

*room
service*

EARLY MORNING

07.00-10.30 MIDWEEK

07.00-MIDDAY ON WEEKENDS/BANK HOLIDAYS

Please note that a tray charge of €8 will apply

CHOOSE ANY ONE OF THE BELOW HOT DISHES
SERVED WITH THE CONTINENTAL BREAKFAST €23

FULL IRISH BREAKFAST

Quigley's Irish pork sausage, Irish farmhouse dried cured back bacon, O'Neill's Wexford black and white pudding, Manor Farm hen eggs cooked to your liking:
scrambled, fried, boiled or poached.

HALO OMELETTE

Manor Farm hen egg, Irish ham,
Hegarty's cheddar, shallots,
chestnut mushrooms

THE 'BEING VERY GOOD' OMELETTE

Baby spinach & shallot

EGGS BENEDICT

Off the bone carved ham, poached hen egg,
truffle hollandaise

BRIOCHE FRENCH TOAST OR PANCAKE

Served with Tate & Lyle syrup,
wild berry compote

FLAHAVAN'S ORGANIC OATS PORRIDGE

Berry compote, selection of
dried fruit and nuts

VEGAN BREAKFAST

Vegan sausages, crushed avocados,
confit plum tomatoes on toasted sourdough

CONTINENTAL BREAKFAST 15

Juices:

Orange, Grapefruit, Apple,
Cranberry, Pineapple

Selection of cereals:

Muesli, Granola, Porridge, All Bran,
Cornflakes, Weetabix

Freshly baked delights:

Selection of pastries, pain au chocolat,
buttery croissants & muffins

Fresh fruit selection

Cold meat selection

Hegarty Farmhouse cheddar cheese

Irish yogurts:

natural, blueberry or strawberry

HOT BEVERAGES

COFFEE

All of our coffee is freshly hand roasted in Dublin. Our coffee is 100% ethically sourced using Lavazza Gran Espresso

IRISH BREAKFAST TEA

Organic black tea from Birchalls

SELECTION OF HERBAL TEAS

Earl Grey, Gunpowder & Mango,
Ginger & Lemongrass, Yunnan Green Tea,
Peppermint, Camomile, Rooibos,
Orange Blossom & Honey

MAIN MENU

AVAILABLE MIDDAY TO 9.30PM

Please note that any dishes from our Morrison Grill Menu can be served through Room Service. There is a limited menu available between 9.30pm and 7am.

Please feel free to call us in order to collect your room service tray once you are finished. Please place it outside your bedroom.

Please note that a tray charge of €8 will apply with every order delivered to your bedroom.

SYMBOLS KEY

LC Low Calorie **OG** Organic

VG Vegetarian **WF** Wheat-Free

VN Vegan

SOUPS

SOUP OF THE DAY **VG** 8

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

LC VG WF

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

WITH JOSPER GRILLED CHICKEN 16.50

WITH PRAWNS 19

REEF'N'BEEF WF 22

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

MAIN COURSES

ORGANIC CHICKEN SUPREME OG 27

Black garlic, Jerusalem artichoke, potato gratin, girolle, flat parsley pesto

SPICED PRAWN AGLIO E OLIO 26

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

FISH 'N' CHIPS BATTERED 21

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

TRIPLE COOKED GNOCCHI 26

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

ORGANIC CHICKEN BURGER **OG** 19

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

MORRISON PREMIUM AGED ANGUS STEAK BURGER 20.50

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

KILMORE FISH PIE **WF** 19

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

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

Garlic naan bread, mango chutney
& fragrant rice

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



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 meat served with twice cooked chunky chips & choice of sauce:
Cognac green pepper sauce, garlic butter, béarnaise, port jus.

DESSERTS

**SUMMER BERRIES &
PROSECCO CHANTILLY** **WF** 8

Green apple sorbet

BAILEYS TIRAMISU 8
Mascarpone, cocoa crumb

VALRHONA CHOCOLATE FONDANT **WF** 8

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

LATE NIGHT MENU

AVAILABLE FROM 10PM TO 7AM

Please note that a tray charge of €8 will apply

CAESAR SALAD 12.50

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

RUSTIC HAM & CHEESE TOASTED SANDWICH 14.50

O'Neill's baked ham, Dubliner cheddar,
rustic Bretzel sourdough, Keogh's Crisps.

