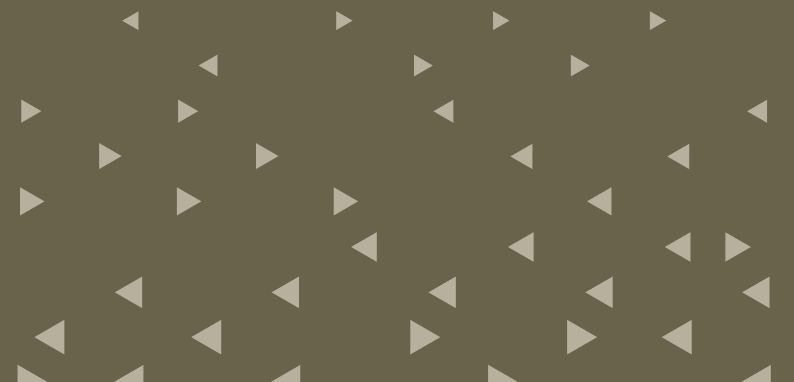


MG



MORRISON GRILL



SYMBOLS KEY

LC Low Calorie

LF Low Fat

OG Organic

VG Vegetarian

VN Vegan

WF Wheat-Free

SANDWICHES

WRIGHT'S OPEN OAK SMOKED SALMON & PRAWN COCKTAIL SANDWICH 17.50

Crushed avocado, seasonal salad

RUSTIC HAM & CHEESE TOASTED SANDWICH 14.50

O'Neill's baked ham, Dubliner cheddar,
Bretzel sourdough, shoestring fries

CLASSIC CLUB SANDWICH 19.50

Josper grilled chicken, smoked bacon,
egg, shoestring fries

MATURED HEREFORD STEAK SANDWICH 24.50

Sautéed shallots, wild mushrooms,
Bretzel sourdough, chimichurri sauce,
with shoestring fries

SOUPS

SOUP OF THE DAY 9 **VG**

HEARTY SEAFOOD CHOWDER 13

Locally sourced seafood from Kilmore Quay
in a creamy chowder served with homemade
soda bread

SALADS

MORRISON GRILL SALAD 13.50

LC VN WF

Wild berries ,Mango, rucola, mizuna,
cucumber, coriander, chilli, avocado,
Low Cal balsamic vinaigrette.

WITH CAJUN BLACKENED CHICKEN 18

WITH PIRI-PIRI PRAWNS 20

REEF'N'BEEF 22 **WF**

Prawns, seared aged Black Angus beef
fillet strips, courgettes, peppers,
baby gem, ranch dressing

CAESAR SALAD 14.50

Cos lettuce, O'Neill's crispy bacon,
Cratloe Hills sheep cheese,
house Caesar dressing

WITH CAJUN BLACKENED CHICKEN 19

WITH PIRI-PIRI PRAWNS 21

STARTERS

SEARED SCALLOPS 18 **WF**

Pork belly, truffle and celeriac purée

PRAWN PIL PIL 14.50

Chorizo, ginger garlic, chilli,
extra virgin olive oil & garlic bread

DRY AGED BEEF FILLET CARPACCIO 18 **WF**

Watercress, black truffle, Cashel blue,
horseradish dressing,

HOWTH CRAB CAKE & OAKED SMOKED SALMON 17

Pickled cucumber and fennel, avocado puree,
juniper berries dressing

LOBSTER & CRAB OPEN RAVIOLI 23

Native Lobster, crab meat, lobster bisque

BURRATA, SMOKED

HEIRLOOM TOMATO 15 **WF** **VG**

Water cress, basil & pistachio pesto



The Art of Jospier

JOSPER COAL GRILL OVEN

Spanish in origin & heating up to 500 degrees Celsius, the Jospier is both an oven and a grill, adding a unique flavour and texture from the finest embers, while retaining the natural juiciness of the meat. All our beef is grass fed and locally sourced from Robinson's butchers.

