

ALL DAY IN ROOM DINING

Served from 11:00AM - 10:30PM

TO START		MAINS		SIDES	
BEEF SLIDERS (1,5,6,17)	12	FISH 'N' CHIPS (1,6,7,18)	21	BAKED SWEET POTATO (1,5)	
Brie Cheese, Truffle Mayonnaise		Battered Haddock, Mushy Peas, Tartar Sauce			
		Skinny Fries		GARDEN SALAD (18)	
SOUP OF THE DAY	9			Lemon Dressing	
CAESAR SALAD (1,5,6,7,18)	13	IRISH BEEF BURGER (1,5,6,18)	21	CREAMY MASH (5)	
Cos Lettuce, Bacon, Croutons, Grana Padano		6oz Irish Beef, Bacon, Onion Jam, Pickle Mayo,			
- Add Grilled Chicken or Smoked Salmon (7)	17	Lettuce, Tomato, Brioche Bun, Skinny Fries		COLCANNON MASH POTATO (5)	
- Add Smoked Duck or Crab Salad (6,17,18,22)	19			Cabbage, Spring Onion	
WINTER SUPERFOOD SALAD (11,17,18)	14	100Z IRISH GRILLED STRIPLOIN (5,6,18)	34	SKINNY FRIES	
Kale, Pomegranates, Red Cabbage, Quinoa		Duck Fat Confit Potato, Shallots,		SEASONAL VEGETABLES	
Citrus Segments, Sunflower & Pumpkin Seeds,		Braised Cabbage, Bearnaise Sauce		
Lemon Dressing				DESSERTS	
		6OZ FILLET OF IRISH BEEF (5,6,18)	38	PEAR AND VANILLA CRUMBLE (1,3,5,6)	10
		Sauteéd Mushrooms, Mash Potato,		Caramelita Ice Cream	
		Red Wine Jus		COFFEE CAKE (1,5,6,9)	10
SANDWICHES		CORN FED CHICKEN (1,5,16,18)	20	Coffee Sponge, Coffee Whipped Ganache	
		Chorizo & Feta Baked Sweet Potato		HAZELNUT AND RASPBERRY (1,5,6,9,10,12)	10
CRAYFISH ROLL (1,5,6,18,22)	16	ORGANIC IRISH SALMON (1,7,9)	23	Hazelnut Sable Breton, Praline Chantilly,	
Brioche Bun, Fresh Water Lobster, Mary-Rose Sauce		Vegetable Stir Fry, Orange Ginger Sauce		Raspberry Sorbet	
Shallots, Iceberg Lettuce, Skinny Fries		STONE BAKED MARGHERITA PIZZA (1,5)	17	CHRISTMAS PUDDING (1,5,6,9,10,12)	10
PASTRAMI AND BRIE CIABATTA (1,5,17,18)	16	Choice of 3 Toppings;		Vanilla Anglaise, Brandy Butter	
Rocket, Pickled Cabbage, Tomato Relish,		- Ham, Chicken, Pepperoni, Onions, Mushrooms,		IRISH FARMHOUSE CHEESE PLATE (1,5,18)	14
Skinny Fries		Peppers, Chillli, Sweetcorn, Pineapple		Quince, Grapes, Pickles, Crackers	
CLUBHOUSE SANDWICH (1,2,5,6)	19	<i>Additional Toppings 2.00 each</i>		SELECTION OF ICE CREAM & SORBET (5,6)	9
Maple Glazed Turkey, Egg Mayonnaise, Crispy Bacon,					
Tomatoes, Pickles, Lettuce, Dubliner Cheese,					
Skinny Fries					

Allergen Guide: 1 Wheat / 2 Rye / 3 Oats / 4 Barley / 5 Milk / 6 Egg / 7 Fish / 8 Peanut / 9 Soybean / 10 Almond / 11 Walnut / 12 Hazelnut / 13 Cashew / 14 Pecan / 15 Pistachio / 16 Celery / 17 Mustard / 18 Sulphites / 19 Sesame / 20 Lupin / 21 Shellfish / 22 Crustaceous / 23 Pinenut. All prices are in Euros and inclusive of VAT.

