

IN-ROOM DINING BREAKFAST
SERVED FROM 6.30 am - 11.00 am Tray Charge €8.50

SET FULL IRISH BREAKFAST	34	ORGANIC PORRIDGE (3)	11
Freshly Pressed Fruit or Vegetable Juice, Two Large Free Range Eggs – Cooked to your Preference (6)		Served with Honey & Berries	
Irish Back Rashers, Pork Sausages, Black & White Pudding (1,3,4,18), Roasted Mushrooms & Tomato, Hash Brown,		BIRCHER MUESLI (1,3,5,10,12,14)	10
Fresh Fruit Salad or Yoghurt (5),		Muesli, Cinnamon, Apple, Yoghurt, Milk & Berries	
Choice of Toasted Bread served with Butter & Preserves (1,5) & Choice of Tea or Coffee		FRESH FRUIT SALAD	10
		Honeydew Melon, Cantaloupe Melon, Pineapple, Grapes	
SET CONTINENTAL BREAKFAST	27	IRISH SMOKED (1,5,7,18)	19
Freshly Pressed Fruit or Vegetable Juice, Fruit Salad,		SALMON PLATE	
Assortment of Freshly Baked Morning Pastries (1,5,6),		Capers, Red Onion, Cream Cheese	
Choice of Toasted Bread served with Butter & Preserves (1,5), & Choice of Tea or Coffee		THREE EGG OMELETTE (1,5,6,7)	18
		Hash Brown, Toast Selection with choice of Ham, Cheddar, Tomato, Asparagus, Mushrooms, Sweet Pepper, Scallion, Smoked Salmon, Spinach. We advise up to 3 fillings, for each additional garnish, a €1 supplement added	
SET POWER BREAKFAST	29	HEALTHY EGG (1,5,6,9,16,17)	18
Freshly Pressed Fruit or Vegetable Juice, Oatmeal with Skimmed Milk (3,5),		WHITE OMELETTE	
Greek Yoghurt & Bircher Muesli Parfait & Fresh Fruit Salad, (1,3,5,10,12,14),		Spinach, Tomato, Garden Herbs, Ricotta, Toast Selection	
Choice of Toasted Bread served with Butter & Preserves (1,5) & Choice of Tea or Coffee		BALLSBRIDGE (1,5,6,18)	19
		EGGS BENEDICT	
KELLOGG'S CEREAL Single Pack	8	English Muffin, Grilled Ham, Poached Eggs, Grilled Tomato, Hollandaise Sauce	
(1,2,3,4)			
Choice of – Corn Flakes, Crunchy Nut, All Bran, Luxury Muesli, Fruit 'N' Fibre, Special K, Coco Pops, Frosties, Rice Krispies			

Allergen Guide: Wheat (1), Rye (2), Oats (3), Barley (4), Milk (5), Egg (6), Fish (7), Peanut (8), Soybean (9), Almond (10), Walnut (11), Hazelnut (12), Cashew (13), Pecan (14), Pistachio (15), Celery (16), Mustard (17), Sulphites (18), Sesame (19), Lupin (20), Shellfish(21), Crustaceans(22), Pine Nuts (23).

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SMOKED SALMON (1,5,6,7,18)	20	COFFEE SELECTION	7
EGGS BENEDICT		House Brew Filter Coffee	
English Muffin, Smoked Salmon, Poached		Americano	
Eggs, Grilled Tomato, Hollandaise Sauce		Latte	
		Cappuccino	
BELGIAN WAFFLES (1,5,6)	17	Double Espresso	
Served with Berries, Vanilla Whipped		Flat White	
Cream, Maple Syrup		Cortado	
		Single Espresso	5.50
LEMON RICOTTA (1,5,6)	16.50		
PANCAKES		All available in Decaf or Regular	
Served with Blueberry Jam, Maple Syrup			
		HOT CHOCOLATE	7
CHILLED FRUIT JUICES	7		
Orange, Grapefruit, Apple, Cranberry,		BLACK TEA SELECTION	7
Pineapple, Tomato		Irish Breakfast Tea, Earl Grey, Darjeeling,	
		English Breakfast, Lapsang Souchong, Ceylon	
VEGETABLE JUICES	8	Decaffeinated	
& SMOOTHIES			
- Tropical (Mango, Passion)		GREEN TEA SELECTION	7
- Heirloom Beetroot, Carrot & Root Ginger		Green Keemun Leaf, Jasmine Gold	
- Spinach, Pressed Apple & Celery			
		HERBAL TEA SELECTION	7
		Moroccan Mint, Lemongrass, Rooibos	
		Vanilla, Sweet Berries, Chamomile	

