-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 ado, organic leaves, apple, cycumber, red

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

Pil Pil Prawns COA 16
Black Tiger Prawns, Hamptons pil pil sauce
& garlic sourdough

Stir fry vegetables, tossed in our own unique sticky sauce

8oz Angus Fillet Steak COA 46 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

Prime Irish 9oz Beef Burger COA 25 Our unique burger sauce, grilled smoked bacon, smoked applewood cheddar cheese, crisp salad, Hamptons slaw & fries Buche de Chevre Thyme & Honey Goats Cheese C 13.50

Beetroot purée, poppy seed crème fraîche & dressed organic leaves

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

Smoked Chicken Ramen 16.00

Japanese Broth with bok choy, shitake mushrooms, smoked chicken boiled egg & ramen noodles

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

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

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

Our Josper Grill

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

Please allow extra cooking time for our larger cuts of meat

Classics

Kerry Hills Lamb Shank C 28

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

Bang Bang Chicken COA 25
Stir fry 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 Vegetable Curry C 22

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

Add Chicken €4 / Add Prawns €7

Maple Glazed Pork Belly C 27
Parsley whipped mash, savoy cabbage,
port wine jus & apple compote

From The Sea

Pan Seared Sea Bass C 29 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 49

Whole Dover Sole on the Bone, buttered new potatoes, baby capers & café de Paris butter Grilled Atlantic Cod Fillet C 29

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

Tempura Monkfish 36

Lightly battered monkfish, curried aioli, Asian salad & Hamptons fries

Teriyaki Salmon 28

Oriental style teriyaki vegetables, noodles & teriyaki glaze

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

Vegetable Lasagne 25

Slow cooked veg ragout, layered pasta, creamy vegan cheese sauce Hamptons fries Vegan Burger 25

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

Vegan Bang Bang COA 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
Sauteed Onion & Mushrooms C
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 C 2.50

