

Sample Dinner Menu

LIGHT BITES

Soup of the Day

Please ask waiting staff. Gluten free bread available.
Contains Allergens: please ask Waiting Staff

Classic Caesar Salad

Caesar salad with baby gem lettuce, crisp bacon lardons garlic croutons and creamy Caesar dressing
Add chicken
Contains Allergens 3, 6, wheat, 7, 8, 11, 12, 13

Chicken Wings

Please ask waiting staff. Gluten free bread available
Crispy chicken wings coated in a Louisiana style hot sauce or BBQ sauce served with crisp celery and cooling blue cheese dressing.
Main course portion available
Contains Allergens: 6 (wheat), 8, 12

Tempura Prawn

Crispy tempura battered prawns served with garlic aioli and lemon wedge.
Contains Allergens: 1&2 (mollusc), 6 (wheat), 8, 11, 12

Goats Cheese and Beetroot Salad

Seasonal mixed leaves, goats cheese mouse, beetroot, caramelized walnuts and balsamic reduction.
Contains Allergens: 4, 5 (almonds, walnuts, cashew), 6 (wheat), 7

Tomato Bruschetta

Diced tomato and red onion marinated in garlic and olive oil topped with balsamic dressing and basil pesto.
Gluten free option available, please ask waiting staff.
Contains Allergens: 4, 5 (almonds, walnuts, cashew), 6 (wheat), 7

Goats Cheese and Beetroot Salad

Seasonal mixed leaves, goats cheese mouse, beetroot, caramelized walnuts and balsamic reduction.
Contains Allergens: 4, 5 (almonds, walnuts, cashew), 6 (wheat), 7

SIDES

Chips

Contains allergens: 6 (wheat) 7, 8

Market Vegetables

Contains allergens: 7

Crispy Fried Onion Rings

Contains allergens: 6 (wheat), 7, 11, 12

MAIN FROM THE GRILL

10oz Rib Eye Steak

Sautéed mushroom, onion rings and chunky chips with pepper sauce or garlic butter
Contains Allergens: 6 (wheat), 7, 8, 9

8oz Beef Burger

Beef tomato, jalapeno relish, brioche bap, smoked bacon, cheddar cheese, crispy onions and chunky chips.
Contains Allergens: 6 (wheat), 7, 8, 9, 10, 11, 12, 13

Cajun chicken Burger

Beef tomato, garlic mayonnaise, brioche bap, crispy onions and chunky chips.
Contains Allergens: 6 (wheat), 7, 8, 9, 10, 11, 12, 13

APPETIZERS

MAIN FROM THE SEA

FISH

Catch of the Day

Grilled daily catch with sautéed baby potatoes, seasonal vegetables and citrus butter
Contains allergens: 3 (fish), 7, 9, 13

Beer Battered Fish and Chips

Hake fillet coated in tempura beer batter served with chunky chips caramelised lemon wedge and sauce gribiche.
Contains allergens: 1, 3, 6 (wheat), 7, 11, 13

MAIN

PASTA CORNER

Pasta Primavera

Penne pasta tossed in pesto sauce, sundried tomatoes, marinated diced chicken breast. and parmesan cheese.
Contains Allergens: 6 (wheat), 7, 8, 9, 11, GF.

Seafood Linguine

Mixed fresh seafood from the northern coasts of Ireland, cooked in wine sauce, served with Linguine and topped with parmesan cheese.
Contains Allergens: 1&2, 3, 6 (wheat), 7, 8, 9, 10, 11, 12, 13

Spinach and Ricotta Tortellini

Spinach and ricotta tortellini in a creamy white wine sauce, parmesan cheese and black pepper.
Contains Allergens: 6 (wheat), 7, 8, 9, 11

EXTRA BITE

V – Vegetarian VE – Vegan DF – Dairy Free GF – Gluten Free

Allergens are listed for each dish. Please refer to the Allergen Index on the below.

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 |

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.

grain & grill

BAR & RESTAURANT

WHITE

PER BOTTLE

Amuse Chardonnay - France

Delicate aromas of pear and pineapple perfectly match fish and chicken dishes.

Gabriella Pinot Grigio - Italy

A light fruity style with hints of almonds and a touch of dryness.

Amuse Sauvignon Blanc - France

Get tempted by this fruity wine that has a persistent taste and faint scents of yellow apple. Lemon and lime pith tease the nose of this light, easy going wine. The palate offers a good acidic lift, while notes of peach linger on the finish.

Sierra Sallinas Rose - Spain

Fresh, fruity and balanced, smooth and with a long finish, notes of strawberries and fresh cream. Veganfriendly.

WHITE

1/4 BOTTLE

Chilensis Chardonnay - Chile

This wine has an elegant pale, greenish-yellow colour with an expressive nose that offers citrus and green apple aromas against an elegant herbal backdrop.

Chilensis Sauvignon Blanc - Chile

This wine displays a yellow colour with bright golden hues. On the nose appear fresh characters of ripe peach, cherimoya and citrus fruit notes.