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Mustard (17), Sulphites (18), Sesame (19), Lupin (20), Shellfish(21), Crustaceans(22), Pine Nuts (23).

ALL DAY IN-ROOM DINING
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SOUPS, SALADS & NIBBLES

Soup of the Day (v) 14

Slow Roasted Tomato Soup (v) 14

CAESAR SALAD (1,5,6,7,17,18) 19

Baby Gem Lettuce, Croûtons, Grana Padano, Bacon Lardons

- Add Grilled Chicken (1,5,6,7,17,18) 24

- Add Crab Salad (1,5,6,7,17,18,22) 26

IRISH SMOKED SALMON (1,5,7,17,18) 27

Crab Salad, Soda Bread

BEEF SLIDERS (1,5,6,17) 18

Brie Cheese, Truffle Mayonnaise

SANDWICHES

LOBSTER BRIOCHE (1,5,6,17,18,22) 30

Brioche, Poached Irish Lobster, Marie Rose, Basil, Spring Onions, Skinny Fries

DUBLINER SANDWICH (1,5,6,17,18) 28

Grilled Brioche, Dubliner Cheese, Rosemary Roasted Ham, Served with Skinny Fries

CLUBHOUSE SANDWICH (1,2,5,6,17,18) 28

Lemon Scented Chicken Salad, Egg Mayonnaise, Crispy Bacon, Tomatoes, Pickles, Lettuce, Dubliner Cheese, Skinny Fries

VEGETARIAN CLUBHOUSE (1,2,5,6,17,18) 26

Chickpea Falafel, Egg Mayonnaise, Lettuce, Pickles, Dubliner Cheese, Skinny Fries

MEDITERRANEAN FOCACCIA (1,5,18) 24

Mozzarella, Milano Salami, Grilled Courgette, Rocket Salad, Served with Skinny Fries

• ALL SANDWICHES ARE AVAILABLE TO ORDER GLUTEN FREE

CLASSICS

FISH 'N' CHIPS (1,5,6,7,17,18) 30

Battered Haddock, Mushy Peas, Tartar Sauce, Skinny Fries

THE BURGER (1,5,6,17,18) 30

Grilled 6oz Irish Beef Patty, Bacon, Onion, Garlic Mayo, Lettuce, Tomato, Dubliner Cheese, Brioche Bun, Skinny Fries

VEG BURGER (18) 28

Beetroot and Lentil Patty, Onion and Tomato Relish, Lettuce, Pickle, Tomato, Skinny Fries

PASTA OF THE DAY (1) 22

NOURISH BOWL (18,19) 25

Quinoa, Avocado, Cannellini Beans, Cherry Tomatoes, Carrots, Onions, Grilled Chicken, Hummus, Coriander

ANYTIME PLATE 22

Spinach leaves, Pickled Red Cabbage, Avocado, Chickpeas, Spring Onions, Toasted Cashews, Poached Eggs, Grilled Sourdough Bread

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PIZZA

STONE BAKED 22
MARGHERITA PIZZA (1,5)
Choice of 3 Toppings:
Ham, Chicken, Pepperoni, Onions,
Mushrooms, Peppers, Chilli, Sweetcorn,
Pineapple
Additional Toppings €3 each

FROM THE GRILL

10OZ IRISH STRIPLOIN (5,6,16,17,18) 45
Duck Fat Potato, Grilled Tender Stem Broccoli,
Mushroom Duxelle, Watercress, Radish Salad,
Béarnaise Sauce

