

GRILL MENU



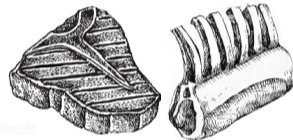
APPETISERS

Bluebell Falls Goats Cheese and Thyme Fritter V €9.50 Spiced beetroot puree and dressed leaves	Home Made Duck Spring Rolls €9.50 With dark soya and sweet chilli	Hamptons Sticky Wings €8.50 Hamptons own sweet and spicy glaze and blue cheese dip	Organic Duck Liver Pate COA €9.50 With toasted brioche bread and sweet Cumberland sauce
Bang Bang Chicken COA €9.50 Lightly battered chicken, chilli dressing and mixed leaves	Very Healthy Salad V C €8 Ballysalad leaves, quinoa, long stem broccoli, pomegranate, beetroot and mandarins tossed in balsamic dressing	Classic Caesar Salad COA €8 Baby gem, bacon, croutons, aged parmesan and Caesar dressing	Satay Marinated Chicken Skewers C €9 Marinated peppers, lemon chilli and coriander syrup
Salt and Chilli Squid €9.50 Mixed leaves, sweet chilli dip and garlic aioli	Liscannor Bay Chowder COA €8 With our unique pumpkin seed brown bread	Knife & Fork BBQ Ribs C €9.50 Fall off the bone pork ribs with Hamptons blended hickory sauce and creamy slaw	Smoked Haddock & Salmon Fishcake €9 Guacamole, chorizo salsa and dressed baby leaves
Hamptons Prawn & Apple Cocktail COA €11.50 With crisp salad, avocado, apple, Bloody Mary dressing and pumpkin seed brown bread		Seared Local Scallops C €13.50 Crumbled black pudding, garden peas puree and hollandaise sauce	Spiced Courgette Bruschetta €9 With Coriander Dressing



FROM THE SEA

Roasted Atlantic Cod C €26 Crispy Crab Cake, smashed butternut squash, kale pesto and crab bisque	Tempura Monkfish Tails COA €26 Sweet potato fries, curry mayo, sweet chilli dip and Asian slaw	Hamptons Red Coconut Prawn Curry C €24 Red Coconut Curry with steamed rice
Grilled Salmon C €25 Roast fennel, champ mash, lemon and dill sauce	Grilled Local Scallops & Garlic Prawns €32 Pea, butternut squash and saffron risotto	Pan Fried Halibut C €32 Lemon and Thyme gnocchi, spinach, slow roast cherry tomato and celeriac reduction



JOSPER FLAME GRILLED MEATS

10oz Black Angus Sirloin Steak C €31 30 day dry aged from O'Connors Farm, Limerick, served with portobello mushroom, confit tomato, onion ring, peppercorn and brandy sauce	Slow Braised Lamb Shank C €22 Creamy mash, roast root vegetables and red wine jus	10oz Rib Eye Steak C €30 30 day dry aged from O'Connors Farm, Limerick, served with portobello mushroom, confit tomato, onion ring, peppercorn and brandy sauce	Hamptons Hickory Burger COA €18 Vintage Cheddar Cheese, bacon, specially blended Hamptons burger sauce, onion ring, burger salad garnish and fries <i>Fries may be upgraded to our Hamptons Truffle Fries €1.50 supplement</i>
10oz Prime Angus Fillet C €34 30 day dry aged from O'Connors Farm, Limerick, served with portobello mushroom, confit tomato, onion ring, peppercorn and brandy sauce	20oz Mohawk Steak C €45 30 day dry aged from O'Connors Farm, Limerick, served with portobello mushroom, confit tomato, onion ring, peppercorn and brandy sauce	Peppered Pork Medallions COA €23 Creamy mash, long stem broccoli, onion rings and pepper sauce	Hamptons Surf n Turf €49 10oz Fillet steak, buttered scallops, skewered garlic prawns, grilled asparagus, with a trio of sauces – Pepper Sauce, Garlic Butter and Bearnaise
20oz Double Fillet Steak C €65 30 day dry aged from O'Connors Farm, Limerick, trio of sauces and any 4 side dishes	<i>For all steaks choose from: Garlic Potatoes, Hamptons fries or creamy mash potato</i>		



HAMPTONS CLASSICS

Bang Bang Chicken COA €18 Wok tossed lightly battered chicken with stir fried oriental vegetables, chilli dressing served with Hamptons Fries or steamed rice	Hamptons Red Coconut Chicken Curry C €18 Served with steamed rice	Knife & Fork BBQ Ribs C €20 Served with Hamptons fries and slaw	Hamptons Turkey & Ham €18 Creamed potatoes, roast veg, creamed Brussel sprouts, stuffing and red wine jus
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VEGETARIAN ENTREES

Pea and Shallot Ravioli €18 Confit tomato salsa and spinach (vegan)	Vegan Burger €18 With tabbouleh and vegan yogurt and cucumber dressing	Hamptons Red Coconut Vegetable Curry C €18 Served with steamed rice (vegan)	Hamptons Vegan Risotto €18 Plum tomato, artichoke, podded pea, and vegan cheese
Chefs Vegetarian option of the Day €18 See todays specials board			

SIDES

Hamptons Truffled Fries €6	Onion Rings €4	Garlic Potatoes €4	Creamed Potatoes €3	Steamed Greens €4
Hamptons Fries €4	Grilled Asparagus €4	Creamed Spinach €4	Mini Caesar Salad €4	Honey Roasted Carrot and Parsnips €4

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.

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VEGETARIAN & COELIAC FRIENDLY

V. Denotes vegetarian friendly dishes.

C. Denotes coeliac friendly dish

COA. Denotes coeliac friendly option available on this dish.

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