

## Appetisers

**Liscannor Bay Seafood Chowder** 9 COA  
With our unique treacle & pumpkin seed soda bread

**Vegetarian Soup of the Day** 7 COA  
With our unique treacle & pumpkin seed soda bread

**Classic Caesar Salad** 10 COA  
Baby gem, bacon, croutons, aged parmesan and caesar dressing  
Main Course €14 / Add chicken €4

**Homemade Duck Spring Rolls** 12  
With dark soya and hoi sin dipping sauce

**Bang Bang Chicken** 11 COA  
Lightly battered chicken with stir fried vegetables and chilli dressing

**Hamptons Sticky Wings** 9.50  
Hamptons own sweet and spicy sauce and blue cheese dip

**Duck Liver and Foie Gras Parfait** 11.50 COA  
Cumberland sauce and toasted brioche

**St. Tola Goats Cheese** 10  
Goats cheese bon bons, mixed leaves, roast walnut marinated beetroot and pear salad, honey and yoghurt dressing  
Main Course €15 / Add chicken €4

## HAMPTONS FLAME GRILLED SIRLOIN STEAK

Josper grilled sirloin steak served with choice of fries, creamy mash or garlic potatoes, portobello mushroom, onion ring garnish and pepper sauce COA  
€10.50 supplement

€32

## FROM THE SEA

**Josper Roasted Gamba Prawns** 16 C  
Six whole prawns grilled with garlic and chive butter  
(not available on set menu)

**Oysters** COA  
Shucked Doon Castle Oysters €3/each or six for €16  
**Naturelle:** on crushed ice with lemon & shallot dressing  
**Tosazu:** on crushed ice with lemon, Japanese style, pickled ginger  
(not available on set menu)

**Hamptons Doonbeg landed Fish 'n Chips**  
Wild Haddock €16.50 - Wild Plaice €16.50 - Wild Cod €16.50  
All fish served with house fries, mushy peas, lemon aioli, garlic aioli

**3 COURSE LUNCH SPECIAL €29**

## Main Courses

**Hamptons Hickory Burger** 16 COA  
Bríoche bun, Gruyère cheese, smoked streaky bacon, caramelised onions, Irish Whiskey BBQ mayo and Hamptons fries

**Hamptons Chicken Sandwich** 16 COA  
Grilled breast of chicken, bacon, red onion, tomato and parmesan mayo

**Hamptons Open Steak Sandwich** 16.50 COA  
6oz sirloin with sautéed onion and mushrooms, perreccorn sauce and Hamptons fries

**Massaman Curry** C  
Mild Thai curry finished with peanuts and coconut milk, steamed rice  
Chicken 16.50 / Prawn 18.50

**Today's Fish of The Day** 17.50  
Please see our special board

**Hamptons Classic Cod Mornay** 17 C  
With creamed mash, sautéed spinach and mornay sauce

**Beef Short Rib** 17.50 C  
With creamy mash, roasted root vegetables and red wine jus

**Mushroom Tortellini** 15  
White truffle and mushroom pasta, asparagus tips and spinach cream

**Bang Bang Chicken** 15.50 COA  
Wok tossed lightly battered chicken with stir fried oriental vegetables and chilli dressing, served with steamed rice

**Escalope of Chicken** 16 C  
with gratin potato, honey roast vegetables, roast chicken jus

**Shepherds Pie** 15 C  
Slow braised Connemara lamb with vintage cheddar, root vegetables and red wine jus

**'Knife & Fork' Barbecue Ribs** 16 C  
With our smokey BBQ sauce, fries & creamy slaw

## Vegan / Vegetarian

**Meat Free Burger** 16  
Toasted bun, sautéed onion, Spanish omelette, vegetarian cheese & chunky rosemary wedges

**Chicken Free Bang Bang** 15.50  
Wok tossed lightly breaded chicken free bites with stir fried oriental vegetables and chilli dressing, served with steamed rice

**Mushroom Tortellini** 15  
White truffle and mushroom pasta, asparagus tips and spinach cream

**Hamptons Healthy Salad (VG)** 15  
Avocado, edamame, pumpkin seeds, baby gem lettuce, pickled beets, cucumber, pomegranate, vegan feta & raspberry dressing

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.

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