

HAMPTONS

RESTAURANT | GRILL ROOM | PRIVATE DINING

Appetisers

'Knife & Fork' Barbecue Ribs C.	€8
<i>Slow cooked, fall off the bone pork ribs with our smokey barbecue sauce & creamy coleslaw</i>	
Homemade Duck Rolls	€8
<i>With sweet soy & pickled cucumber</i>	
Thai Style Fish Cake	€8
<i>Spicy fish cake with an oriental salad & lime mayo dressing</i>	
House Paté, Brioche Toast	€8
<i>Smooth paté with crispy brioche</i>	
Chicken Satay Skewers C.	€8
<i>Asian salad & spicy peanut dipping sauce</i>	
West Coast Chowder C.	€6
<i>With today's fresh catch</i>	
Today's Soup C. V.	€5
<i>Housemade soup with wheaten bread</i>	
Chicken Broth	€5
<i>Roast chicken and seasonal vegetable broth</i>	
Confit Duck Leg	€10
<i>On a spot of creamed champ with a port jus</i>	
Hampton's Prawn Cocktail C.	€10
<i>Succulent fresh prawns with a spicy cocktail sauce</i>	
Bang Bang Chicken	€8
<i>Wok tossed, battered chicken breast, stir fried vegetables, chilli dressing & mixed leaves</i>	
Hamptons Spicy Wings	€7
<i>Succulent roasted chicken wings with a spicy rub & blue cheese dip</i>	
Hamptons Deep Fried Buffalo Mozzarella V.	€7
<i>With lemon, honey & mustard dressing & mixed leaves</i>	
Smoked Irish Salmon, wheaten bread	€10
<i>Perfectly smoked Irish salmon, fresh brown bread, sliced red onions, capers & lemon</i>	

Salads

	Appetiser	Mains
Caesar Salad	€8	€13
<i>Baby gem lettuce, aged parmesan, a creamy Caesar dressing with crispy herbed croutons</i>		
Caesar Salad With Grilled Chicken	€9	€15
<i>Baby gem lettuce, aged parmesan, a creamy Caesar dressing with crispy herbed croutons and topped with grilled chicken breast</i>		
Grilled Goats Cheese Salad C. V.	€8	€15
<i>Warmed goats cheese, beetroot, mixed leaves, red current & balsamic dressing</i>		
Hamptons Very Healthy Salad C. V.	€7	€15
<i>Selection of house lettuces, heirloom tomatoes, cucumber, carrot, pumpkin, poppy & sesame seeds with a light balsamic dressing.</i>		
Lemon Chicken & Puy Lentil Salad	€8	€15
<i>Selection of house lettuces with lemon rubbed grilled chicken, puy lentils & feta cheese with a citrus dressing</i>		
Prawn and Smoked Salmon Salad C.	€10	€18
<i>Burren smoke house organic salmon and succulent prawn salad with a spicy cocktail sauce</i>		

Pasta *All our pasta is hand made & served with aged parmesan reggiano*

	Appetiser	Mains
Pasta Dish of the Day V.	€8	€15
<i>Please ask your server for today's choice</i>		
Wild Mushroom Raviolini V.	€8	€14
<i>Creamy mushroom filling in fresh ravioli</i>		
Venison Tortelloni	€9	€15
<i>Slow braised melt in your mouth venison, hand wrapped in silky tortelloni</i>		
Spinach & Ricotta Tortelloni V.	€8	€14
<i>Subtle match of creamed spinach & ricotta cheese</i>		
Asparagus & Pecorino Tortelli V.	€8	€14
<i>Delicate asparagus perfectly blended with Pecorino cheese</i>		
Butternut Squash & Sage Tortelli V.	€8	€14
<i>Sweet mashed butternut with fresh sage</i>		
<i>All the above pasta dishes are served with a choice of...</i>		
1: Fine herb cream 2: Classic Tomato Sauce 3: Virgin Olive Oil with Chilli		
Linguine Salmone	€9	€15
<i>With smoked salmon cream & cherry tomatoes</i>		
Smoked Bacon Linguini	€8	€14
<i>Linguini pasta, smoked bacon lardons in a garlic and white wine cream</i>		
Spicy Penne Pollo Arrabbiata	€9	€15
<i>Sliced chargrilled chicken, penne pasta, cooked with a spiced classic tomato sauce</i>		

