

Appetisers

West Coast Chowder COA 13.50

Creamy seafood broth, fresh dill
& Irish soda bread

Duck Liver & Foie Gras Parfait COA 13.50

Cumberland sauce & toasted
brioche bread

Falafel & Feta Cheese Salad 12.50

Avocado, organic leaves, apple, cucumber, red
onion, cherry tomatoes & house dressing

Pil Pil Prawns COA 16

Black Tiger Prawns, Hamptons pil pil oil
& garlic sourdough

Bang Bang Chicken COA 13.50

Stir fry vegetables, tossed in our own
unique sticky sauce

Warm Buche de Chevre & Honey Goats Cheese C 13.50

Beetroot purée, poppy seed crème fraîche
& dressed organic leaves

Gratinated Mushrooms COA 12.50

Creamy wild mushroom ragout, Swiss gruyère cheese, spring
onions & garlic sourdough crumb crust

Satay Marinated Chicken Skewers C 13.50

Asian marinated salad & peanut
dipping sauce

Grilled Atlantic Scallops C 16

Athea black pudding, cauliflower purée,
crispy pancetta & veal jus

Hamptons Confit Duck Rolls 13.50

Sweet soy sauce & pickled Asian salad

Hamptons Prawn Cocktail COA 14.50

Butterhead salad, avocado, apple, Marie
Rose sauce & Irish soda bread

Classic Caesar Salad COA 13.50

Baby gem, smoked pancetta,
garlic croutons, aged parmesan
& Hamptons Caesar dressing
Add Jospers Grilled Chicken 4
Add Garlic Prawns 7

Hamptons Chicken Wings 13.50

Tossed in our specially blended sauce with a
blue cheese dip

Burrata COA 14

Marinated baby tomatoes, arugula, virgin
olive oil, cracked black pepper,
balsamic reduction & garlic crispbread

Our Jospers Grill

10oz Angus Fillet Steak COA 44.50

Served with a crispy onion ring
& a portobello mushroom

10oz Angus Sirloin Steak COA 37

Served with a crispy onion ring
& a portobello mushroom

20oz Mohawk Rib Steak COA 75

Irish Prime Rib served with a crispy onion ring
& a portobello mushroom

**Please allow extra cooking time
for our larger cuts of meat**

Chateaubriand for Two COA 85

20oz double black Angus Irish Fillet
Choose 4 sides and 2 sauces
of your choice

Choice of Sauces C

Mushroom Sauce - Béarnaise Sauce - Peppercorn Cream
Sauce - Garlic Butter - Café de Paris Butter
Red Wine Jus - Cashel Blue Cheese Sauce

Choice of Sides C

Garlic Potatoes - Creamy Mash Potatoes
Hamptons Fries - Roast Root Vegetables
Steamed Greens - Creamed Spinach

14oz Rib Eye Steak COA 42

Served with a crispy onion ring
& a portobello mushroom

Jospers Blackened Half Chicken COA 25

Chive whipped potatoes, sage & thyme
stuffing, roast heritage carrots
& chicken jus

Surf & Turf Add Ons C

Grilled Garlic Prawns 10
Add Six Garlic Basted Scallops 15
Add Half Grilled Lobster 30
Subject to Availability

Classics

Kerry Hills Lamb Shank C 28

Creamy whipped potatoes, thyme roasted
carrots & parsnips, tender stem broccoli
& mint jus

Irish Angus Beef Burger COA 25

Two 5oz patties, Hamptons unique burger
sauce, salad garnish, smoked bacon, Monterey
Jack cheese, fries & Hamptons slaw

Bang Bang Chicken COA 25

Stir fry Asian vegetables, tossed in our own
unique sticky sauce with steamed rice or
Hamptons fries

Knife & Fork BBQ Ribs C 25

Slow cooked fall from the bone BBQ ribs in our
own smokey sauce, fries & Hamptons Slaw

Massaman Prawn Curry C 26

Mild red curry, infused with lemongrass, lime
leaf, ginger and coconut milk, with steamed
rice & a crispy poppadom
Add Chicken 4

From The Sea

Grilled Hake Fillet C 28

Podded pea & red pepper risotto

Seafood Pie C 25

Cod, salmon, smoked haddock, mussel &
saffron sauce, cheesy gratinated potatoes,
served with market vegetables

Grilled Dover Sole C 45

Whole Dover Sole on the Bone, buttered new
potatoes, baby capers & café de paris butter

Cod Mornay C 29

Wild Atlantic Cod, cauliflower & spinach purée, stem broccoli
& buttered baby potatoes

Prawn Linguine 31

Black Tiger Prawns, linguine pasta with
asparagus tips in a lobster bisque cream

Grilled Halibut C 36

Roast Butternut squash potato purée,
sautéed baby spinach & lemon cream sauce

Lemon Pepper Salmon Fillet C 28

Whipped chive mash, buttered asparagus,
white wine & dill cream sauce

Lobster

Grilled Clare Coast Lobster C

Served with French fries, seasonal side salad, garlic butter & Hollandaise sauce

Half Lobster 35

Whole Lobster 65

Subject to Availability

Vegan / Vegetarian

Vegan Steak C 29

Vegan flank steak, sautéed spinach, fries,
& vegan Dijon mustard sauce

Massaman Vegetable Curry C 25

Mild red curry, infused with lemongrass, lime
leaf, ginger and coconut milk, with steamed
rice & a crispy poppadom

Vegan Burger COA 25

Spicy roast red peppers, vegan cheese, pickled
cucumber, red onions, vegan burger sauce &
Hamptons fries

Porcini Mushroom Risotto 25

Podded peas, baby spinach, roast garlic,
vegan feta & truffle scented rucola

Vegan Bang Bang 25

Broccoli and cauliflower with stir fry
vegetables tossed in our own unique sticky
sauce with rice or Hamptons fries

Sides €5.50

Garlic Potatoes C
Creamy Mash Potatoes C
Garlic Bread
Creamed Spinach C

Sautéed Baby Potatoes C
Steamed Rice C
Roast Root Vegetables C
Asparagus In Hollandaise Sauce C

Steamed Greens C
Hamptons Fries C
Sweet Potato Fries C
Extra Sauce 2.50