

Appetisers

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

Falafel & Feta Cheese Salad 12.50
Avocado, organic leaves, apple, cucumber, red onion, cherry tomatoes & house dressing

Buche de Chevre Thyme & Honey Goats Cheese C 13.50
Beetroot purée, poppy seed yoghurt & dressed organic leaves

Burrata COA 14.00
Marinated baby tomatoes, arugula, virgin olive oil, cracked black pepper, balsamic reduction & garlic crispbread

Irish Angus Beef Fillet (224g) COA 46.00
Served with a crispy onion ring & a portobello mushroom

Irish Angus Sirloin Steak (284g) COA 37.00
Served with a crispy onion ring & a portobello mushroom

Prime Irish Beef Burger (255g) COA 25.00
Our unique burger sauce, grilled smoked bacon, smoked applewood cheddar cheese, crisp salad, Hamptons slaw & fries

Classics

Kerry Hills Lamb Shank C 29.00
Creamy whipped potatoes, thyme roasted carrots & parsnips, tender stem broccoli & mint jus

Bang Bang Chicken COA 27.00
Stir fry vegetables, tossed in our own unique sticky sauce with steamed rice or Hamptons fries

Knife & Fork BBQ Ribs C 27.00
Slow cooked fall from the bone BBQ ribs in our own smokey sauce, fries & Hamptons Slaw

Maple Glazed Pork Belly C 28.00
Parsley whipped mash, savoy cabbage, port wine jus & apple compote

Massaman Chicken Curry 27.00
Massaman Beef Curry 29.00
Massaman Prawn Curry 29.00
Mild red curry, infused with lemongrass, lime leaf, ginger and coconut milk, with steamed rice & a crispy poppadom

Vegetable Lasagne 25
Slow cooked veg ragout, layered pasta, creamy vegan cheese sauce Hamptons fries

Garlic Potatoes C
Creamy Mash Potatoes C
Sautéed Onion & Mushrooms C
Creamed Spinach C

Hamptons Chicken Wings

13.50
Tossed in our specially blended sauce with a blue cheese dip

Duck Liver & Foie Gras Parfait COA 13.50
Cumberland sauce & toasted brioche bread

Hamptons Confit Duck Rolls 13.50
Sweet soy sauce & pickled Asian salad

Satay Marinated Chicken Skewers C 13.50
Asian marinated salad & peanut dipping sauce

Bang Bang Chicken COA 13.50
Stir fry vegetables, tossed in our own unique sticky sauce

West Coast Chowder COA 13.50
Creamy seafood broth, fresh dill & Irish soda bread

Pil Pil Prawns COA 16.00
Black Tiger Prawns, Hamptons pil pil sauce & garlic sourdough

Grilled Atlantic Scallops C 16.00
Athea black pudding, cauliflower purée, crispy pancetta & veal jus

Burren Smoked Salmon 17.00
Pickled cucumbers, baby capers, & Hamptons treacle bread

West Atlantic Fish Cake 13.50
Spring onions, fresh herbs, seasoned leaves & lemon Aioli

Our Josper Grill

Chateaubriand for Two COA 97.00
566g 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 Chunky Fries - Roast Root Vegetables
Steamed Greens - Creamed Spinach
Truffle & Garlic fries - Rucola salad & Reggiano cheese
Hamptons Crunchy Side Salad, vinaigrette dressing

Please allow extra cooking time for our larger cuts of meat

Irish Beeb Rib Eye Steak (396g)
COA 42.00

Served with a crispy onion ring & a portobello mushroom

Josper Blackened Half Chicken

COA 26.00

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

Surf & Turf Add Ons C

Grilled Garlic Prawns 10.00
Add Garlic Basted Scallops 15.00
Add Half Grilled Lobster 45.00

From The Sea

Seafood Pie C 25.00
Cod, salmon, smoked haddock, mussel & saffron sauce, cheesy gratinated potatoes, served with market vegetables

Teriyaki Salmon 29.00
Oriental style teriyaki vegetables, noodles & teriyaki glaze

Grilled Dover Sole C 49.00
Whole Dover Sole on the Bone, buttered new potatoes, baby capers & café de Paris butter

Grilled Atlantic Cod Fillet C 29.00

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

Tempura Monkfish 36.00

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

Doonbeg Landed Atlantic

Fish & Chips 28.00

Wild Atlantic haddock or Wild Atlantic cod served with fries, mushy peas & tartar sauce

Lobster

Grilled Clare Coast Lobster C

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

Half Lobster 45.00

Whole Lobster 75.00

Subject to Availability

Vegan / Vegetarian

Massaman Vegetable Curry 25
Mild red curry, infused with lemongrass, lime leaf, ginger and coconut milk, with steamed rice & a crispy poppadom

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 €6.50

Steamed Greens C
Hamptons Chunky Fries C
Truffle & Garlic Fries C
Hamptons Crunchy Side Salad & Reggiano Chesse & Vinaigrette Dressing C

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

HAMPTONS

RESTAURANT | GRILL ROOM | PRIVATE DINING

GRILL MENU



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

All of our beef, chicken, lamb, pork, seafood, vegetables and salads are of Irish origin
and of course from our wonderful local suppliers where possible....enjoy!