

Satay Marinated Chicken Skewers C

Asian marinated salad & peanut dipping sauce

Hamptons Confit Duck Rolls

Sweet soy sauce & pickled Asian salad

Classic Caesar Salad COA

Baby gem, smoked pancetta, garlic croutons, aged parmesan & Hamptons Caesar dressing

Add Josper Grilled Chicken 4
Add Garlic Prawns 7

Bang Bang Chicken COA

Stir fry vegetables, tossed in our own unique sticky sauce

Hamptons Chicken Wings

Tossed in our blended sauce with a blue cheese dip

West Coast Chowder COA

Creamy seafood broth, fresh dill & Irish soda bread

Warm Buche de Chevre

& Honey Goats Cheese C
Beetroot purée, poppy seed crème fraîche

& dressed organic leaves

Duck Liver & Foie Gras Parfait COA

Cumberland sauce & toasted brioche bread

Our Josper Grill

10oz Black Angus Sirloin Steak COA

Supplement €9
Served with a crispy onion ring & a portobello mushroom

8oz Angus Fillet Steak COA

Supplement €15
Served with a crispy onion ring
& a portobello mushroom

Choice of Sauces C

Red Wine Jus - Béarnaise Sauce - Peppercorn Cream Sauce - Garlic Butter

Choice of Potato C

Fries - Garlic Potato - Creamy Whipped potatoes

- From The Sea -

Grilled Atlantic Cod Fillet C

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

Pan Seared Sea Bass C

Podded pea & red pepper risotto

Seafood Pie C

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

Teriyaki Salmon

Oriental style teriyaki vegetables, noodles & teriyaki glaze

Classics

Bang Bang Chicken COA

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

Prime Irish 9oz Beef Burger COA

Our unique burger sauce, grilled smoked bacon, smoked applewood cheddar cheese, crisp salad, Hamptons slaw & fries

Josper Blackened Half Chicken COA

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

Knife & Fork BBQ Ribs C

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

Massaman Chicken Curry C

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

Maple Glazed Pork Belly C

Parsley whipped mash, savoy cabbage, port wine jus & apple compote

Dessert Assiette will be served for tables of 8 and above

Vegetarian/Vegan

Vegan Bang Bang COA

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

Vegetable Lasagne

Slow cooked veg ragout, layered pasta, creamy vegan cheese sauce,
Hamptons Fries

Massaman Vegetable Curry C

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



RESTAURANT | GRILL ROOM | PRIVATE DINING

TABLE DE HOTE 3 COURSE CHRISTMAS MENU



Some of our menu items contain allergens and some may contain nuts, please scan the QR code for more info