Some Extra Accompaniments

Sauté Mushrooms	€3	Root Vegetable Puree	€3	Steamed Broccoli	€3	Hamptons Side Salad	€3	Garlic Potatoes	€3
Sauté Onions	€3	Grilled Asparagus	€4	Mixed Seasonal Veg	€3	Creamed Potatoes	€3	Hamptons Fries	€3

Vegetarian & Coeliac Friendly C. Denotes coeliac friendly dishes coeliac bread and burger bun available, please ask your server V. Denotes vegetarian friendly dishes

Entrees

Bang Bang Chicken	€14
<i>Wok Tossed, battered chicken breast, stir fried vegetables, chilli dressing & mixed Leaves</i>	
'Knife & Fork' Barbecue Ribs C.	€15
<i>Slow cooked, fall off the bone pork ribs with our smokey barbecue sauce, creamy coleslaw and served with Hampton's fries</i>	
Seared Chicken Supreme	€16
<i>Seared chicken supreme with a wild mushroom cream and served with Hampton's creamed potato</i>	
Half Roast Duck	€19
<i>Roast Half Duckling, served with port jus and your choice of Hampton's fries or creamed potato</i>	
Spicy Oriental Chicken Stir-Fry	€16
<i>Chicken, peppers, spring onions & courgette stir-fried with noodles & spicy oriental dressing</i>	
Hampton's Egg Fried Spiced Rice	€17
<i>Prawns, Pulled Roast Chicken & Smoked Bacon gently fried with fragrant rice</i>	
Chicken Curry C.	€16
<i>Cooked with authentic thai green coconut curry cream sauce & served with steamed rice</i>	
Hampton's Succulent Roast Chicken	€16
<i>Half Chicken marinated overnight, roasted in our wood fired oven, traditional stuffing, red wine jus and creamed potatoes</i>	
Hampton's Buttered Chicken Curry	€16
<i>Lightly spiced buttered chicken curry, courgettes & baby potatoes served with fragrant rice</i>	
<i>We take pride in sourcing only the very best local produce, organic when available, to create 13 imaginative vegetarian dishes including salads, handmade pastas and delectable entrees.</i>	
Spicy Oriental Vegetable Stir Fry V.	€16
<i>Peppers, spring onions & courgette stir-fried with noodles & spicy oriental dressing</i>	
Six Bean Stew C. V.	€15
<i>Kidney, cannelloni & pinto beans, black eyed peas and chick peas in an Indian spiced tomato sauce with steamed rice</i>	
Vegetable Curry C. V.	€15
<i>Cooked with authentic thai green coconut curry cream sauce & served with steamed rice</i>	
Blackened Mediterrean Vegetables C. V.	€15
<i>Moroccan Spiced Chargrilled aubergines, courgettes, red onion, mixed peppers & fennel, perfumed cous cous & curry oil in a roasted red pepper sauce</i>	

At Hamptons we have custom built our own robata barbecue grill. All our meats are cooked naturally on wood.

Fish & Shellfish

Fish 'N Chips	€16
<i>Chunky fillet of fresh cod in our famous crispy batter with mushy peas, tartare sauce and Hampton's fries</i>	
Scampi & Fries	€21
<i>Lightly battered fresh prawns, Hampton's fries, chunky tartare sauce and sweet chilli dip</i>	
Grilled Fillet of Lemon Sole	€18
<i>with oriental noodles and a soya & cury oil dressing</i>	
Peppercorn Salmon C.	€16
<i>Filletted in house daily, grilled & served with buttered green beans, lemon & dill hollandaise and served with your choice of Hampton's fries or creamed potatoes</i>	
Fish Of The Day	€16
<i>Please ask your server for today's choice</i>	
Prawn Curry C.	€18
<i>Fresh prawns cooked with an authentic Thai green coconut curry cream sauce & served with steamed rice</i>	
Salmon Linguine	€15
<i>Linguine pasta with smoked salmon in a cherry tomato cream</i>	
Smoked Salmon & Prawn Salad C.	€18
<i>Burren Smoke house Organic Smoked Salmon with succulent prawns, seasonal salad, a spicy cocktail sauce & Lime Mayonnaise</i>	

Grills

- All of our steaks & grills are seasoned with ground black pepper & Maldon sea salt.
- All our steaks are served with your choice of red wine jus, pepper sauce, wild mushroom sauce or Béarnaise sauce, all served on the side.
- All our burgers are prime Irish beef, house ground daily & served with Fries.