ROASTED FREE RANGE CHICKEN & HERB STUFFING HOT SANDWICH 15

Sage & onion stuffing, herb mayo on
toasted granary bread, Keogh's Crisps

MORRISON REUBEN SANDWICH 16

Granary bread, Malone's shaved Pastrami,
sauerkraut, Emmental cheese, Keogh's Crisps

MORRISON PEPPERONI PIZZA 15

Deep dish pizza topped with pepperoni,
Tuscan sausage and mozzarella.

MORRISON MARGHERITA PIZZA 14

Deep dish pizza topped with mozzarella,
mature cheddar, Swiss emmental.

Organic: Sustainable: Vegan:

WHITE WINE



CAMPO DEL MORO

Spain, Macabeo Sauvignon

29.50

7.50

TERRE FORTI

Venezia, Italy, Pinot Grigio IGT

37

9.30

ESCAPADA

Portugal, Alvarinho

41

10.30

ST. MARC RESERVE

France, Chardonnay

34

8.50

LEOPARDS LEAP

South Africa, Sauvignon Blanc ,

38

9.90

DOMAINE LAROCHE

France, Chablis

58

GARAFOIL 'MACRINA'

Italy, Verdicchio

47

OLD COACH ROAD

New Zealand, Sauvignon Blanc

44

VILA HEUSGEN "BY THE GLASS"

Germany, Riesling

46

LES PIERRE BLANCHE

France, Sancerre ,

60

LE DOMAINE DE L'ARCHER MUSCADET-SEVRE ET MAINE

France, Muscadet

42

SEIFRED FAMILY WINEMAKERS

New Zealand, Sauvignon Blanc *S,V*

65

HALF BOTTLE

BADET & CLEMENT CUVÉE PRESTIGE BLANC

France, Ugni Blanc, Sauvignon,
Grenache Blanc

18

RED WINE



COVIÑAS

Spain, Tempranillo Syrah V

29.50

7.50

SHOTTESBROOKE REGIONAL SERIES

Australia, Shiraz

38

9.90

BODEGAS MURIEL

Spain, Rioja Reserva V

42

10.50

LES ROUCAS

France, Cabernet Sauvignon V

35

9

COLECCION MICHEL TORINO

Argentina, Malbec

37

9.30

ELIANCE

France, Merlot

34

8.50

LES JAMELLES CEPAGE

France, Malbec S,V

42

LA CHEVALIERE

France, Pinot Noir

55

OPTA DÃO BOAS VINHAS

Portugal, Touriga Nacional,
Alfrocheiro, Tinta Roriz

38

BLASON TIMBERLAY ROUGE

France, Bordeaux

50

OLIVIER RAVOIRE

France, Côtes du Rhône


47

PREDATOR OLD VINE

USA, Zinfandel S

65

MÓINÉIR IRISH STRAWBERRY WINE

Vegan friendly, Fruit Wine, Ireland 

45

11.30

HALF BOTTLE

BADET & CLEMENT CUVÉE PRESTIGE ROUGE

France, Ugni Blanc, Sauvignon,
Grenache Blanc

18

ROSÉ

SIERRA SALINAS

Spain



32

8.30

CHATEAU D'ESCLANS, ROCK ANGEL

Côtes de Provence, France

75

BUBBLES



MASOTTINA PROSECCO

Italy, Glera Frizzante

44

9.80

MISTINGUETT ROSÉ

Spain, Brut Cava Rosé

54

12

MOËT & CHANDON, IMPERIAL BRUT NV

Champagne, France

95

19

MOËT & CHANDON IMPERIAL ROSE, IMPERIAL BRUT NV

Champagne, France

115

VEUVE CLICQUOT, BRUT NV

Champagne, France

115

MOËT & CHANDON GRAND VINTAGE, EXTRA BRUT

Champagne, France

140

DOM PÉRIGNON VINTAGE

Champagne, France

380

ALCOHOL REMOVED < 0.5%

EDENVALE

Australia, Sauvignon Blanc

26

EDENVALE

Australia, Cabernet Sauvignon

26

LYRE'S CLASSICO SPARKLING

United Kingdom, Sparkling

42

9.50