STARTER

SEARED SCALLOPS 22
Duck confit rösti, O'Neill's black pudding, celeriac purée

PRAWN PIL PIL 16
Gubbeen chorizo, ginger, garlic, chilli, extra virgin olive oil, homemade garlic bread

ARDSALLAGH BAKED GOAT'S CHEESE 15
Poached pears, roasted beets, candied walnuts, fig chutney

JOSPER GRILLED LEMON & HERB CHICKEN 15.50 WF
Coconut, chilli & peanut sauce

CRISPY CONFIT BEEF CHEEKS & CHARRED PORK BELLY 16.50
Cashel Blue cheese shavings, onion marmalade, Calvados sauce

SOUP

SOUP OF THE DAY 10 V
Served with treacle bread

HOWTH SEAFOOD CHOWDER 16
Served with treacle bread

FRENCH ONION SOUP 14.50
Gruyère croutons

SALADS

MORRISON GRILL SALAD 16 WF VN LC
Wild berries, rucola, avocado, cucumber, coriander, chilli, edamame, light vinaigrette

WITH JOSPER GRILLED BASIL CHICKEN 21

WITH TERIYAKI SALMON 23

REEF'N'BEEF 26
Prawns, seared Black Angus beef fillet strips, courgettes, peppers, baby gem, ranch dressing

CAESAR SALAD 16.50
Cos lettuce, O'Neill's crispy bacon, Cratloe Hills sheep's cheese & house Caesar dressing

WITH JOSPER GRILLED BASIL CHICKEN 21.50

WITH PIRI PIRI PRAWNS 23.50

SYMBOLS KEY

- LC Low Calorie
- LF Low Fat
- OG Organic
- V Vegetarian
- VN Vegan
- WF Wheat-Free

MORRISON GRILL

Art of the Josper

	6oz	8oz	12oz	15oz
Petite 28 Day Dry Aged Fillet of Hereford Beef	36			
Hand Cut 28 Day Dry Aged Fillet of Hereford Beef		45	62	
28 Day Dry Aged 8oz Hereford Ribeye Steak		39		
Dry Aged Hereford T-Bone Steak				59

Above cuts served with creamy mashed potato & choice of sauce:
Cognac green pepper, garlic butter, béarnaise, port jus

ADD TO ANY STEAK FROM OUR CHARCOAL GRILL
Josper Grilled King Prawns 10 Charred Bone Marrow with Sourdough Bread 10

Silver Hill Duck Breast 34
Duck fat fondant potato, confit apple & red cabbage, port jus

FISH & SEAFOOD

JOSPER GRILLED ORGANIC SALMON 31 WF LF OG
Sautéed vegetables, burnt lemon, lemongrass, basil sauce

JOSPER GRILLED TIGER PRAWNS WITH PARSLEY & ROASTED GARLIC 38
Jasmine rice, sauce vierge

AGLIO E OLIO
Spaghetti, garlic, shallots, chilli, parsley, Parmigiano Reggiano, Josper grilled lemon
PRAWNS 29 WITH LOBSTER 39

FISH SPECIAL (Market Price)
Please ask your server for today's selection

SIDES

Seasonal Salad WF VN	6.50	Skinny Fries	6
Honey & Rosemary roasted Root Vegetables WF	8	Truffle & Parmesan Fries	7.50
Josper Tenderstem Broccoli WF	8	Jinny's Bakery Sourdough, Pesto & Irish Salted Butter	5
Buttered Mashed Potato WF	6		

DESSERTS

NEW YORK BAKED VANILLA CHEESECAKE Wild berry compote 11
VALRHONA CHOCOLATE BROWNIE Sea salt chocolate ganache, strawberries & clotted cream 11
ARD CAIRN RUSSET APPLE TARTE TATIN Vanilla ice cream 11
BRIOCHE & STICKY LEMON PUDDING Elderflower crème anglaise, raspberry sorbet 11
CLASSIC CRÈME BRÛLÉE Pistachio biscotti 11
SELECTION OF IRISH FARMHOUSE CHEESE served with apple & plum chutney, Miller's Damsel crackers 18

