

MORELANDS

GRILL

APPETISERS

Red Quinoa Salad

Avocado pear, toasted cashews, tender stem broccoli, overnight tomatoes, virgin olive oil, lemon and grapefruit dressing

Starter - €9.50 / Main - €14.50



Chicken Liver Pate

Armagnac, fig chutney and baby brioche

€9.50

Baked Crotin of Goat's Cheese

Wrapped in serrano ham, cherry tomato salsa and micro leaf salad, aged balsamic

€10.50

Broccoli and Stilton Soup

Toasted hazelnut cream

€8.50

Oaked Smoked Irish Salmon

Crushed potatoes with gherkin, dill and egg, Crisp shallot, lemon and caper soured cream

€11.50

Potato Gnocchi

Confit of lamb shoulder, anchovy, rosemary and Roasted garlic cream

€11.50

ENTRÉE

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 juiciness and flavour of the meat.

Braised Shank of Lamb

Rosemary creamed potatoes, roast celeriac, Redcurrant and rosemary jus

€21

Grilled Medallions of Beef Fillet

Whipped puree potato, buttered baby spinach, chasseur sauce

€29

Morelands Grill Roasted Turkey and Glazed Ham

Sage and onion stuffing, fondant potato, Honey roasted root vegetables, cranberry gravy

€23

Gratin of Potato Gnocchi

Toasted chestnuts, porcini mushrooms, tarragon and aged Parmesan cream sauce

€15.50

Baked Fillet of Sea Trout

Basil and pine nut crushed potato, Green asparagus, tomato and caper cream

€23

Josper-Grilled Dexter Beef Burger

Melted Knockanore oak smoked cheddar, tomato relish, bacon and caramelised onions, served with fries

€17.50

Morelands Traditional Fish and Chips

Sole fillets in a lemon spiced panko crumb served with homemade tartar, tomato salsa and hand cut chips

€17.50

SIDES

Spanish onion rings in our spiced Panko crumb

€4

Fries

€4

Mixed leaves, ranch dressing

€4

Hand Cut Rooster Potato Chips

€4



gluten free



vegetarian



dairy free

SuperFoodsRx

super food

If you are concerned about food allergies e.g. Nuts, you are invited to seek assistance from a member of the team when selecting menu items. Allergen menu upon request.

DESSERTS

Milk Chocolate and Sweet Orange Clementine Mousse

€9.50

Chantilly cream, chestnut praline

Baked Lemon Tart

€9.50

Raspberry puree, clotted cream

Sticky Toffee and Date Pudding

€9.50

Caramel sauce and vanilla bean ice cream

Morelands Grill Christmas Pudding

€9.50

Mulled berries with brandy anglaise

Irish Artisan Cheese Plate

€13.50

Cooleeney camembert, Cashel blue, Bandon vale cheddar