-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,
cripsy 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 Josper 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 Josper Grill

10oz Angus Fillet Steak COA 44.50Served with a crispy onion ring & a portobello mushroom

10oz Angus Sirloin Steak COA 37Served 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

Josper 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 Scallops 15 Add Half Grilled Lobster 30 Subject to Availability

Classics

Kerry Hills Lamb Shank $\subset 28$

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, Monteray
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 $\subset 25$

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

Massaman Chicken Curry C 26

Mild red curry, infused with lemongrass, lime leaf, ginger and coconut milk, with steamed rice & a crispy poppadom Add Prawn 5.00

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 \subset 45

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

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, asparagus, white wine & dill cream sauce

Cod Mornay C 29

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

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 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 Steak C 29

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