CLASSICS

BLACK ANGUS AGED BEEF & GUINNESS STEW 27
Irish roasted root vegetables, creamy mashed potato, puff pastry

FISH 'N' CHIPS, BATTERED 27.50
Wright's cod, pea & mint purée, tartar sauce, skinny fries

ORGANIC CHICKEN BURGER 25
Cornflake crispy chicken fillet, spicy house slaw, guacamole, skinny fries

MORRISON PREMIUM HEREFORD STEAK BURGER 28.50
Josper Grilled Hereford prime beef 225g/8oz burger, smoked O'Neill's bacon, vintage Dubliner cheddar, beef tomato, ranch dressing, skinny fries

HANDMADE GNOCCHI 27.50
Toonsbridge Burrata, roasted Heirloom tomato & pepper sauce, pistachio & basil pesto

SWEET POTATO, CHICKPEA & VEGETABLE COCONUT CURRY 25.50 VN
Garlic naan bread, mango chutney, fragrant rice

SANDWICHES

HEREFORD AGED STEAK SANDWICH 26.50
Toasted sourdough, truffle mayonnaise, Chimichurri sauce, skinny fries

RUSTIC HAM & CHEESE TOASTED SANDWICH 17
O'Neill's baked ham, Dubliner cheddar, rustic Bretzel sourdough, skinny fries

CLASSIC CLUB SANDWICH 23
Josper grilled chicken, beef tomato, smoked bacon, egg with ranch sauce, skinny fries

TOONSBRIDGE BURRATA SANDWICH 19
Crispy Iberian ham, sun blushed baby tomatoes, basil pesto

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.

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:

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



ANGUS BEEF

Our Angus Beef comes from Moyvalley in Co. Kildare. Reared on the family farm, the Angus cattle are renowned for their low carbon footprint as the Angus breed thrives on a grass based diet, providing a rich and flavoured marble meat.

BLUE CHEESE

The story of Cashel Blue® and Beechmount Farm goes back to the 19th century, when a Quaker family living in the south-east of Ireland owned and ran several successful mills in counties Tipperary and Waterford. Cashel Blue® is a true Irish food success story growing to be the most recognised Irish cheese internationally and winning many awards in Ireland and worldwide.

FREE-RANGE EGGS - POULTRY

Manor Farm chicken is one of the oldest family companies in Ireland. Since 1775, Manor Farm have been dedicated to providing quality poultry straight from their farm in Co. Cavan.

HEREFORD BEEF

The taste and tenderness of Irish Hereford Prime Beef is world renowned – some of the most prestigious restaurants around the globe are now proudly serving Irish Hereford Prime. A key characteristic of Irish Hereford Prime Beef is the fine grain marbling throughout, which ensures a consistent and superior quality.

HONEY

The Morrison Hotel in collaboration with the Dublin Honey Bee Project is sponsoring beehives located in South Dublin. Our bee keeper Kieran Harnett uses Irish native honeybees and organic management processes to produce the most exquisite honey which we then use in our kitchen at certain times of the year.

SEAFOOD

Wrights of Marino: "If it swims – We have it!" such is the motto of the Wright family who opened their first fish & grocery shop in Malahide in 1904. Over the years, they have grown to be one of the most well-known and renowned fishmongers in the country sourcing their seafood from all corners of Ireland stretching from Lambay Island of Dublin, to Dingle in Kerry and Killybegs in Donegal.

SOURDOUGH BREAD

Bretzel Bakery is a modern-day bakery steeped in tradition and history. Established in Dublin's Portobello neighbourhood in 1870, the Bretzel Bakery has long been synonymous with excellence. This bakery's secret resides in the quality of ingredients used and the passion of their bakers.

VEGGIES

Keelings have been supplying locally sourced fruit & veg to the Dublin Markets since 1926. As Keelings products are grown here in Co. Dublin and the surrounding areas, you can be sure that you are eating the freshest and the best that Ireland can offer!

MG

MORRISON GRILL