

HAMPTONS

RESTAURANT | GRILL ROOM | PRIVATE DINING

Our signature feature is the custom-designed wood-fired Jospier grill, a culinary marvel that imparts unmatched flavour and succulence to our steaks, chicken, and seafood dishes

DINNER MENU

TWO WAYS TO DINE

CHOOSE OUR 3 COURSE SET MENU | €44.95

Enjoy a complete dining experience – simply choose one from each course



STEP 1
CHOOSE 1 STARTER



STEP 2
CHOOSE 1 MAIN COURSE



STEP 3
CHOOSE 1 DESSERT

CHOOSE À LA CARTE MENU

Prefer to choose your favourites? Explore our full à la carte menu



SUMMER SPECIAL

LOBSTER COMBO

A BUTTERY LOBSTER ROLL COMBO WITH MINI BURGER TOPPED WITH MELTED SMOKED CHEESE AND SWEET APPLE JAM, SERVED WITH CRISP MINI CAESAR SALAD AND SKINNY FRIES.

THE PERFECT BALANCE OF RICH, SMOKY, FRESH AND INDULGENT FLAVOURS IN ONE IRRESISTIBLE COMBO

€29.00

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!

RESERVATIONS

table@hamptongrill.ie | 061 609 325 | thesavoycollection.com

APPETISERS

INCLUDED IN THE SET MENU

Classic Caesar Salad COA 13.50

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

Add Jospo Grilled Chicken 4
Add Garlic Prawns 7

Burrata COA 14.00

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

Buche de Chevre Thyme & Honey Goat's Cheese C 13.50

Beetroot purée, poppy seed yoghurt & dressed organic leaves

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

Bang Bang Chicken COA 13.50

Stir fry vegetables, tossed in our own unique sticky sauce

Hamptons Chicken Wings 13.50

Tossed in our specially blended sauce with a blue cheese dip

West Coast Chowder COA 13.50

Creamy seafood broth, fresh dill & Irish soda bread

ONLY À LA CARTE MENU

Bresaola Carpaccio C 14.50

Dry-cured beef, cantaloupe melon, parmesan, rocket and first-press virgin olive oil

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 & vel jus

BBQ Ribs C 13.50

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

MAINS

INCLUDED IN THE SET MENU

Kerry Hills Lamb Shank C 29.00

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

Roast Duck Breast C 32.00

Seared duck breast, served with orange and blackberry glaze, celeriac fondant, sautéed kale and a rich duck jus reduction

Bang Bang Chicken COA 27.00

Stir fry vegetables, tossed in our own unique sticky sauce with steamed Rice or Hamptons Fries

Prime Irish Beef Burger COA 22.00

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

Teriyaki Salmon 29.00

Oriental style teriyaki vegetables, noodles & teriyaki glaze

Doonbeg Landed Atlantic Fish & Chips 28.00

Wild Atlantic Haddock served with Hamptons Fries, Mushy Peas & Tartar Sauce

Thai Red Chicken Curry C 27.00

Mild red curry, infused with lemongrass, lime leaf, ginger and coconut milk, with steamed Rice

Irish Angus Sirloin Steak (284g) COA 35.00

A full-flavoured classic cut with a firm texture and rich beef character, grilled to your preference

€9 Supplement

ONLY À LA CARTE MENU

Grilled Dover Sole C 49.00

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

Thai Red Prawn Curry COA 29.00

Mild red curry, infused with lemongrass, lime leaf, ginger and coconut milk, with steamed Rice

VEGAN / VEGETARIAN

INCLUDED IN THE SET MENU

Vegan Bang Bang COA 25.00

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

Mushroom Tortellini 29.00

White truffle & mushroom pasta, asparagus tips with baby spinach & forest mushroom cream sauce

Thai Red Vegetable Curry COA 25.00

Mild red curry, infused with lemongrass, lime leaf, ginger and coconut milk, with steamed Rice

Vegetable Lasagne 22.00

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

TO SHARE & INDULGE

ONLY À LA CARTE MENU

Chateaubriand (680g) COA 97.00

Premium centre-cut fillet of beef, renowned for its tenderness and subtle flavour. Served to share, with Mashed potatoes and fries, seasonal garden vegetables and your choice of sauce.

Double Rack of Irish Lamb COA 75.00

Rosemary and garlic crusted 8 bone lamb Rack, roasted on the bone Served to share, with Mashed potatoes and fries, seasonal garden vegetables and rich lamb jus

PRIME CUTS FROM OUR EMBER GRILLED

GRILLED OVER NATURAL HARDWOOD EMBERS IN OUR JOSPER CHARCOAL OVEN

ONLY À LA CARTE MENU

Flat Iron Steak (226g) COA 28.00

Exceptionally tender and well-flavoured cut from the shoulder, beautifully marbled and great value

Irish Angus Ribeye Steak (340g)

COA 42.00

Beautifully marbled for maximum flavour and succulence, delivering a rich, juicy finish

Irish Angus Fillet Steak (226g) COA 45.00

The most tender cut, lean and buttery in texture recommended Medium Rare

Venison Fillet (226g) COA 39.00

Delicately cooked Irish venison loin, served pink with a rich game reduction

Dry-Aged Tomahawk (454g) COA 55.00

A showstopping bone-in ribeye, heavily marbled for exceptional flavour and richness

Surf & Turf Add Ons COA

Grilled Garlic Prawns 10.00

Add Garlic Basted Scallops 15.00

All steaks are served with red onion marmalade, hand-cut fries or mashed potatoes and your choice of sauce: peppercorn, garlic butter, red wine jus or béarnaise

SIDES €6.50

- Garlic Potatoes C
- Creamy Mashed Potatoes C
- Steamed Baby Potatoes C
- Sauteed Onion & Mushrooms C
- Hamptons Chunky Fries C
- Truffle & Garlic Fries C

- Hamptons Crunchy Side Salad with Reggiano Cheese & Vinaigrette Dressing C
- Steamed Greens C
- Roasted Root Vegetables C
- Creamed Spinach C
- Asparagus in Hollandaise Sauce C



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