beef, lamb, pork and chicken are
of Irish origin, and sourced locally when possible

VEGETARIAN & COELIAC FRIENDLY

V. Denotes vegetarian friendly dishes.
C. Denotes coeliac friendly dish
COA. Denotes coeliac friendly option available on this dish.

THE CLASSICS



BANG BANG CHICKEN COA

Wok tossed chicken, lightly battered with stir
fried oriental vegetables, chilli dressing
served with Hampton's fries or steamed rice

KNIFE & FORK BBQ RIBS C

Served with Hampton's fries and slaw

RED COCONUT CURRY C

Chicken or vegetable curry, steamed jasmine rice

HAMPTONS HALF ROAST CHICKEN

Creamed potatoes, roasted root vegetables,
sage stuffing & red wine jus

SLOW BRAISED LAMB SHANK C

Creamy mash potatoes,
roasted winter vegetables & red wine jus

VEGETARIAN OPTIONS AVAILABLE

Please ask your server



€37.95 VALUE
MENU



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