

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 Josper Grilled Chicken 4
Add Garlic Prawns 7

Our Josper 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 Crunchy 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

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

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

Kerry Hills Lamb Shank C

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

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