

# grain & grill

R E S T A U R A N T

## Food Menu

Maldron Hotel Portlaoise

## TO START

### Soup of the Day €6.80

Freshly prepared soup of the day.

Please ask your server for allergen information

### Caesar Salad €10.50

Classic Caesar salad with baby gem lettuce, crisp bacon lardons, garlic croutons and creamy Caesar dressing

Add chicken €2.50

Allergens 3. 6 Wheat. 7. 8. 11. 12. 13

### Chicken Wings €11.95

Crispy Chicken wings coated in a Korean

**Main - €16.95**

style hot BBQ sauce served with crisp celery and cooling

Blue cheese dressing

Allergens 7. 8. 12. 13

### Crispy Lemongrass Prawns & Salt n Pepper Squid €13.95

Deep fried salt n pepper squid served with grilled lemon and sweet chilli mayo

Allergens 1 Prawn. 3 Squid. 6 Wheat. 8. 9. 11. 12. 13

### Rosemary & Garlic Brie €11.95

Golden fried brie, with Ballymaloe tomato relish, mixed leaves & Balsamic dressing

Allergens 6 Wheat. 7. 8. 9. 11. 12

### Chilli Beef Nachos €12.50

Tortilla chips topped with chilli beef, jalapenos, guacamole, cheddar cheese and salsa

Allergens 6 Wheat. 7. 8. 9. 11. 12

## MAIN COURSES

### 10oz Rib Eye Steak €35.95 (Inclusive €12.50 Supplement)

Served with Sautee onion, mushroom chunky chips, and peppercorn sauce

Allergens 8. 9. 12. 13

### 8oz Beef Burger €19.95

Classic American style burger with lettuce tomato onion burger sauce on a pretzel burger bun and dill pickle

Allergens 6 Wheat. 7. 8. 9. 11. 13

### Buttermilk Chicken Burger €18.95

Butter milk Chicken fillet with lettuce tomato and red onion,

chipotle mayo served on a Kaiser bun with chunky chips

Allergens 6 Wheat. 7. 9. 11. 12. 13

### Chicken and Chorizo Penne Pasta €17.95

Chicken and smoked Chorizo in a Pesto cream sauce topped with Parmesan

Allergens 6 Wheat. 7. 8. 9. 11

### Spaghetti Bolognese €17.95

Slow cooked ragu of Irish beef served with spaghetti pasta and garlic bread

Allergens 6 Wheat. 7. 8. 9. 11

### Slow Braised Beef & Vegetable Pot Pie Buttered Mash €18.95

Slow braised Irish beef and vegetables topped with a pastry lid and

served with creamy mash

Allergens 6 Wheat. 8. 9. 11. 12. 13

## Thai Red Vegetable Curry

€17.95

Mediterranean vegetables slowly cooked in Thai red curry sauce served with basmati rice & chips

Add chicken €2.50

Allergens 7. 8. 9. 10. 11

## Beer Battered Fish and Chips

€21.95

Hake Fillet coated in Tempura Beer Batter served with Chunky Chips, Caramelised Lemon Wedge and Sauce Gribiche

Allergens 1. 3 Hake. 6 Wheat. 7. 11. 13

## SIDES

### French Fries (chilli beef chips €2 extra)

€4.95

Allergen 7. 8. 9

### Market Vegetables

€4.95

Allergens 7

### Crispy Fried Onion Rings

€4.95

Allergens 6 Wheat. 7. 11. 12

### Extra sauce

€1.50

## DESSERTS

### Warm Chocolate Brownie

€7.95

Served with fresh cream and chocolate sauce

Allergens 6 Wheat. 7. 8. 11

### Cheesecake of the Day

€7.95

Served with fresh cream and fruit coulis

Allergens 6 Wheat. 7. 8. 11

### Apple Tartlet

€7.95

Served with butterscotch sauce & vanilla ice cream

Allergens 4 Peanuts. 5 Nuts: Cashew, Hazelnut, Walnut, Almond. 8

### Chocolate & Coconut Tart (V)

€7.95

Served with berry fruit coulis

Allergens 4 Peanuts. 5 Nuts: Cashew, Hazelnut, Walnut, Almond

### Warm Lemon Drizzle Pudding

€7.95

Served whipped cream and fresh berries

Allergens 4 Peanuts. 5 Cashew, Hazelnut, Walnut, Almond. 8

### Selection of Ice Cream

€6.95

Allergens 7

#### ALLERGEN INDEX

- |                              |                       |
|------------------------------|-----------------------|
| 1. Crustaceans               | 8. Soya               |
| 2. Molluscs                  | 9. Sulphur dioxide    |
| 3. Fish                      | 10. Sesame seeds      |
| 4. Peanuts                   | 11. Eggs              |
| 5. Nuts                      | 12. Celery & celeriac |
| 6. Cereals containing gluten | 13. Mustard           |
| 7. Milk/milk products        | 14. Lupins            |

All our beef is of Irish origin.

Please notify a member of the team regarding any allergies or food intolerances.

#### Food Allergy Disclaimer:

Please be advised that our menu items may contain allergens, may have come in contact with items containing allergens, and there is always a risk of contamination or cross contact. In addition, the potential does exist, that food manufacturers may change their formulation or manner of processing without our knowledge.

