

*room  
service*

# EARLY MORNING

07.00-11.00 MIDWEEK

07.00-MIDDAY ON WEEKENDS/BANK HOLIDAYS

Please note that a tray charge of €10 will apply

CHOOSE ANY ONE OF THE BELOW HOT DISHES  
SERVED WITH THE CONTINENTAL BREAKFAST €25

## FULL IRISH BREAKFAST

Eggs your way, Irish pork sausage,  
Irish farmhouse dried cured back bacon,  
O'Neill's Wexford black and white pudding,  
fried potatoes and mushrooms.

## HALO OMELETTE

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

## **THE 'BEING VERY GOOD' OMELETTE**

Baby spinach & shallot

## **EGGS KEJRIWAL**

Free range egg, fresh chillies,  
mustard seed, and Dubliner cheddar  
on toasted sourdough bread

## **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
- LF Low Fat
- OG Organic
- VG Vegetarian
- VN Vegan
- WF Wheat-Free

## SOUPS

SOUP OF THE DAY **VG** 9

### HEARTY SEAFOOD CHOWDER 13

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

## SALADS

### MORRISON GRILL SALAD 13.50

LC VN WF

Wild berries ,Mango, rucola, mizuna,  
cucumber, coriander, chilli, avocado,  
Low Cal balsamic vinaigrette.

WITH CAJUN BLACKENED CHICKEN 18

WITH PIRI-PIRI PRAWNS 20

### REEF'N'BEEF 22 WF

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

### CAESAR SALAD 14.50

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

WITH CAJUN BLACKENED CHICKEN 19

WITH PIRI-PIRI PRAWNS 21

## MAIN COURSES

### ORGANIC BLACK GARLIC

### CHICKEN SUPREME 28 OG WF

Milanese risotto, roasted cauliflower,  
thyme jus

### SPICED PRAWN AGLIO E OLIO 27

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

**TRIPLE COOKED GNOCCHI 26** **VG**

Co. Cork Buffalo mozzarella, baby spinach,  
romesco sauce, balsamic glaze

**FISH 'N' CHIPS, BATTERED 24**

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

**ORGANIC CHICKEN BURGER 23** **OG**

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

**MORRISON PREMIUM AGED  
ANGUS STEAK BURGER 23**

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

**PUY LENTIL, CHICKPEAS &  
VEGETABLE DAHL 22** **LC** **VN**

Garlic naan bread, mango chutney & fragrant rice

————— **SIDES** —————

Truffle & Parmesan Chips..... 6

Seasonal Salad..... 6.50

Sautéed Vegetables..... 6

Buttered Mash Potato..... 5

Dauphinoise Potatoes..... 5.50

Roasted asparagus,

caramelised blue cheese..... 11 .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 €37

12oz €52

### 28 Days Dry Aged 8oz Hereford Ribeye Steak

8oz €35

All meats are served with dauphinoise potatoes & a choice of sauce: Cognac green pepper sauce, garlic butter, béarnaise, port jus



---

## DESSERTS

---

### BAILEYS TIRAMISU 9

Mascarpone, Maraschino cherry,  
cocoa crumb

### SICILIAN LEMON MERINGUE 9

Lemon curd, bee pollen,  
Italian meringue, raspberry sorbet

### MORRISON SUNDAE 9

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

### VALRHONA CHOCOLATE FONDANT 9

Pistachio ice-cream

### ARD CAIRN RUSSET APPLE TARTE TATIN 9

Buttermilk ice-cream

### SELECTION OF IRISH FARMHOUSE CHEESE 19.50

Served with apple

# LATE NIGHT MENU

AVAILABLE FROM 9.30PM TO 7AM

Please note that a tray charge of €8 will apply

## CAESAR SALAD 14.50

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.

