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Appetisers

Sticky Pork Belly C

Glazed pork belly, apple and parsnip purée, smoked pancetta, pork wine jus

St. Tola Goats Cheese

Goats cheese bon bons, mixed leaves, roast walnut marinated beetroot and pear salad, honey and yoghurt dressing

Hamptons Sticky Wings

Hamptons own sweet and spicy sauce and blue cheese dip

Classic Caesar Salad COA

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

Liscannor Bay Seafood Chowder COA

With our unique treacle & pumpkin seed soda bread

Homemade Duck Spring Rolls

With dark soya and hoi sin dipping sauce

Bang Bang Chicken COA

Lightly battered chicken with stir fried vegetables and chilli dressing

Duck Liver and Foie Gras Parfait COA

Cumberland sauce and toasted brioche

Hamptons Prawn and Apple Cocktail COA

With crisp salad, avocado, apple,
Bloody Mary dressing and pumpkin seed
brown bread

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Josper Grill

10oz Black Angus Sirloin Steak COA

€5 supplement

10oz Prime Angus Fillet COA

€8 supplement

All our Beef is 100% Irish grass fed, 30 days dry aged from O'Connor's Farm, Limerick

Served with portabello mushroom and onion ring and choice of potato

From The Sea

Seared Salmon C

With sautéed rosemary potatoes, baby spinach, and sorrel cream

Hamptons Seafood Risotto C

With Doonbag mussels, Dublin Bay prawns, scallops and a white wine cream risotto



Classics

Bang Bang Chicken

Wok tossed lightly battered chicken with stir fried oriental vegetables and chilli dressing, served with steamed rice

Hamptons Hickory Burger

Bríoche bun, Gruyère cheese, smoked streaky bacon, caramelised onions, Irish Whiskey BBQ mayo and Hamptons fries

Slow Braised Lamb Shank

With buttered mash, roasted winter vegetables & red wine jus

Veal Milanaise

Breaded Veal escalope, seasoned rocket and parmesan salad, fried egg, mushroom sauce and French fries

€5 supplement

Escalope of Chicken 22

with gratin potato, honey roast vegetables, roast chicken jus

Massaman Curry

Mild Thai curry finished with peanuts and coconut milk, steamed rice Chicken or Vegetable

Mushroom Tortelini

White truffle and mushroom pasta, asparagus tips and spinach cream

Half Roast Duck

With marmalade & lemon thyme glaze, pok choi cherry jus and sautéed rosemary potatoes

€43.95 ~ 3 Course

Starter, Main Course, Dessert

All of our beef, chicken, lamb, pork, seafood, vegetables and salads are Irish and local where possible