

grain & grill

BAR & RESTAURANT

Maldron Hotel Portlaoise

Starters

Soup of the day €4.75

Served with brown soda bread

Contains Allergens 6 wheat, 7

Classic Caesar salad €6.45

Baby gem lettuce, tossed in homemade Caesar dressing with crisp bacon, garlic croutons and sprinkled parmesan cheese

Order as a main course with chicken €12.50

Contains Allergens 3, 6 wheat, 7, 8, 11

Grilled goats cheese crostini salad €6.95

Red onion marmalade, sundried tomato, bread & mixed leaves

Contains Allergens 3, 6 wheat, 7, 8, 9, 11, 13

Crispy chicken wings €6.95

Chicken wings tossed in spicy sauce served with celery sticks & blue cheese dip

Contains Allergens 7, 8, 9, 12

Heirloom tomatoes €8.50

"Tomato Carpaccio" marinated heirloom tomatoes, Macroom (West Cork)

Irish buffalo mozzarella, fresh raspberries & dressing with torn basil

Contains Allergen 7

 *Signature Dish*

Filo coated tiger prawns €7.95

Tiger prawns in filo pastry, chilli pepper jam & mixed leaf salad

Contains Allergens 1, 2 prawns, 6 wheat, 8, 9

Nicoise salmon salad €7.45

Poached salmon, green beans, black olives, roast cherry tomato, boiled egg, baby gem lettuce finished with extra virgin olive oil

Contains Allergens 3, 11

Main Course

Irish grilled rib eye steak €22.95

Served with chunky chips, sauté mushrooms, crispy onion rings, choice of pepper sauce, mushroom sauce or garlic butter

Contains Allergens 6 wheat, 7, 8, 9, 13

"Espetadas" chicken fillet chunks & Merguez sausage €16.95

Tender chicken and sausage skewers with bay leaves, garlic and olive oil, served with crusty bread, tomato salad and garlic aioli

Contains Allergens 6 wheat, 7, 8

 *Signature Dish*

Certified Irish Angus chuck burger €14.95

Grilled Certified Irish Angus chuck burger served in a brioche bun with crisp lettuce, beef tomato, garlic mayo and Swiss cheese. Served with chunky chips and tomato relish

Contains Allergens 6 wheat, 7, 8, 9, 11

 *Signature Dish*

Marinated Cajun chicken burger €12.95

Breast of chicken fillet with cajun mayonnaise, tomato, red onion.

Toasted bap with mixed leaves & chunky chips

Contains Allergens 6 wheat, 7, 8, 11

Traditional fish and chips €14.95

Irish cod fillet in crisp a beer batter, gribiche sauce and caramelized lemon, with twice cooked chips

Contains Allergens 3, 6 wheat, 7, 8, 9

 *Signature Dish*

Tagliatelle pasta €12.50

Roast mediterranean vegetables & cream chilli sauce

Add grilled chicken €14.50

Contains Allergens 6 wheat, 7, 8, 9

Tikka masala curry €14.95

Irish chicken marinated in tikka masala paste with natural yoghurt. Served with rice, poppadums, homemade raita and mango chutney

Contains Allergens 7, 13

 *Signature Dish*

Confit duck leg €16.95

Braised red cabbage, creamy mash potato & blueberry sauce

Contains Allergens 7, 9

Side Orders

Sautéed mushrooms €3.00

Fried onion rings €3.00

Garden fresh vegetables €3.00

French fries €3.00

House leaf salad €3.00

Creamed mashed potatoes €3.00

Desserts

Homemade chocolate brownie (GF) €5.95

Contains Allergens 5 almond, 7, 11

Rustic apple pie €5.95

Served with fresh cream

Contains Allergens 5, 6 wheat, 7, 8, 11

Maldron white chocolate & raspberry cheesecake €5.95

with chocolate sauce & fresh cream

Contains Allergens 5, 6 wheat, 7, 8, 9, 11

 *Signature Dish*

Classic crème brûlée €5.95

with homemade cookies & fresh Irish strawberries

Contains Allergens 5, 6 wheat, 7, 8, 11

 *Signature Dish*

Selection of ice cream €5.95

Vanilla, chocolate, strawberry

Contains Allergen 7

Craft Beers Selection

12 Acres Pale Ale - 4.6 % €5.95

This alltech award winning Pale Ale is a refreshing, golden pale ale with a burst of citrus hoppiness

12 Acres Single Malt Larger - 4.2 % €5.95

A medium bodied Kolsch style larger beer, an easy drinking refreshing larger with light bitterness

12 Acres Rye IPA - 5.5 % €5.95

High on bitterness with grapefruit & citrus flavours dominating but with a nice spicy bite from the rye

Smithwicks Pale Ale - 4.5 % €5.95

A more complex session ale brewed with aromatic Amarillo hops for a fuller & fruitier flavour

Hop House 13 Draft - 5.0 % €5.20

A crisp and full-flavoured double hopped lager with subtle malty notes and fresh hop aromas with hints of Apricot and Peach

(GF) Gluten Free

Food Allergies and Intolerances

Before you order your food and drinks, please speak to a member of our team, all of whom are fully trained in allergy awareness.

If you have a food allergy or food intolerance please refer below, where the allergens are listed numerically and presented in that format under each menu item.

Allergen Index

1 & 2. Shellfish (e.g. prawns/mussels) 3. Fish 4. Peanuts 5. Nuts (specify nut) 6. Cereal containing gluten 7. Milk/milk products 8. Soya 9. Sulphur Dioxide 10. Sesame seeds 11. Egg 12. Celery & Celeriac 13. Mustard 14. Lupin.