RED

PER BOTTLE

Amuse Cabernet Sauvignon - France

Ruby color. Red fruits, herbs and spices on the nose. Full body with medium tannins. Nice acidity. Ripe plum and black berries on the palate. Lovely long finish.

Amuse Merlot - France

Rich, smooth and round Merlot with delicate aromas of cherry and pepper will perfectly match grilled meats.

Les Janelles Malbec - France

Soft, well-structured and elegant, with solid fruit flavours and fine tannins. Vegan friendly.

RED

1/4 BOTTLE

Chilensis Merlot - Chile

This wine has a lively cherry-red colour with violethires, spily fiferanche finishe red.

Chilensis Cabernet Sauvignon - Chile

This wine has an excellent fruit concentration. strawberry aroma mingles with spicey blackcurrant notes revealing oak characters and a fruity finish.

COCKTAIL EXTRAVAGANZA

RASPBERRY COLLINS

Local Moore's gin, lemon juice, sugar syrup, raspberry puree topped with soda water and gamished with berries.

GET LUCKY

Captain Morgan, Malibu, orange juice, pineapple juice shaken garnished with orange slices and grenadine.

SOUR SHAMROCK

Apple Sourz, Bacardi, lemon juice, pineapple juice, shaken & gamished with a lime wheel.

FROZEN DAIQUIRI

Bacardi, fresh fruit pure, lime juice blended, garnished with a fresh lime wheel
(Choice of Strawberry, Raspberry or Mango)

PREMIUM

QR COCKTAILS

APEROL SPRITZ

Aperol stirred & topped with prosecco & soda water gamished with a fresh orange slice.

TEQUILA SUNRISE

Tequila, orange juice, pineapple juice, shaken, topped with grenadine, & gamished with orange wheel.

CLASSIC ON THE BEACH

Vodka, peach schnapps, orange juice, cranberry juice, grenadine & gamished with a slice of orange.

PROSECCO

BUBBLES

MASOTTINA PROSECCO - ITALY

Fresh, bubbly, perhaps a bit of sweetness but not much and fun to drink.

Snipe €10.95

Glass €7.50

SPLITS

PER BOTTLE

COCA COLA/DIET/ZERO

FANTA ORANGE/LEMON

SPRITE ZERO

CIDONA

LUCOZADE

RED BULL

MINERAL WATER

JUICE

PER BOTTLE

ORANGE JUICE

CRANBERRY JUICE

grain & grill

BAR & RESTAURANT

B A B I E S

SCHWEPPE TONIC/SLIMLINE
SCHWEPPE ELDERFLOWER TONIC
SCHWEPPE GINGER ALE
SCHWEPPE SODA WATER

B E E R S

COORS LIGHT
CORONA
BULMERS PINT BOTTLE
HEINEKEN ZERO
WEST COAST COOLER
KOPPARBERG
BLUE WKD

L I Q U E R S

BAILEYS
COINTREAU
PERNOD
PEACH SCHNAPPS
TIA MARIA
SAMBUCA
TEQUILA
JÄGERMEISTER
BRISTOL CREAM
MARTINI DRY/ROSSO

L I Q U E R S

BUSHMILLS HOT WHISKEY
SANDMAN HOT PORT
BAILEYS COFFEE
BUSHMILLS IRISH COFFEE
TIA MARIA CALYPSO COFFEE

M I X E R S

D R A U G H T P I N T / G A L S S

S H O T G L A S S

H O T & S T R O N G

G I N

CORK DRY
GORDANS/PINK
BULLDOG
TANQUERAY
HENDRICKS
DINGLE

R U M

BBACARDI
MALIBU
CAPTAIN MORGAN

B R A N D Y P O R T

HENNESSY VS
SANDEMAN
BRANDY/PORT

V O D K A

SMIRNOFF

W H I S K E Y

BLACK BUSH
BUSHMILLS
JAMESON
PADDY
POWERS

S C O T C H

BLACK & WHITE
JOHNNIE WALKER RED

B O U R B O N

JACK DANIELS
SOUTHERN COMFORT

L O C A L

MOORE'S WHISKEY
MOORE'S GIN

35.5 ML

grain & grill

BAR & RESTAURANT

SWEET TREAT

FOR ALL

Warm Chocolate Brownie

Served with fresh cream and chocolate sauce.

Contains allergens: 6 (wheat), 7, 8, 11

Cheesecake of the day

Served with fresh cream and fruit coulis.

Contains allergens: 6 (wheat), 7, 8, 1

Deep Apple Crumble

Served with fresh cream and fruit coulis.

Contains allergens: 6 (wheat), 7, 8, 11

Black Forest Gateaux

Served with fresh cream and fruit coulis.

Contains allergens: 6 (wheat), 7, 8, 11

Chocolate and Coconut Vegan Tart

Served with fruit coulis.

Contains allergens: 4, 5 (cashew nut, hazelnut, walnut, almond), 8

Selection of Ice cream

Contains allergens: 7, milk

COFFEES

JUST FOR YOU

Espresso Coffee

Baileys Coffee

Tia Maria Calypso Coffee

Bushmills Irish Coffee

Cappuccino

Latte