

MORELANDS

GRILL

APPETISERS

Pan-Fried Scallops <i>Textures of cauliflower, Lisduff black pudding</i>	€16.50	Crispy Pork Cheek Bon Bons <i>Baby apple, pickled veg, apple puree</i>	€12.50
Dry Aged Beef Carpaccio <i>Rocket, celeriac, rémoulade and pickled cherries</i>	€12.50	Duck Liver Pate <i>Toasted brioche, fig chutney, glazed figs</i>	€11
Whiskey and Beetroot Cured Organic Irish Salmon <i>Pickled red onion, beetroot, watercress, cherry tomato dressing</i>	€12	Morelands Caesar Salad <i>Crisp Alsace bacon, baby gem, egg, Parmesan focaccia croûtons, Caesar dressing</i>	€10
Carlingford Oyster <i>Shallot vinaigrette and lemon</i>	1/2 Dozen €15 Dozen €29	Burrata <i>Spinach puree, Heirloom tomato, toasted breads</i>	€10
Carlingford Oyster Rockefeller <i>Parmesan, garlic butter & lemon</i>	Dozen €31	Seafood Chowder <i>Alsace bacon, mussels, cockles and smoked salmon</i>	€12.50
		Soup of the Evening <i>Ask your server for evening soup</i>	€8.50

GRILLS & MAINS

Our Grill Chef uses a Spanish Jospier Charcoal Grill with temperatures reaching up to 500 °C.

The Jospier is both an oven and a grill, imparting a charcoal flavour.

The intense heat creates a perfect seal which locks in the natural juice and flavour of the meat.

Cut	Weight	
Sirloin Steak	10oz / 14oz	€31.50 / €39.50
Aged Fillet of Irish Beef	8oz	€35
Peter Hannan "Himalayan Salt Aged" Rib Eye Steak	10oz / 14oz	€32.50 / €38.50
Peter Hannan "Himalayan Salt Aged" Rib Eye Steak On the Bone Charred Medallions of Irish Beef Fillet	8oz	€42
<i>Spinach and wild mushroom fricassee, traditional champ</i>		€32

Peter Hannan Côte de Boeuf **32oz** **€78**

For 2 people with your choice of 2 side dishes

Sauces	All steaks are served with	Add to Your Grilled Meat
Green peppercorn & Hennessy	Fondant Potato	Butter Roasted Prawns €6
Red wine jus / Garlic butter	Wild Mushroom	Seared Scallops €8
Béarnaise	Roscoff Pink Onion, Mushroom Puree	
	Cherry Tomatoes and Choice of Your Sauce	

Wild Atlantic Halibut <i>Fricassee of smoked Alsace bacon Savoy cabbage and clams, herb crushed baby potatoes</i>	€34	Roast Loin of Wicklow Lamb <i>Lamb rillettes, butternut squash puree squash risotto, black kale, red wine jus</i>	€32
Grilled Black Sole <i>Lemon, caper and samphire, croûtons</i>	€42	Supreme of Corn Fed Chicken <i>Gratin potato, carrot puree buttered melody of baby veg, chicken jus</i>	€25
Organic Irish Salmon <i>Pea puree, new potatoes, warm tomato and caper salsa</i>	€26	Wild Mushroom and Sage Risotto <i>Aged Parmesan, Portobello mushroom</i>	€18.50

SIDES

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

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%