

HAMPTONS

RESTAURANT | GRILL ROOM | PRIVATE DINING

APPETISERS

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

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	Roast Chicken €18 Creamy mash, roasted root vegetables, sage stuffing and red wine jus
Knife & Fork BBQ Ribs C €20 Served with Hamptons fries and slaw	Hamptons Red Coconut C €18 Chicken Curry Served with steamed rice

JOSPER GRILL

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	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	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
Slow Braised Lamb Shank C €22 Creamy mash, roast root vegetables and red wine jus	Peppered Pork Medallions COA €23 Creamy mash, long stem broccoli, onion rings and pepper sauce	20oz Double Fillet Steak C €65 30 day dry aged from O'Connors Farm, Limerick, trio of sauces and any 4 side dishes
Hamptons Hickory Burger COA €18 Vintage Cheddar Cheese, bacon, specially blended Hamptons burger sauce, onion ring, burger salad garnish and fries Fries may be upgraded to our Hamptons Truffle Fries €1.50 supplement	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	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

For all steaks choose from: Garlic Potatoes, Hamptons fries or creamy mash potato

FROM THE SEA

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

VEGAN/VEGGIE

Pea and Shallot Ravioli €18 Confit tomato salsa and spinach (vegan)	Chefs Vegetarian option of the Day €18 See today's specials board	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	

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.

VEGETARIAN & COELIAC FRIENDLY

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

O'Conner's Farm Limerick Certified Irish Angus Beef. Hampton's Certified Angus Steaks are from cattle that have been Specially Fed, Specially Selected and Specially Aged to ensure quality. Hampton's Certified Angus Steaks are seasoned and cooked in our unique Josper Oven at 1600 - 1800 degrees Fahrenheit to sear the outside and keep the inside tender and juicy. Steaks are accompanied with caramelised onions and steak jus.

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