

## 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

**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

**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

**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 Cruchy 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

## 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

## 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

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

**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

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

Steamed Greens C  
Hamptons chunky Fries C  
Truffle & Garlic Fries C  
Hamptons Cruchy 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!