

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

TABLE DE HOTE

3 COURSE SET MENU

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

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



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@hamptonsgrill.ie | 061 609 325 | thesavoycollection.com

APPETISERS

Classic Caesar Salad COA

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

Add Jospers Grilled Chicken 4

Add Garlic Prawns 7

Burrata COA

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

Buche de Chevre Thyme & Honey Goat's Cheese C

Beetroot purée, poppy seed yoghurt & dressed organic leaves

Duck Liver & Foie Gras Parfait COA

Cumberland sauce & toasted brioche bread

Hamptons Confit Duck Rolls

Sweet soy sauce & pickled Asian salad

Bang Bang Chicken COA

Stir fry vegetables, tossed in our own unique sticky sauce

Hamptons Chicken Wings

Tossed in our specially blended sauce with a blue cheese dip

West Coast Chowder COA

Creamy seafood broth, fresh dill & Irish soda bread

MAINS

Kerry Hills Lamb Shank C

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

Teriyaki Salmon

Oriental style teriyaki vegetables, noodles & teriyaki glaze

Roast Duck Breast C

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

Doonbeg Landed Atlantic Fish & Chips

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

Bang Bang Chicken COA

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

Thai Red Chicken Curry C

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

Prime Irish Beef Burger COA

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

Irish Angus Sirloin Steak (284g) COA

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

€9 Supplement

VEGAN / VEGETARIAN

Vegan Bang Bang COA

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

Mushroom Tortellini

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

Thai Red Vegetable Curry COA

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

DESSERTS

Eton Mess C

Vanilla Gelato, crunchy meringue & locally sourced Strawberries



Crème Brûlée COA

With golden baked Madagascan Vanilla Shortbread Biscuit



Mango Cheesecake

With Forest fruit berry compote



Selection of Gelato & Sorbet COA

Choose 3 flavours from today's choice, Chantilly cream & Rossini biscuits



Pistachio & Hazelnut Sundae COA

Served with Vanilla cream, Nutella, Chocolate sauce & crispy wafers



Chocolate Bomb C 13.95

Melting chocolate bombe with honeycomb ice cream centre, popping candy & hot salted caramel sauce



Warm Chocolate Fudge Gataux

Served with Vanilla gelato



Selection of Irish & continental Cheese Platter

Pont-levegue, Brie de meaux, mature casheul blue & Hegatys Cheddar, Quince Jelly, grapes, celery, relish & crackers



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