

GRILL MENU



APPETISERS

Bluebell Falls Goats Cheese V €8
Golden crumbed, mandarin segments,
beetroot & horseradish puree

Bang Bang Chicken COA €8
Lightly battered chicken, chilli dressing
& mixed leaves

Salt and Chilli Squid €8
Mixed leaves & garlic aioli

Hamptons Prawn €10
& **Apple Cocktail** COA
With crisp salad, avocado, apple, bloody
Mary dressing & pumpkin seed brown bread

Home Made Duck Spring Rolls €8
With dark soya & sweet chilli syrup

Very Healthy Salad V C €7
Ballysalad leaves, quinoa,
long stem broccoli, pomegranate,
beetroot & mandarins
tossed in balsamic dressing

Liscannor Bay Chowder COA €7
With our unique, pumpkin
seed brown bread

Hampton's Sticky Wings €8
Our own special, sweet & spicy
glaze & blue cheese dip

Classic Caesar Salad €7
Baby gem, bacon, croutons, aged
parmesan, & caesar dressing

Knife & Fork BBQ Ribs C €8
Fall off the bone pork ribs our own
blended hickory sauce & creamy slaw

Seared Local Scallops C €13
Local black pudding, creamed carrots
& coriander oil

Organic Duck Liver Pate COA €8
Served with toasted Brioche bread
& sweet Cumberland sauce

Satay Marinated Chicken Skewers C €8
Marinated peppers, lemon,
chilli & coriander syrup

Salmon Tartare COA €12
Pumkin seed brown bread,
dressed leaves & lemon

Smoked Haddock & Cod Fish Cake €8
Served with organic leaves & chive aioli



FROM THE SEA

Pan seared fillet of Halibut C €26
Sweet potato & garden pea risotto,
herb oil

Dulin Bay Prawn Scampi C €21
Chunky tartar sauce & Hamptons fries

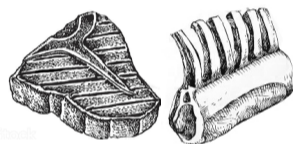
King Prawn Curry C €21
Red coconut curry served
with basmati rice

Half Carrigaholt Lobster €20
Whole Carrigaholt Lobster €40
Served with Hamptons truffled fries & garlic butter

Pan Seared Sea Bass C €19
Chorizo mash, long stem broccoli
& roasted red pepper coulis

Oven Roasted Atlantic Salmon €20
Sautéed baby potatoes, green asparagus
& creamy sorrel sauce

Tempura Monkfish COA €21
Asian slaw salad, Hamptons sweet & sour
dipping sauce, sweet potato fries



JOSPER FLAME GRILLED MEATS

10oz Black Angus Sirloin Steak C €26
30 day dry aged from O'Connors Farm, Limerick.
Served with Portabello mushroom, confit tomato,
onion ring, peppercorn & brandy sauce

Choose From:
Garlic Potatoes, Hampton's fries or creamy mash potato

10oz Prime Angus Fillet C €30
30 day dry aged from O'Connors farm, Limerick

Slow Braised Lamb Shank C €18
Served on whipped potatoes, lightly
creamed Savoy cabbage and red wine jus

12oz Milk Fed Veal Cutlet C €27
Beetroot salad, confit tomato, onion
ring & red wine jus

**Hamptons 10oz Gourmet
Bearnaise Burger** COA €16
Portabello Mushroom topped with
bearnaise sauce & Hamptons fries

20oz Mohawk Steak C €36
30 day dry aged from
O'Connors farm, Limerick

Half Roast Duck €19
Served with garlic gratin potatoes,
braised red cabbage & thyme jus

Rack of Local lamb C €27
Herb crusted, sautéed baby potatoes,
spinach & red wine jus

10oz Rib Eye Steak C €27
30 day dry aged from
O'Connors farm, Limerick

Hamptons Hickory Burger COA €16
Vintage cheddar cheese, bacon, specially blended
tomato relish, onion ring,
fries & burger salad garnish

*Fries may be upgraded to our
Hamptons Truffle Fries €1.50 supplement*

Garlic & Dijon Marinated Pork Fillet C €17
Creamy whipped potatoes,
green cabbage & red wine jus

20oz Double Fillet Steak C €60
For 2 persons sharing

All our meat dishes are served with Portabello mushroom, confit tomato, onion ring, peppercorn & brandy sauce



HAMPTONS CLASSICS

Knife & Fork BBQ Ribs C €18
Served with Hampton's fries and slaw

Red Coconut Chicken Curry C €17
Naan bread & steamed rice

Bang Bang Chicken COA €17
Wok tossed chicken, lightly battered with
stirfried oriental vegetables, chilli dressing
served with Hampton's fries or Steamed rice

Half Roast Chicken C €17
Roasted carrots, parsnips,
sage & onion stuffing, red wine jus



VEGETARIAN ENTREES

Oriental Noodle Stir-fry €17
Oriental veg cooked in a sweet & spicy sauce

Red Coconut Vegetable Curry C €17
Naan bread & steamed rice

Chefs Pasta of the Day €16
See today's specials board

**Goats Cheese, Sweet Potato
& Red Pepper Risotto** €16
Topped with parmesan shavings

SIDES

Hamptons Truffled Fries €6

Onion Rings €4

Garlic Potatoes €4

Creamed Potatoes €3

Steamed Greens €4

Hamptons Fries €4

Grilled Asparagus €4

Creamed Spinach €4

Mini Caesar Salad €4

**Honey Roasted Carrot
& Parsnips** €4

ALLERGENS

Some of our menu items contain allergens, and some may contain nuts.
If you have any dietary requirements, or require further information on
our ingredients, please ask a member of our customer service team.

HAMPTONS

RESTAURANT | GRILL ROOM | PRIVATE DINING

VEGETARIAN & COELIAC FRIENDLY

V. Denotes vegetarian friendly dishes.

C. Denotes coeliac friendly dish

COA. Denotes coeliac friendly option available on this dish.