

MG



MORRISON GRILL



SYMBOLS KEY

LC Low Calorie

OG Organic

VG Vegetarian

VN Vegan

WF Wheat-Free

SANDWICHES

WRIGHT'S OPEN OAK SMOKED SALMON SANDWICH 16

Crushed avocado, tomato, coriander &
red onion salsa, seasonal salad

RUSTIC HAM & CHEESE TOASTED SANDWICH 14.50

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

CLASSIC CLUB SANDWICH 19

Josper grilled chicken, smoked bacon,
egg, shoestring fries

MORRISON HOT REUBEN SANDWICH 16

Granary bread, Malone's shaved pastrami,
sauerkraut, Swiss Emmental cheese,
shoestring fries

SOUPS

SOUP OF THE DAY 8 **VG**

HEARTY SEAFOOD CHOWDER 13

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

SALADS

MORRISON GRILL SALAD 12.50

VN **WF**

Baby spinach, mango, rocket, mizuna,
shallots, cucumber, coriander, chilli,
avocado, pomegranate dressing

WITH JOSPER GRILLED CHICKEN 16.50

WITH PRAWNS 19

REEF'N'BEEF 22 **WF**

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

CAESAR SALAD 12.50

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

WITH JOSPER GRILLED CHICKEN 16.50

WITH PRAWNS 19

STARTERS

SEARED SCALLOPS 16.50

Crispy bacon, potato rosti

AS A MAIN COURSE 29.50

PRAWN PIL PIL 14.50

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

CONFIT LAMB SHOULDER 13.50

Panko crumb, aubergine caviar,
pea puree, rosemary jus

ARDSALLAGH BAKED GOATS CHEESE 12 **VG**

House pickled beetroot carpaccio,
fig compote, pine nuts

PRAWN COCKTAIL 14.50 [WF]

Poached tiger prawn cocktail, thousand island
dressing, avocado, baby gem

CÈPES & KNOCKANORE FARMHOUSE

SMOKED CHEDDAR ARANCINI 12.50 **VG**

Heirloom tomato fondue



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 €34.50

12oz €51

28 Days Dry Aged 8oz Hereford Ribeye Steak

8oz €32.50

All meats are served with twice cooked chunky chips and a choice of sauce:

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

— MAIN COURSES —

SEARED SEA BASS FILLET 29 **LC**

Sautéed asparagus, broad beans and buttered leeks, boulangère potatoes, sauce vierge

ORGANIC CHICKEN SUPREME 27 **OG**

Truffle and wild mushroom risotto, black garlic, flat leaf parsley pesto

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 potato, mint, pea, rosemary jus

JOSPER GRILLED

ORGANIC SALMON 27 **OG** **WF** **LF**

Sautéed organic vegetables,
coconut & squash velouté

CLASSICS

SPICED PRAWN AGLIO E OLIO 26

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

FISH 'N' CHIPS, BATTERED 21

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

ORGANIC CHICKEN BURGER 19 **OG**

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

MORRISON PREMIUM AGED ANGUS STEAK BURGER 20.50

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

KILMORE FISH PIE 19 **WF**

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

PRAWN & COCONUT SOUTH INDIAN CURRY 27

Garlic naan, mango chutney, basmati rice

PUY LENTIL, CHICKPEAS & VEGETABLE DAHL 19.50 **LC** **VN**

Garlic naan, mango chutney,
basmati rice

CAULIFLOWER HOT WINGS 15 **VG**

Served with blue cheese dressing

SIDES

Truffle & Parmesan Chips	5
Seasonal Salad	5.50
Sautéed Vegetables	6
Buttered Mash Potato	5
Dauphinoise Potatoes	5.50
Sautéed Asparagus, Crozier Blue Cheese, Hollandaise sauce	6.50

DESSERTS

SUMMER BERRIES & PROSECCO CHANTILLY 8

WF Green apple sorbet

BAILEYS TIRAMISU 8

Mascarpone, cocoa crumb

VALRHONA CHOCOLATE FONDANT 8

WF Pistachio ice-cream

ARD CAIRN RUSSET APPLE TARTE TATIN 8

Buttermilk ice-cream

MORRISON SUNDAE 9

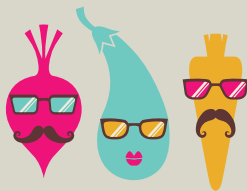
Ask your server for our Sundae Construction Chart & create your own masterpiece

SELECTION OF IRISH FARMHOUSE CHEESE

19.50

Served with apple and plum chutney,
Millers Damsels Cracker

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

