



DAYS &
NIGHTS
@THE
MORRISON



SYMBOLS KEY

LC Low Calorie

OG Organic

VG Vegetarian

WF Wheat-Free

SANDWICHES

Wright's Open Oak Smoked Irish Salmon Sandwich 13.50

Crushed avocado, tomato, coriander & red onion salsa served with a hen's poached egg and a seasonal salad.

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 served with shoestring fries.

Club Sandwich 17

Classic club sandwich with Jospier grilled chicken, Wexford smoked bacon, free-range egg with shoestring fries.

15 Hours Slow Cooked Black Angus Beef Open sandwich 15.50

Truffle hollandaise, tobacco onions, port jus served with a seasonal salad.

SOUPS

Hearty Seafood Chowder 11

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

Roasted Irish Root Vegetable Soup 7 **LC** **VG**

Served with homemade soda bread.

SALADS

Morrison Grill Salad 12.50 **LC** **VG** **WF**

Rocket, baby spinach, mizuna, shallots,
cucumber, coriander, chilli, orange segments,
avocado, Mirin dressing.

With Jospur Grilled King Prawns 18.50

With Jospur Grilled Blackened Chicken 16.50

Reef'N'Beef 19.50

Jospur grilled king prawns, seared aged
Black Angus beef fillet strips, courgettes,
peppers, baby gem & ranch dressing.

Caesar Salad 11

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

With Jospur Grilled Chicken 15

With Jospur Grilled King Prawns 17

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 and Robinson's.

Hand Cut 28 Days Dry Aged Fillet of Hereford Beef

8oz.....33

12oz.....45

28 Days Dry Aged 8oz Hereford Ribeye Steak

8oz.....29

All meat served with gratin potato & choice of sauce:

**Cognac green pepper sauce,
garlic butter,
béarnaise,
port jus.**

STARTERS

Castletownbere Scallops 15.50

Seared scallops, squash puree & O'Neill's black pudding.

Crispy Braised Beef Cheek 11

9 hours braised Angus beef cheek, Panko crumbs, horseradish & celeriac remoulade, piquant bell pepper fondue.

Confit of Duck Leg 10 WF

Beets and carrot slaw, orange segments, port & plum emulsion.

Prawn Pil Pil 13.50

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

Ardsallagh baked Goat's Cheese &

Poached Pear 12 VG

Red onion marmalade, roasted beets, pistachio & walnuts pastry, figs and rocket.

MAIN COURSES

Pan Seared Seabass Fillets 27.50 **WF**

Butter mashed potato, citrus salsa,
brown shrimp sauce.

Organic Chicken Supreme 24 **WF** **OG**

Black garlic chicken supreme, potato gratin,
roasted baby leek, cèpe sauce.

Muir is Tír [Meer is Tier] 29 **WF**

Surf & Turf - 15 hours succulent slow cooked
Black Angus aged beef served with Jospier grilled
King Prawns & creamy mash.

Glazed Organic Salmon 25 **WF** **OG** **LC**

Tossed Seasonal vegetables with ginger,
chilli, lime & coriander dressing.

Vegetable Moussaka 24 **VG**

Jospier charred aubergine, courgette,
peppers & Ardsallagh baked Goat's Cheese,
broad bean & romesco sauce.

CLASSICS

Spiced King Prawn Aglio e Olio 24

Spaghetti, garlic, shallots, chilli, parsley,
Parmesan Reggiano.

Fish 'n' Chips, 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

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

Spicy Chicken Burger 18

Panko crumbed Crispy chicken breast,
house slaw, Korean spicy BBQ sauce,
guacamole & shoestring fries.

Morrison Premium Aged Angus Steak Burger 19

Josper grilled Irish premium Angus 225g/8oz
steak burger, vintage Dubliner cheddar,
spicy house slaw, beef tomato,
ranch dressing & shoestring fries.

Puy Lentil, Chickpeas & Vegetable Curry 20

  

Garlic naan bread & fragrant rice.

Morrison Hot Wings 15

Served with blue cheese dressing.

SIDES

Truffle & Parmesan Chips.....	5
Cauliflower Cheese	5.50
Sautéed Vegetables.....	5
Asparagus, Truffle Hollandaise, Cashel Blue Cheese	6.50
Buttered Mash Potato	4.50

DESSERTS

Chocolate Fondant **WF**

Pistachio ice-cream
8

Ard Cairn Russet Apple Tarte Tatin

Buttermilk ice-cream
7.50

Roasted Irish Farmhouse Brie

Wicklow Baun Brie, charred thyme, plum chutney, Miller's
Damsels cracker
13.50

Morrison Sundae

We take this seriously!
Ask your server for our Sundae Construction Chart &
create your own masterpiece
7.50

Baileys White Chocolate Mousse

Gingerbread crumbs, winter berry gel, meringue shard...
And pretty as hell!
7.50