HAMPTŌNS

RESTAURANT | GRILL ROOM | PRIVATE DINING

Our signature feature is the custom-designed wood-fired Josper 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 | **€50.95**

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



Assiettes Desserts for groups 8+

XMAS SPECIAL

TURKEY & HAM

ROAST CROWN OF BRONZE TURKEY
LIMERICK GLAZED HAM, HERB STUFFING
SELECTION OF WINTER VEGETABLES
AND TURKEY PAN JUS

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

Subject to change

APPETISERS

INCLUDED IN THE SET MENU

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

Burrata COA 14.00
Marinated baby tomatoes, arugula, virgin olive oil, cracked black pepper, balsamic reduction & garlic crispbread

Hamptons Prawn Cocktail COA 14,50
Butterhead salad, apple, Marie Rose sauce & Irish soda bread

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 14.50
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

Satay Marinated Chicken Skewers C 14.50
Asian marinated salad & peanut dipping sauce

Grilled Atlantic Scallops C 16.00
Athea black pudding, cauliflower purée, crispy pancetta & vel jus

Pil Pil Prawns COA 16.00
Black Tiger Prawns, Hamptons pil pil sauce & garlic sourdough

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 with Red wine and Rosemary, lamb jus

Our recomendation
Add a side of roasted root vegetables €4

Bang Bang Chicken COA 27.00
Stir fry vegetables, tossed in our own unique sticky sauce with steamed Rice

Our Recomendation
Add a side of Hamptons Fries

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

Prime Irish Beef Burger COA 22.00
Our unique burger sauce, grilled smoked bacon, smoked applewood cheddar cheese, crisp salad, coleslaw & Hamptons Fries

Thai Red Chicken Curry C 27.00
Mild red curry, infused with lemongrass, lime leaf, ginger and coconut milk, with steamed Rice

Teriyaki Salmon 29.00
Oriental style teriyaki vegetables, noodles & teriyaki glaze

Irish Angus Sirloin Steak (284g) COA 36.00

€9 Supplement

Prime Irish Angus Fillet Steak (227g) COA 45.00

€12 Supplement

Josper Blackened Half Chicken COA 25.00
Chive whipped, potatoes, sage & thyme stuffing, veal jus

Our recomendation
Add a side of roasted root vegetables €4.00

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

VEGAN / VEGETARIAN

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 Tortelini 29.00
White truffle & mushroom pasta, asparagus tips with baby spinach & forest mushroom cream sauce

Thai Red Vegetable Curry C 25.00
Mild red curry, infused with lemongrass, lime leaf, ginger and coconut milk, with steamed Rice

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 C 29.00
Mild red curry, infused with lemongrass, lime leaf, ginger and coconut milk, with steamed Rice

PRIME CUTS FROM OUR JOSPER GRILL

ONLY À LA CARTE MENU

Chateaubriand (680g) COA 52.50 Per Person
Premium centre-cut fillet of beef, renowned for its tenderness and subtle flavour. Served to share, with Mashed potatoes and Hamptons Fries, seasonal garden vegetables and your choice of sauce.

Irish Angus Sirloin Steak (284g) COA 36.00
A full-flavoured classic cut with a firm texture and rich beef character, grilled to your preference

Irish Angus Fillet Steak (227g) COA 45.00
The most tender cut, lean and buttery in texture recommended Medium Rare

Irish Angus Ribeye Steak (340g)
COA 42.00
Beautifully marbled for maximum flavour and succulence, delivering a rich, juicy finish

Dry-Aged Tomahawk (454g) COA 65.00
A showstopping bone-in ribeye, heavily marbled for exceptional flavour and richness

Our Recomendation
Add a side of sautéed onions & mushrooms

Josper Blackened Half Chicken
COA 25.00
Chive whipped, potatoes, sage & thyme stuffing, veal jus

Our recomendation
Add a side of roasted root vegetables €4.00

Surf & Turf Add Ons COA

Grilled Garlic Prawns 10.00

Add Garlic Basted Scallops 15.00

All steaks are served with red onion marmalade, Hamptons 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**
- **Sauteed Onion & Mushrooms C**
- **Hamptons Fries C**
- **Truffle & Garlic Fries C**
- **Hamptons Crunchy Side Salad with Reggiano Cheese & Vinaigrette Dressing C**
- **Steamed Greens C**
- **Roasted Root Vegetables C**
- **Asparagus in Hollandaise Sauce C**
- **Add extra sauce for €2.50**

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