8OZ IRISH BEEF FILLET(5,6,16,17,18) 50
Duck Fat Potato, Grilled Tender Stem Broccoli,
Mushroom Duxelle, Watercress, Radish Salad,
Béarnaise Sauce

CATCH OF THE DAY (1,5,7,18) € Market Price
Mashed Potato, Grilled Vegetables and
Caper Butter
*ALL OUR FISH IS FROM KISHFISH

PAN FRIED CHICKEN BREAST 36
Caramelised Shallot, Baby Carrots,
Mushroom Ketchup, Leeks

INTERNATIONAL CUISINE

RANJO'S ALOO GOBI (V) 25
Cauliflower, Potatoes, Tomatoes, Basmati Rice

ANYTIME PLATE (1,5,6,13,18) 25
Spinach Leaves, Pickled Red Cabbage,
Chickpeas, Spring Onions, Toasted Cashews,
Avocado, Poached Eggs, Grilled Sourdough Bread

OUR EGG FRIED RICE (1,6,9,19,21) 26
Prawn, Chicken, Peas, Corn, Shallots,
Egg, Crispy Onion, Coriander,
Sesame Oil, Soy Sauce

CHICKEN TIKKA MASALA CURRY (17) 28
Fragrant Rice, Poppadom

SIDES

8
- GARDEN SALAD (18)
With lemon dressing
- CREAMY MASHED POTATO (5)
- COLCANNON MASHED POTATO (5)
Cabbage, Spring Onion
- SKINNY FRIES
- SEASONAL VEGETABLES
- TRUFFLE FRIES
- CREAMED SPINACH
- SAUTÉED MUSHROOMS

DESSERTS

SEASONAL FRUIT CRUMBLE (1,3,5,6) 14
Served with Vanilla Ice Cream

WARM STICKY (1,5,6) 14
TOFFEE PUDDING
Butterscotch Sauce

IRISH FARMHOUSE CHEESE PLATE 25
Quince, Grapes, Pickles, Crackers

SEASONAL SLICED 11
FRUITS & BERRIES

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Mustard (17), Sulphites (18), Sesame (19), Lupin (20), Shellfish(21), Crustaceans(22), Pine Nuts (23).

IN-ROOM OVERNIGHT FOOD MENU
SERVED FROM 10.00 pm - 06.30 am Tray Charge €8.50

SOUP OF THE DAY (V)	14	HOMEMADE PIZZAS	
		PIZZA MARGHERITA (1,5)	22
CAESAR SALAD (1,5,6,7,17,18)	19	Tomato Sauce, Mozzarella Cheese	
Baby Gem Lettuce, Croûtons, Grana			
Padano, Bacon Lardons		PIZZA PEPPERONI (1,5)	24
- Add Grilled Chicken (1,5,6,7,17,18)	24	Tomato Sauce, Mozzarella Cheese, Spicy	
		Salami	
SANDWICHES			
DUBLINER SANDWICH (1,5,6,17,18)	28	PIZZA PROSCIUTTO E FUNGHI (1,5)	24
Grilled Brioche, Dubliner Cheese,		Tomato Sauce, Mozzarella Cheese,	
Rosemary Roasted Ham, Served with		Ham and Mushrooms	
Green Salad			
		DESSERTS	
MEDITERRANEAN FOCACCIA (1,5,18)	24	ICE CREAM & SORBETS (5,6)	10
Mozzarella, Milano Salami, Grilled Courgette,		Daily Selection, please ask your order taker	
Rocket Salad, Served with Skinny Fries			
		SEASONAL SLICED FRUITS	11
INTERNATIONAL CUISINE		& BERRIES	
CHICKEN TIKKA MASALA CURRY (17)	28	IRISH CHEESE PLATE (1,5)	25
Fragrant Rice, Poppadom		Seedless Grapes, Quince, Crackers	
		SEASONAL FRUIT CRUMBLE (1,3,5,6)	14
NOURISH BOWL (18,19)	25	Vanilla Ice Cream	
Quinoa, Avocado, Cannellini Beans,			
Cherry Tomatoes, Carrots, Onions,			
Grilled Chicken, Hummus, Coriander			

