

In room drinks

Wine Glass 175ml

Red		
Amuse	Cabernet Sauvignon France	9
Saint Marc	Merlot France	9.50
Muriel	Rioja Spain 	10.50
Don David	Malbec Argentina Organic	12
Torre Raone	Montepulciano Italy  	12
Les Jamelles	Pinot Noir France 	12

White		
Amuse	Saugvinon Blanc France	9
Les Roucas	Chardonnay France	10
Andantino	Pinot Grigio Italy	10
Serra Del Conte	Verdicchio Italy	10.50
Zahel	Gruner Austria  	11.50
Old Coach	Sauvignon Blanc	
	New Zealand 	12

Rosé		
Les Petite	Jamelles Rosé France	10

Beer & Cider Bottle

Heineken		6.80
Coors Light		6.80
Corona		6.80
Peroni		7
Bulmer's Pint Bottle		8.20
Kopparberg	Strawberry & Lime	8.50
Kopparberg	Mixed Fruits	8.50

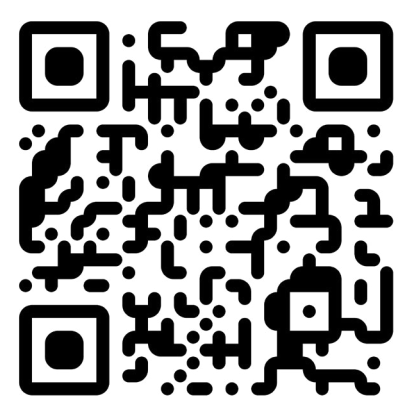
For a full drinks list please dial ext. 5008

Hail Caesar
Salad/Feelin'
Hot Hot Hot
Wings/Chicken
Burger/What's Your
Beef Burger/Thai
Red Curry/
French Apple
Tart/Pizza

In room dining

Because you can't eat naked
in the restaurant.

SCAN TO ORDER+PAY



Alternatively, Dial **Ext. 4020**

Room Service

All Day Dining Menu

12:00pm – 10:00pm



Homemade soup of the day 	9
Brown soda bread and butter	
Antipasti board (to share)	28
Salami, prosciutto, mortadella, mixed olives, pesto dip, toasted ciabatta	
Guinness smoked salmon	17
Shaved fennel, pickled cucumber & rocket, lemon creme fraiche, fried baby capers, toasted soda breads	
Original buffalo wings	15
Crisp fried wings in hot sauce, blue cheese dip	

Salads

Caesar	15
Baby gem, bacon lardons, garlic croutons, aged parmesan cheese, light anchovy dressing	
Add chargrilled chicken	5
Superfood	15
Quinoa, avocado, baby spinach, pomegranate, blueberries, lemon dressing	
Add chargrilled chicken	5
Burrata	16
Heritage tomatoes, roasted peppers, balsamic & basil oil, sourdough crostini	

Sandwiches

Steak sandwich	26
Irish beef striploin, ciabatta, red onion marmalade, rocket leaves, mustard mayo, skinny fries	
Ham & cheese focaccia	17
Baked ham, matured cheddar cheese, dijon mayo, focaccia bread, skinny fries	

Mains

8oz Prime Beef Striploin	39
Roast vine tomatoes, pepper cream sauce, sea salt fries	
Grilled fillet of seabass	27
Caponata, olives & red pepper tapenade & fried samphire	
The Gourmet burger	24
Smoked cheddar cheese, beef tomato, rocket, pickle, red onion marmalade, chipotle mayo, sea salt fries	
Thai red chicken curry	23
Lemongrass, ginger, galangal, red chilli, steamed basmati rice	
Gourmet pizza	24
House tomato sauce, prosciutto, pepperoni, buffalo mozzarella, sundried tomatoes, rocket leaves, olive oil	
Tagliatelle pasta	22
Woodland mushroom cream, baby spinach, toasted pine nuts, parmesan shavings	
add chargrilled chicken	5
Buttermilk chicken burger	22
Charcoal bun, dill pickle, baby gem lettuce, beef tomato, chipotle mayo, skinny fries	
Sweet potato & chick pea curry	20
Lemongrass, ginger, galangal, red chilli, mild spiced curry, steamed basmati rice	

Sides

French Fries	7
Chunky Chips	
Sweet Potato Fries	
Seasonal Vegetables	
Onion Rings	

Desserts

Sicilian lemon cheesecake 	10
Passionfruit gel	
French apple tart	10
Vanilla cream	
Chocolate brownie (gluten free)	10
Vanilla ice cream	
Irish cheese plate	18
Homemade relish, grapes, fruit crackers	

Late night menu

10:00pm – 7:00am

To order dial **ext.5008**

Margherita pizza 	18
house tomato sauce, mozzarella cheese	
Pepperoni pizza	20
house tomato sauce, spicy pepperoni, mozzarella cheese	
Ham & cheese focaccia	17
baked ham, mature cheddar cheese, dijon mayo, focaccia bread, skinny fries	
Portion of French fries	7

Allergens



* All our beef is Irish origin.

* Please notify a member of management Regarding any allergies or food intolerances

 **Vegetarian**  **Organic**  **Vegan**