

*room
service*

EARLY MORNING

AVAILABLE 7AM TO MIDDAY

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

Juices: Orange, Grapefruit, Apple,
Cranberry, Pineapple

Selection of cereals available: Muesli,
Granola, Porridge, All Bran, Cornflakes,
Rice Krispies or 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 whole beans from around the globe.

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 7.00am.

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 food order delivered to your bedroom.

SYMBOLS KEY

LC Low Calorie **OG** Organic

VG Vegetarian **WF** Wheat-Free

SOUP

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** **OG**

Served with homemade soda bread.

SALAD

REEF'N'BEEF 19.50 **WF**

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

MORRISON SALAD 12.50 **LC** **VG**

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

CAESAR SALAD 11

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

With Josper Grilled Chicken 15

With Josper Grilled King Prawns 17

MAINS

FISH 'N' CHIPS, BATTERED 18

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

KILMORE QUAY FISH PIE 18 **WF**

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

BLACK ANGUS AGED BEEF & GUINNESS STEW 18

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

CLUB SANDWICH 17

Classic club sandwich with Jospoer grilled chicken, Wexford smoked bacon, free-range egg 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.

CHICKPEAS & ORGANIC VEGETABLE DHANSAK CURRY 20 **LC** **OG** **VG**

Pilau rice, naan bread & mango chutney.

ORGANIC CHICKEN SUPREME 24

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

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.

SPICY CHICKEN BURGER 18

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

SIDES

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

THE ART OF THE 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, Quigleys & Robinsons.

HAND CUT 28 DAYS DRY AGED FILLET OF HEREFORD BEEF

8oz 33

12oz 45

28 DAYS DRY AGED HEREFORD RIBEYE STEAK

8oz 29

All meat will be served with gratin dauphinois potato & your choice of sauce.

Choose one of: Cognac green pepper sauce, garlic butter, béarnaise or port jus.

DESSERTS

BAILEYS WHITE CHOCOLATE MOUSSE 7.50

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

ARD CAIRN RUSSET APPLE TARTE TATIN 7.50

Buttermilk ice-cream

MORRISON SUNDAE 7.50

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

LATE NIGHT MENU

AVAILABLE FROM 9.30PM TO 7.00AM

HAM & CHEESE TOASTIE 13

Served with gourmet crisps

PIZZA

All pizzas are 9".

Please allow 30 min for delivery.

MARGHERITA 8

PEPPERONI 9

MEATFEAST 10

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