

MG



MORRISON GRILL

DAYS &
NIGHTS
@THE
MORRISON

ALL DAY MENU

12 NOON UNTIL 9PM



SYMBOLS KEY

LC Low Calorie

OG Organic

VG Vegetarian

WF Wheat-Free

SANDWICHES

Wright's Irish Smoked Salmon & Prawn Bagel **13.50**

Toasted multigrain Bretzel Bakery bagel, celeriac & mustard remoulade, wilted kale, Glenisk organic Irish crème fraîche served with a seasonal salad.

Club Sandwich 15

Classic club sandwich with Jospes grilled chicken, O'Neill's smoked bacon, free-range egg with shoestring fries.

McLoughlin 6oz Hereford

Grass Fed Striploin Steak Sandwich 15.50

Horseradish & mustard rub, rustic sourdough, vintage Dubliner cheddar, sautéed onions & wild mushrooms served with shoestring fries.

Rustic Ham & Cheese Toasted Sandwich 13

Maple glaze & grain mustard O'Neill's baked ham, gooey Hegarty's farmhouse cheddar served on rustic Bretzel Bakery sourdough & shoestring fries.

Josper Roasted Vegetables & Sweet Potato Falafel 12 **LC • VG**

Herb crusted bread, guacamole, chilli flakes, organic vegetables, roasted dried nuts, tzatziki & hummus dip served with a seasonal salad.

SOUPS

Irish Roasted Root Vegetable Soup 7 **LC•OG**

Served with homemade soda bread.



Hearty Seafood Chowder 11

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

SALADS

Superpower of Ireland 11.50 **LC•VG**

Giant couscous, beets, quail eggs, kale, seasonal greens, endives, figs, winter berries, rapeseed oil vinaigrette.

Reef 'n' Beef 19.50 **WF**

Lambay Island prawns, seared aged Black Angus beef fillet strips, courgettes, baby peppers, baby gem & ranch dressing.

Caesar Salad 10

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

With Jospo Grilled Chicken 14

With Dingle Prawns 16

Seared Sea Bass Salad 14.50 **LC•WF**

Organic beans, pickled fennel, cucumber, cherry tomatoes, rocket, citric salsa & zesty mirin dressing.

STARTERS

Castletownbere Scallops 14.50

Seared scallops, O'Neill's black pudding & pancetta, celeriac bisque.

Ardsallagh Baked Goat's Cheese 10 VG

Grilled courgettes, beetroot gnocchi, fig compote & aged balsamic.

Prawn Pil Pil 12.50

Gubbeen chorizo, ginger, garlic, chilli & extra virgin olive oil served with dipping homemade sourdough bread.

Native Crab Cake & Dublin Bay Prawn 14

Crab bisque.

Irish Reared Black Angus Beef Fillet Carpaccio 13.50

Pine kernels, Cashel Blue cheese, Bramley apple, truffle emulsion.

MAIN COURSES

Silver Hill Duck Breast 29 **WF**

Duck leg confit, braised red cabbage, gratin potato & duck jus.

Josper Grilled Halibut 27

Lime & crab crusted halibut fillet, tender stem broccoli, parsley potatoes, citric salsa.

Aubergine & Ricotta Cannelloni 19 **VG**

Rucola, basil, tomato & bell pepper sauce.

Muir is Tír [Meer is Tier] 28 **WF**

Surf & Turf - 15 hours succulent slow cooked Black Angus aged beef served with Dingle prawns thermidor & creamy mash.

Organic Free-Range

Chicken Supreme 24 **OG**

Squash purée, caramelised Bluebell Fall goat's cheese, grilled courgettes, gratin potato & wild Irish mushroom sauce.

THE ART OF JOSPER

JOSPER COAL GRILL OVEN

Spanish in origin & heating up to 500 degrees Celsius, the Josper 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 100% Irish and locally sourced. We use two local Irish butchers, Quigley's & Robinsons.

**21 Days Dry Aged 220g/8oz
Fillet of Hereford Beef 33**

**250g/9oz Salt & Moss Aged
Ribeye Steak 29**

**21 Days Dry Aged 220g/8oz
Striploin Steak 31**

All meat will be served with tossed fine beans, gratin dauphinois potato and a choice of sauce: **Cognac green pepper sauce, garlic butter, béarnaise or port jus.**

BAR CLASSICS

Fish 'n' Chips, Your Way:

Baked or Battered 18

Wright's Atlantic cod, pea & mint purée, tartar sauce & chunky chips.

Black Angus Aged Beef & Guinness Stew 18

Irish roasted root vegetables, creamy Maris Piper mash & puff pastry.

Kilmore Quay Fish Pie 18 **WF**

Wright's Atlantic cod, smoked haddock, salmon, prawns & parmesan mash served with roasted lemon.

Chickpeas & Organic Vegetable

Dhansak Curry 17 **LC•OG•VG**

Pilau rice, naan bread & mango chutney.



Low & Slow: Bacon & Cabbage 17

O'Neill's premium dry cured bacon, braised cabbage, creamy Maris Piper mash & parsley sauce.

BURGERS

Morrison Premium Aged Angus Steak Burger 18

Josper grilled locally sourced aged Angus premium 225g/8oz steak burger, vintage Dubliner cheddar, homemade relish, beef tomato, ranch dressing & shoestring fries.

James Whelan Wagyu Beef Burger 24

Double stacked James Whelan 100g/3.5oz Wagyu beef burger. If you would like O'Neill's smoked bacon & vintage Dubliner cheddar – no problem, it's FOC!

Brother From Another Mother 21

Josper grilled 250g/9oz Hereford steak burger, matured Cashel Blue cheese, red onion marmalade, free-range fried egg on a brioche bun & chunky chips.

Josper Blackened Chicken Burger 17

Guacamole, pico de gallo & shoestring fries.

SIDES

Truffle & Parmesan Chips	5
Creamy Maris Piper Mash Potato	4.50
Sweet Potato Chips	4
Green Salad	4.50
Organic Sautéed Vegetables	4.50
Asparagus, Truffle Hollandaise, Cashel Blue Cheese	6

DESSERTS

Teeling Whiskey Poached Pear 7.50

Cocoa soil, crème anglaise,
brown bread ice-cream

Baileys Chocolate Mousse 7.50

Gingerbread crumbs, winter berry gel,
meringue shard... And pretty as hell!

Intense Chocolate Fondant 8

Pistachio ice-cream

Apple Tarte Tatin 7.50

Buttermilk ice-cream

Artisan Irish Cheese Board 12.50

Carefully selected & matured

Morrison Sundae 7.50

We take this seriously! Ask your server for our
Sundae Construction Chart & create your own
masterpiece!

NIBBLES

Toasted Sea Salt Brazil Nuts 6.50

Kalamata Olives 5

**Deep Fried Goat's Cheese
Stuffed Bell Peppers 7.50**

Teeling Whiskey BBQ Chicken Wings 8.50
with Cashel Blue cheese dip.

Josper Grilled Beef Sliders 6.50
Hegarty cheddar, tomato relish.

*12.5% discretionary service charge will
apply for groups of 6 or more.
Please note that all gratuities go directly
to the staff. Feel free to ask for our policy.*