

# HAMPTONS

RESTAURANT | GRILL ROOM | PRIVATE DINING





# €38.95 VALUE MENU

## HAMPTONS

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## €38.95

3 COURSE

**STARTER. MAIN COURSE.  
& DESSERT**

(10oz Sirloin €5 supplement)

### 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

Garlic Aioli, 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

(€5 supplement)

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



#### ROASTED ATLANTIC COD

Chorizo Mash, Spinach, Asparagus  
and Basil Cream Pesto

#### TEMPURA MONKFISH TAILS GF

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

#### GRILLED SALMON C

Roast fennel, champ mash, lemon and dill sauce

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 rice

#### ROAST CHICKEN

Creamy mash, roasted root vegetables,  
sage stuffing and red wine jus

#### SLOW BRAISED LAMB SHANK C

Creamy mash potatoes,  
roasted winter vegetables & red wine jus

#### VEGETARIAN OPTIONS AVAILABLE

Please ask your server

GIFT CARDS AVAILABLE!

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[www.hamptonsgrill.ie](http://www.hamptonsgrill.ie)