

# MORELANDS

## GRILL

### APPETISERS

<b>Carlingford Oysters</b> 1/2 dozen Shallot vinaigrette & lemon	€15
<b>Morelands Seafood Chowder</b> Alsace bacon, mussels, cockles & smoked salmon	€12.50
<b>Daily Soup</b> Ask your server for today's soup	€8.50
<b>Hot and Spicy Chicken Wings</b> Cashel blue cheese aioli homemade hot sauce	Starter €8.50 Main €13.50

### SALADS

<b>Burrata</b> Spinach puree, Heirloom tomato, toasted breads	€11
<b>Morelands Caesar Salad</b> Baby gem, crisp bacon, egg with parmesan dressing	Starter - €9.50 / Main - €13.50
<b>Add free-range Chicken or Prawns</b>	Starter €14.50 / Main - €18.50

### EXPRESS LUNCH SPECIALS

Oyster Culture is inherently similar to that of wine because of the way in which the same species of oyster grows differently depending on geographical location.

<b>Pappardelle</b> Spinach, roasted Heirloom cherry tomato, basil aged Parmesan	€17.50
<b>Morelands Club Sandwich</b> Free range chicken, streaky bacon, tomato, iceberg lettuce fried egg on white bread with fries	€15
<b>Croque Madame</b> Grilled ham & cheese, fried egg, cheese sauce, dressed leaves	€15
<b>Josper Grilled Irish Steak Sandwich</b> Rocket, tobacco onions, tomato relish with fries	€18
<b>Fivemiletown Goats Cheese &amp; Beetroot Ciabatta</b> Spinach, pecans, confit tomato with side salad	€15
<b>Carlingford Oysters Rockefeller for Two</b> Parmesan, garlic butter & fresh lemon	€29

### GRILLS & MAINS

Our Grill chef uses a Spanish Josper Charcoal Grill, with temperature reaching up to 500 degrees C. The Josper is both an oven and a grill, imparting a charcoal flavor. The intense heat creates a perfect seal which locks in the natural juices and flavour of the meat.

<b>Josper-Grilled Irish Beef Burger</b> Brioche bun, smoked cheese & bacon jam, skinny fries	€18.50
<b>Hot Smoked BBQ Irish Salmon</b> Avocado, Guinness bread, dressed leaves	€15
<b>8oz. Sirloin Steak from the Josper Grill</b> Served with greens & twice cooked chips, garlic & parsley butter	€25
<b>Morelands Fish and Chips</b> Breaded Plaice fillets with pea puree & homemade tartar sauce	€17.50
<b>Wild Mushroom &amp; Sage Risotto</b> Aged Parmesan, Portobello mushroom, truffle oil	€17.50
<b>Lambay Island Crab Linguini</b> Black kale, chilli, tomato & lemon butter	€18.50

### SIDES

<b>Chunky Chips</b>	€4.50
<b>Champ Mash</b>	€4.50
<b>Skinny Fries</b>	€4.50
<b>Green Beans</b>	€4.50
<b>Green Salad</b>	€4.50
<b>Heirloom Tomato and Basil Salad</b>	€4.50
<b>Sauteed Baby Onion and Wild Mushrooms</b>	€4.50

### DESSERTS

<b>Morelands Sundae</b> Glastry farm honeycomb ice-cream, crushed cookies chocolate fudge sauce, maple pecans	€9
<b>Blueberry Baked Cheesecake</b> New York style with clotted cream	€9
<b>Morelands Irish Cheese Board</b> Fig chutney, water biscuits, grapes	€12.50
<b>Chocolate Silk Tart</b> Mascarpone ice-cream, raspberry gel	€9
<b>Warm Apple Crumble</b> Blackberry gel, crème anglaise	€9
<b>Baileys Infused Crème Brulée</b>	€9

Allergen information is available from our team. Please note that all 14 allergens are openly used throughout our kitchen. Therefore, trace amounts may be present at all stages of cooking. All of our beef, free range chicken and eggs are sourced from Irish Producers.

All prices include Value Added Tax - Food 13.5% - Beverage 23%