ALL DAY IN ROOM DINING

Overnight Food Menu

Served from 11:00PM - 06:00AM

CAESAR SALAD (1,5,6,7,18) 13

Cos Lettuce, Bacon, Croutons, Grana Padano
- Add Grilled Chicken 19

WINTER SUPERFOOD SALAD (11,17,18) 14

Kale, Pomegranates, Red Cabbage, Quinoa
Citrus Segments, Sunflower & Pumpkin Seeds,
Lemon Dressing

SANDWICHES

PASTRAMI AND BRIE CIABATTA (1,5,17,18) 16

Rocket, Pickled Cabbage, Tomato Relish,
Skinny Fries

DESSERTS

ICE CREAM & SORBETS (5,6) 9

Daily Selection

SLICED SEASONAL FRUITS & BERRIES 12

IRISH CHEESE PLATE (1,5) 14

Seedless Grapes, Water Crackers

Wine List

WHITE WINE

	GLS 175 ML	BTL 750 ML
Beau Chêne Chardonnay, Badet <i>France 2018</i>	9	36
Markus Molitor Dry Riesling <i>Mosel, Germany 2017</i>	12.50	50
Grüner Veltliner 'Furth-Palt' Malat <i>Kremstal, Austria 2018</i>	13	52
Arneis, Seghesio <i>Russian River Valley, U.S.A. 2017</i>	14.50	58
Albariño, Abadia de San Campio, Terras Gauda <i>Rías Baixas, Spain 2018</i>	15	60
Morgan Bay Chardonnay <i>Napa Valley, USA 2017</i>	16	64
Bordeaux Blanc <i>Sauvignon Blanc/Semillon, France 2016</i>	18	72

ROSÉ & RED WINE

	GLS 175 ML	BTL 750 ML
Beau Chêne Merlot, Badet <i>France 2018</i>	9	36
Ctx Varois rosé, Abbaye St Hillaire <i>Provence, France 2018</i>	10	40
Torreón, Cabernet Sauvignon Reserva <i>Cachapoal Valley, Argentina 2015</i>	11	44
Rioja crianza, Santalba <i>Spain 2017</i>	12	48
Old Coach Road Pinot Noir, Seifried <i>Nelson, New Zealand 2018</i>	13.50	54
Médoc, Château Lacombe Noaillac <i>Bordeaux, France 2012</i>	14	56
Zweigelt, Malat <i>Furth-Palt, Austria 2016</i>	15.50	62
Chianti, Frescobaldi de Castigioni <i>Tuscany, Italy 2018</i>	17.50	70

CHAMPAGNE

	GLS 125 ML	BTL 750 ML
Brut Champagne		
Perrier-Jouët Grand Brut, NV	20	95
Taittinger Brut, Reserve, NV		105
Deutz Brut, NV		120
Laurent-Perrier, Brut, NV		130
Bollinger Special Cuvée, NV		160
Ruinart, Blanc de Blancs		175
Rosé Brut Champagne		
Perrier-Jouët Blason Rosé, NV	23	110
Taittinger Prestige Rosé, NV		135
Ruinart, Rosé, NV		150
Laurent-Perrier Cuvée Rosé, NV		180

Vintage Champagne

Perrier-Jouët Belle Epoque 2008		170
Bollinger Grande Année 2005		175
Taittinger Comtes de Champagne Blanc de Blancs 2006		335
Dom Perignon 2009		395
Louis Roederer Cristal 2009		420
Dom Perignon Rosé 2009		595

PROSECCO

Valdobbiadene Prosecco Superiore, Jeio Brut	14	65
Valdobbiadene Prosecco Cuvée, Rosé Brut	15	70
Crémant d'Alsace Brut Extra		

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