## WRIGHT'S OPEN SMOKED SALMON SANDWICH 17.50

Crushed avocado, seasonal salad

## 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.

**GLENDOWN**  
**VANILLA ICE CREAM 5.50**  
125ml tub

**GLENDOWN**  
**CHOCOLATE ICE CREAM 5.50**  
125ml tub

Non-Certified Organic: **NCO** Certified Organic: **CO**  
Vegan Friendly: **V** Sustainable: **S** Biodynamic: **B**

*Vintages will vary subject to availability*

---



## WHITE WINE

SANCERRE, DOMAINE PAUL THOMAS

'CHAVIGNOL'

Loire, France **S, V**

65

16.00

SAUVIGNON BLANC,  
OLD COACH ROAD

Nelson, New Zealand **S, V**

47

12.00

CHABLIS,  
DOMAINE GAUTHERON VIEILLES VIGNES

Chablis AOP,

France **NCO, S, V**

92

23.00

PINOT GRIGIO 'TERRE SICILIANE',  
TERRE FORTI

Venezia, Italy **V**

40

10.00

CHARDONNAY,  
RÉSERVE SAINT-MARC

Pays d'Oc, France **V**

39

10.00

MACABEO/SAUVIGNON BLANC,  
CAMPO DEL MORO  
Valencia, Spain **V** 34 9.00

GUES DU GRÈS  
"GALETS DORÉS"  
Grenache Blanc,  
Costière de Nîmes AOP,  
France **B, CO, V** 48

"LUCY", SAUVIGNON BLANC,  
POUILLY-FUMÉ AOP  
Pouilly-Fume AOP,  
France **NCO, S, V** 68

CHÂTEAU MOURGUES DU GRÈS  
"GALETS DORÉS"  
Grenache Blanc,  
Costière de Nîmes AOP,  
France **B, CO, V** 48

VINHO VERDE/ALVARINHO,  
ESCAPADA  
Vinho Verde, Portugal **V** 43

RIESLING, VILLA HUESGEN  
Mosel, Germany **NCO, S, V** 65

BIODYNAMIC WHITE WINE  
CHÂTEAU MOURGUES DU GRÈS  
"GALETS DORÉS"  
Grenache Blanc, Costière de Nîmes AOP,  
France **B, CO, V** 48



## RED WINE

### CHÂTEAU PASCAUD, BORDEAUX

Bordeaux, France **S, V**

61

16.00

### RIOJA RESERVA, BODEGAS MURIEL

Rioja Alavesa, Spain **V**

48

13.00

### SHIRAZ, SHOTTESBROOKE ESTATE

McLaren Vale, Australia

43

10.00

### MALBEC, CAVAGE GRENACHE IGP

Cahors, France **NCO, V**

40

10.00

### CABERNET SAUVIGNON, LES ROUCAS

Pays d'Oc, France

39

10.00

### TEMPRANILLO/SYRAH, COVIÑAS

Valencia, Spain **V**

34

9.00

### MONTEPULCIANO D'ABRUZZO, TORRE RAONE

Abruzzo, Italy **CO, S, V**

59

15.00

### MERLOT, ELIANCE

Pays d'Oc, France

39

**CHÂTEAU MOURGUES DU GRÈS  
"GALETS ROUGES"**

Shiraz, Grenache,  
Costière de Nîmes AOP,  
France **B, CO, V** 48

**PINOT NOIR,  
EDOUARD DELAUNAY, BOURGOGNE**

Bourgogne Rouge AOP,  
France **S, V** 72

**CÔTES DU RHÔNE, OLIVIER RAVOIRE**

Rhone Valley AOP,  
France **NCO, V** 58

**BAROLO, GAGLIARDO "LA MORRA"**

Barolo, Commune de Serralugna DOCG,  
Italy **NCO, S, V** 121

**BIODYNAMIC RED WINE**

**CHÂTEAU MOURGUES DU GRÈS  
"GALETS ROUGES"**

Shiraz, Grenache, Costière de Nîmes AOP,  
France **B, CO, V** 48 8



## ROSÉ

### PINOT GRIGIO BLUSH ROSÉ, GABRIELLA

Veneto, Italy **V**

42

10.50

## BUBBLES

### MASSOTINA PROSECCO

Prosecco Frizzante **NCO, V, S**

49

10.50

### BRUT CAVA ROSÉ, MISTINGUETT

Spain **CO, S, V**

56

13.50

### MOËT & CHANDON, IMPERIAL BRUT NV

Champagne, France

120

24

### PANNIER, CHAMPAGNE ROSÉ AOP

Champagne, France

110

### MOËT & CHANDON IMPERIAL ROSE, IMPERIAL BRUT NV

Champagne, France

140



**VEUVE CLICQUOT,  
BRUT NV**

Champagne, France

140

**PANNIER,  
BRUT CHAMPAGNE "VINTAGE"  
AOP**

Champagne, France

140

**DOM PÉRIGNON VINTAGE**

Champagne, France

440