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ALL DAY IN-ROOM BEVERAGE LIST

Tray Charge €8.50

SOFT DRINK

Coco-Cola	5.50
Diet Coke	5.50
Coca-Cola Zero	5.50
7up	5.50
7up Free	5.50
Club Orange	5.50
Club Lemon	5.50
Red Bull	6.50

SPIRITS

Jameson	9.00
Chivas Regal 12 Year Old	11.00
Jack Daniel's	10.00
Beefeater	9.00
Absolut	9.00
Havana Club 3 Year Old	10.00
Martell VS	8.30

DRAUGHT BEERS

	Half Pints	Pint
Guinness (1,2,4)	4.30	8.50
Smithwick's (1,2,4)	4.40	8.50
Rockshore Lager (1,2,4)	4.40	8.50
Hop House 13 (1,2,4)	4.40	9.00
Heineken (1,2,4)	4.90	9.00
Carlsberg (1,2,4)	4.50	9.00
Birra Moretti (1,2,4)	4.90	9.00

MINERAL WATER

Ballygowan Still (330ml)	5.00
Ballygowan Sparkling (330ml)	5.00
Acqua Panna (750ml)	8.30
San Pellegrino (750ml)	8.30

MIXERS AND TONIC WATER

Fever-Tree Indian Tonic	5.00
Fever-Tree Naturally Light	5.00
London Essence Classic Tonic Water	5.00
London Essence Soda Water	5.00

BOTTLED BEER

Coors Light (1,2,4)	8.00
Corona (1,2,4)	8.00
Heineken (1,2,4)	8.00
Peroni (1,2,4)	8.00
Rockshore Cider (1,2,4)	8.00
Erdinger Weissbier (1,2,4)	8.00
Erdinger Non-Alcoholic (1,2,4)	8.00
Heineken 0.0 (1,2,4)	8.00

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CHAMPAGNE & SPARKLING	Glass 175ml	Bottle 750ml	RED WINE	Glass 175ml	Bottle 750ml
Bottega Poeti Prosecco Spumante <i>Italy NV</i>	16	72	Cabernet Sauvignon - The Pioneer <i>South Africa 2019</i>	15	55
Bottega Poeti Rosé Prosecco Spumante <i>Italy NV</i>	17	76	Malbec - Séptima <i>Mendoza, Argentina 2020</i>	16	55
Perrier-Jouët, Grand Brut <i>Épernay France NV</i>	32	140	Rioja Crianza - Viña Real <i>Spain 2018</i>	17	60
Palmer & Co. Rosé Solera <i>Champagne, France NV</i>	32	160	Pinot Noir “La Côte” - Millton <i>New Zealand 2019</i>	14.50	58
Bollinger Special Cuvée <i>Champagne, France NV</i>		175	Lalande de Pomerol - Château La Menotte <i>Bordeaux, France 2020</i>	18	65
Dom Pérignon 2009 <i>Champagne, France</i>		395	Chianti Classico - Castellare di Castellina <i>Tuscany, Italy 2020</i>	20	75
Louis Roederer Cristal <i>Champagne, France</i>		420			
Dom Pérignon Rosé <i>Champagne, France</i>		595			
WINE LIST					
WHITE WINE:	Glass 175ml	Bottle 750ml			
Pinot Grigio - Fattori <i>Veneto, Italy 2022</i>	15	55			
Albariño - Raimat <i>Spain 2021</i>	15	55			
Sauvignon Blanc - Craggy Range <i>New Zealand 2022</i>	15	55			
Riesling - Trimbach <i>Alsace, France 2019</i>	15	57			
Chablis 1er Cru “Les Fourneaux” - Paul Nicole <i>Burgundy, France 2019</i>	20	75			
Sancerre “Clos Paradis” - Domaine Fouassier <i>Loire Valley, France 2020</i>	20	80			