



GRILL MENU

STARTERS

Hot & Spicy Crispy Wings , blue cheese dip	9
Duck Liver Pate , toast, cumberland sauce	9
North Atlantic Prawns , avocado cocktail, Bloody Mary sauce	11.50
Carrigaholt Seafood Chowder	9
Avocado, Spiced Hummus	8
grissini bread sticks, chilli oil	
Parmesan Crumbed Crispy Cauliflower	7
mild curry dipping sauce	
Tempura Firecracker Prawns	9
Spicy sweet chilli dipping sauce & rucola	
Asian Style Slow Braised Ribs	9.50
Slow cooked tender pork ribs with soy & Hoi Sin glaze	
Caesar Salad Tempura Anchovies	9.50
Reggiano and smoked pancetta, garlic croutons	
Calamari	9.50
Crispy fried calamari, seasoned rocket, lemon & chill garlic mayonnaise	

TO SHARE

Nacho's with Salsa	16
corn nacho's, jalapeno's Monterey Jack cheese, sour cream & guacamole	
Nacho's Con Carne	18
mined spiced beef, jalapeno's, Monterey Jack cheese, sour cream & guacamole	

BURGERS

Served on toasted bun, onion rings, fresh salad & cajun Fries

Natural from The Grill 100% Beef Burger with cheddar cheese & relish	14.50
Brooklyn 100% Beef Burger, Mature cheddar cheese, salami caramelised onions Gochujang Mayonnai	14.50
New York 100% Beef Burger, Cheddar Cheese, English mustard, fried egg, iceberg, tomato & red onion	14.50
Mac & Cheese 100% Beef Burger, macaroni bound in parmesan sauce, smoked bacon, picked cucumbers	14.50
Mississippi Delta Southern fried chicken, Mississippi sauce, dill pickles, jalapeno's & cheese sauce	14.50
Wild Atlantic Panko crumbed Haddock, avocado, iceberg, red onion, horseradish & lemon tartar	16.50
Vegi Burger Chickpea and vegetable burger, vegetarian cheese, sweet chilli mayonnaise and dill pickles	14.50

STEAKS | CHOPS | GRILLS

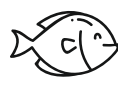
10oz Angus Beef Fillet Steak , garlic butter or peppercorn sauce	30
10oz Angus Prime Sirloin , garlic butter or peppercorn sauce	26
10oz Honey Mustard Glazed Pork Striploin , marsala jus	19
10oz Marinated Turkey Steak , wild mushroom cream sauce	19
All grill's served with Portabello mushroom, onion ring, fries	

MAINS

Simply Grilled Irish Lemon Pepper Salmon , stem broccoli, saffron risotto, tomato tapenade	19
Beer Battered Haddock , crushed peas, tartar & chunky fries	17
King Prawn & Chilli Tagliatelle , cherry tomato, zucchini lobster bisque cream	18
Tagliatelle Carbonaro , pancetta, reggiano, cream & fresh egg	16
Half Roast Chicken , onion & sage, rub, roast chicken jus	18
Red Thai Curry , jasmine rice, coconut milk, bell peppers, bamboo shoots and lime leaf	
chicken €17 vegetable €16 prawn €18	
Rosemary Braised Lamb Shank roast garlic champ, honeyed carrots, lamb jus	19



PIZZA



FISH



BURGER



STEAK



PASTA

STONE BAKED PIZZA

Margherita (V)	12
Bufallo Mozzarella, plum tomato sauce, fresh cherry tomatoes, basil & virgin olive oil	
Messina (V)	14
Marinated Aubergine, cherry tomatoes, mushrooms, Artichoke, red onion, basil pesto, mozzarella, tomato sauce	
ST Tola (V)	14
Goat's cheese, red onion marmalade, figs, cherry tomatoes, mozzarella, rucola & balsamic glaze	
Marijampole	14
Ham, mushrooms, olives, red onions, peppers, marinara sauce, mozzarella	
Hawaiian	14
Smoked ham, pineapple, mozzarella, marinara sauce & fresh basil	
Tirato	14
BBQ pulled chicken, red onion, jalapeno's, smoked bacon, mixed peppers, mozzarella, tomato sauce	
Capriccioso	14
Salami, artichokes, olives, cured ham, mushroom, bufala mozzarella, tomato sauce	
Hero	14
Serano ham, salami, red onion, bufala mozzarella, tomato sauce, rucola, chilli balsamic glaze	

SIDES

Potato Brava, house brava's sauce	5
Skinny cajun fries	5
Home made fries	5
Buttered champ	5
Mac & cheese	5
Steamed greens, lemon thyme butter	5
Cauliflower cheese	5
Mixed green salad	5

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.

10% discretionary service charge
will be added to groups of 8 people or more