Dry Aged Rib Eye Steak	€19
<i>Aged for 21 days, chargrilled with a red wine glaze and served with your choice of Hampton's fries or creamed potatoes</i>	
Hamptons Peppered Pork Fillet	€17
<i>Succulent pork fillet, coated in 5 peppercorn mix, done on our barbeque with a pepper sauce and served with creamed champ</i>	
Chargrilled Sirloin Steak	€19
<i>Aged prime Irish sirloin chargrilled with a red wine glaze and served with your choice of Hampton's fries or creamed potatoes</i>	
Prime Irish T-Bone steak	€25
<i>Chargrilled to perfection, with a red wine glaze and served with your choice of Hampton's fries or creamed potatoes</i>	
Prime Irish Fillet Steak	€25
<i>Aged prime Irish centre cut tenderloin, chargrilled with a red wine glaze and served with your choice of Hampton's fries or creamed potatoes</i>	
Surf & Turf	€27
<i>Chargrilled sirloin steak with succulent prawns tempura and served with your choice of Hampton's fries or creamed potatoes</i>	
Succulent Rack of Local Lamb	€25
<i>Succulent local lamb chops chargrilled on our Robata grill and served with creamed champ</i>	
Hampton's Cotes de Beouf	per person €25
For two people to share	
<i>Prime Irish Rib, dry aged for 35 days, wood fired on natural beech to your liking with Béarnaise sauce and sauté onions and served with your choice of Hampton's fries or creamed potatoes</i>	
Hamptons Prime Classic Burger	€15
<i>Ground prime Irish beef, romaine, beef tomato, with relish and served with Hampton's fries</i>	
Hickory Bacon & Cheese Burger	€16
<i>Ground prime Irish beef with bacon & aged vintage cheddar & smokey hickory sauce and served with Hampton's fries</i>	
Hamptons Very Healthy Veggie Burger C.	€14
<i>Brown Rice & Oat Bran recipe with melted Smoked Gubeen, Tomato, Lettuce, with Relish and served with Hampton's fries</i>	

AT HAMPTONS WE SERVE COMPLIMENTARY BOTTLES OF SPARKLING & STILL WATER

HAMPTONS

RESTAURANT | GRILL ROOM | PRIVATE DINING

an ideal present...

Gift Vouchers available. Please ask your Server



At HAMPTONS we endeavour to source all our produce locally and organically where possible. Most of our produce comes from County Limerick, County Clare, County Tipperary & County Galway.

We are proud to be associated with the following purveyors...

RENE CUSACK SEAFOOD, Limerick | PAT O'CONNOR BUTCHER, Limerick | ENDA AHEARNE BUTCHERS, Limerick
THE FOOD EMPORIUM, Ennis, Co. Clare | ADARE FARM FOODS, Co. Limerick | SPRINGFIELD ORGANIC LETTUCES & VEGETABLES, Limerick
JUST DEVINE FOODS, Co. Galway | RICHARDSONS FRUIT & VEGETABLES, Limerick | CLANCY LEWIS FRUIT & VEGETABLES, Limerick
O'DONOGHUE FRUIT & VEGETABLES, Limerick

SUMPTUOUS SURROUNDINGS, RELAXED ATMOSPHERE

At Hamptons we are proud to have custom designed our own wood fired Robata ovens and grills, unique to Limerick & Ireland. Built to ensure the maximum in flavour and succulence in all our steaks, chicken and seafood. We use the best beech wood charcoal in all our cooking which imparts its unique signature in a slow release formula. All our meats are marinated overnight in our secret recipe rubs and dressings before being grilled or roasted for your delectation. Enjoy...

