

TABLE DE HOTE 3 COURSE MENU - €44.95

Appetisers

Duck Liver & Foie Gras Parfait COA
Cumberland sauce & toasted
brioche bread - **change**

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 Jospers 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

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

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

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

**Warm Buche de Chevre
& Honey Goats Cheese** C
Beetroot purée, poppy seed crème
fraîche & dressed organic leaves

Our Jospers Grill

10oz Black Angus Sirloin Steak COA
Supplement €9
Served with a crispy onion ring & a portobello
mushroom

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

From The Sea

Grilled Atlantic Cod Fillet C
Whipped chive mash, buttered asparagus,
white wine & dill cream sauce

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

Jospers Blackened Half Chicken COA
Chive whipped potatoes, sage &
thyme stuffing, roast heritage carrots
& chicken jus

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

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

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

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

**Dessert Assiette will be served for
tables of 8 and above**

HAMPTONS

RESTAURANT | GRILL ROOM | PRIVATE DINING

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