

Appetisers

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

Sticky Pork Belly 13

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

St. Tola Goats Cheese 12.50

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

Hamptons Sticky Wings 9.50

Hamptons own sweet and spicy sauce and blue cheese dip

Homemade Duck Spring Rolls 12

With dark soya and hoi sin dipping sauce

Classic Caesar Salad 11 COA

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

Liscannor Bay Seafood Chowder 9.50 COA

With our unique treacle & pumpkin seed soda bread

Hamptons Healthy Salad (VG) 11 C

Avocado, edamame, pumpkin seeds, baby gem lettuce, pickled beetroot, cucumber, pomegranate, vegan feta & raspberry dressing

Bang Bang Chicken 12 COA

Lightly battered chicken with stir fried vegetables and chilli dressing

Duck Liver and Foie Gras Parfait 12 COA

Cumberland sauce and toasted brioche

Josper Roasted Gamba Prawns 16 C

Six whole prawns grilled with garlic and chive butter

Salt and Chilli Squid 12

Mixed leaves, sweet chilli dip and garlic aioli

Hamptons Prawn and Apple Cocktail 13

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

Seared Local Scallops 14.50

Grilled black pudding, garden peas, celeriac purée, smoked pancetta, veal jus

Burren Smoked Salmon 14

Capers, cucumber, red onion and apple with yogurt and wasabi dressing

Josper Grill Steaks

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

10oz Black Angus Sirloin Steak 32 COA

Served with portabello mushroom, onion ring, pepper sauce and choice of potatoes

10oz Prime Angus Fillet 38

Served with portabello mushroom, onion ring, pepper sauce and choice of potatoes

14oz Rib Eye Steak 36

Served with portabello mushroom, onion ring, pepper sauce and choice of potatoes

Chateaubriand for Two 70

20oz Irish fillet of beef with Hamptons fries, trio of sauces and two sides

Please allow minimum 25 min cooking time

Hamptons Mohawk Steak 52

20oz rib eye on the bone with choice of potatoes and trio of sauces

Please allow minimum 25 min cooking time

Hamptons Surf and Turf 50

10oz fillet steak, Josper roasted gamba prawns, grilled asparagus, choice of potatoes, trio of sauces – pepper sauce, garlic butter, béarnaise

Choice of Hamptons fries, garlic potatoes, mash potatoes or chunky rosemary & smoked salmon sea salt sauteed potatoes

HAMPTONS

RESTAURANT | GRILL ROOM | PRIVATE DINING

Classics

Bang Bang Chicken 22 COA

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

Hamptons Hickory Burger 22 COA

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

Veal Milanaise 34

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

Massaman Curry C

Mild Thai curry finished with peanuts and coconut milk, steamed rice
Vegetable €22 / Chicken / €22 / Prawn €25

Escalope of Chicken 22 C

with gratin potato, honey roast vegetables, roast chicken jus

Slow Braised Lamb Shank 25

With buttered mash, roasted root vegetables & red wine jus

Half Roast Duck 28

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

Mushroom Tortellini 22

White truffle and mushroom pasta, asparagus tips and spinach cream
Add chicken €5

From The Sea

Pan Roasted Union Hall Halibut 32

Grilled zucchini, sautéed rosemary potatoes, tomato Provençal, red pepper pesto

Seared Salmon 32

Chorizo crushed potatoes, sautéed spinach, sorrel cream

Hamptons Seafood Risotto 31

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

Hamptons Classic Cod Mornay 28

With creamed mash, sautéed spinach and mornay sauce

Vegan / Vegetarian

Vegan Bang Bang 22

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

Massaman Curry 22

Mild Thai curry finished with peanuts and coconut milk, steamed rice and naan bread

Hamptons Vegan Risotto 22

Plum tomato, artichoke, podded peas, and vegan cheese

Meat Free Burger 22

Toasted bun, sautéed onion, Spanish omelette, vegetarian cheese & chunky rosemary wedges

Sides

Sautéed onion & mushroom 6

Garlic potatoes 6

Creamed potatoes 6

Steamed greens 6

Hamptons fries 6

Onion rings 6

Creamed spinach 6

Honey roasted root vegetables 6

Sautéed rosemary & smoked sea

salt sautéed potatoes 6

Grilled asparagus with béarnaise 7

Long stem broccoli 7

Charred brussel sprouts with almonds 7

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