

GRILL MENU



APPETISERS

Bluebell Falls Goats Cheese V €8
Golden crumbed, pickled spring vegetables & rocket salad

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

Salt and Chilli Squid €8
Mixed leaves & garlic aioli

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

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

Carpaccio of Beef C €12
Thinly sliced raw beef, rocket, parmesan & light dressing

Very Healthy Salad V C €7
Arabic style pearl cuscus, broccoli, almonds & mandarin 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
Cauliflower puree, peppered mandarin & black olives

Organic Duck Liver Pate COA €8
Toasted brioche, red onion relish, lambs leaf & port reduction

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

Smoked Salmon COA €12
Caprice dressing, seasoned leaves & our own pumpkin seed brown bread

Smoked Haddock & Cod Fish Cake €8
Warm chorizo, caper salsa & organic leaves



FROM THE SEA

Pan seared fillet of Halibut C €24
Sicilian style cauliflower, black olive & soil port reduction

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

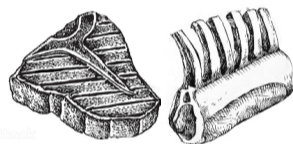
King Prawn Curry C €21
Red coconut curry served with basmati rice

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

Pan Seared Sea Bass C €19
With roasted red pepper sauce, long stem broccoli, celeriac & potato cake

Oven Roasted Atlantic Salmon €20
Sundried tomatoes, Kalamata, olives, crushed new potatoes & mediterranean salsa

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 €17
Served on whipped potatoes, lightly creamed Savoy cabbage and red wine jus

Roast Fillet of Pork C €17
Colcannon potato, apple compote & port wine jus

Hamptons 10oz Gourmet Bearnaise Burger COA €16
Sautéed mushrooms topped with bearnaise sauce & Hamptons fries

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

Honey & Thyme Glazed Half Roast Duck €19
Creamed potatoes, roasted carrot & parsnips with a cherry port jus

Moroccan Style Lamb Kebabs C €24
Roasted mediterranean veg, taziki & golden pearl cucus

10oz Rib Eye Steak C €25
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

12oz Milk Fed Veal Cutlet C €27
Beetroot salad, confit tomato, onion ring & 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
30 day dry aged from O'Connors farm, Limerick

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

Hamptons Chicken Kiev C €17
Herb crusted chicken breast, garlic butter, pomegranate salad & sweet potato fries



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

SIDES

Hamptons Truffled Fries €5

Onion Rings €4

Garlic Potatoes €4

Creamed Potatoes €3

Steamed Greens €4

Hamptons Fries €4

Grilled Asparagus €4

Creamed Spinach €4

Rocket & Parmesan 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.



HAMPTONS

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