Hand Cut 28 Days Dry Aged Fillet of Hereford Beef

8oz €37

12oz €52

28 Days Dry Aged 8oz Hereford Ribeye Steak

8oz €35

All meats are served with dauphinoise potatoes & a choice of sauce: Cognac green pepper sauce, garlic butter, béarnaise, port jus

— MAIN COURSES

SEARED SEA BASS FILLET 30.50 **LC**

New season baby potato, sautéed asparagus,
mango and coriander dressing

ORGANIC BLACK GARLIC

CHICKEN SUPREME 28 **OG** **WF**

Milanese risotto, roasted cauliflower,
thyme jus

MUIR IS TÍR [MEER IS TIER] 30 **WF**

Surf & Turf - 15 hours slow cooked
Black Angus aged beef, prawns,
truffle hollandaise, creamy mash

TRIPLE COOKED GNOCCHI 26 **VG**

Co. Cork Buffalo mozzarella, baby spinach,
romesco sauce, balsamic glaze

JOSPER ROASTED LAMB RUMP 32 **WF**

Dauphinoise potatoes, mint & pea purée,
rosemary jus

JOSPER GRILLED

ORGANIC SALMON 32 **WF** **LF**

Sautéed organic vegetables,
lemongrass & basil sauce

CLASSICS

SPICED PRAWN AGLIO E OLIO 27

Spaghetti, garlic, shallots, chilli, parsley,
Parmesan Reggiano, Jospes grilled lemon

FISH 'N' CHIPS, BATTERED 24

Wright's Atlantic cod, pea & mint purée,
tartar sauce, shoestring fries

ORGANIC CHICKEN BURGER 23 **OG**

Cornflake crispy chicken fillet, burnt lemon,
spicy house slaw, guacamole, shoestring fries

MORRISON PREMIUM AGED ANGUS STEAK BURGER 23

Jospes grilled aged Angus premium 225g/8oz
steak burger, vintage Dubliner cheddar,
spicy house slaw, beef tomato,
ranch dressing, skinny fries

CHILLI & GINGER BEEF FILLET 29

Straw vegetable, soya, noodles

PUY LENTIL, CHICKPEAS & VEGETABLE DAHL 22 **LC** **VN**

Garlic naan bread,
mango chutney & fragrant rice

KILMORE FISH PIE 24 **WF**

Wright's Atlantic cod, smoked haddock,
salmon, prawns, parmesan mash

SIDES

Truffle & Parmesan Chips	6
Seasonal Salad	6.50
Sautéed Vegetables	6
Buttered Mash Potato	5
Dauphinoise Potatoes	5.50
Roasted asparagus, caramelised blue cheese.....	11 .50

DESSERTS

BAILEYS TIRAMISU 9

Mascarpone, Maraschino cherry,
cocoa crumb

SICILIAN LEMON MERINGUE 9

Lemon curd, bee pollen,
Italian meringue, raspberry sorbet

MORRISON SUNDAE 9

Ask your server for our Sundae Construction
Chart & create your own masterpiece

VALRHONA CHOCOLATE FONDANT 9

Pistachio ice-cream

ARD CAIRN RUSSET APPLE TARTE TATIN 9

Buttermilk ice-cream

SELECTION OF IRISH FARMHOUSE CHEESE 19.50

Served with apple

A 10% discretionary service charge will apply to your bill. Please note that all gratuities go directly to our colleagues. Scan the QR code to view our policy:



Be an informed foodie

Get detailed allergen info on all Morrison food & drink items on www.morrisonhotel.ie/allergens

Or scan the QR code to the right:



Should you have a diagnosed food allergy, please notify a member of our team. We have a document detailing all ingredients in each dish, highlighting allergens that may be contained therein. We do our best to isolate allergens, but all dishes may contain traces.

LOVE LOCAL

Find out more about our local Irish suppliers and their products:

www.morrisonhotel.ie/morrison-grill/suppliers

