morrison

DUBLIN

CURIO COLLECTION
by Hilton™

Morrison Grill

MORRISON GRILL

View Menu

Opened daily from midday to 21:30

Our Morrison Grill is home to one of the first Josper Grills in Ireland, which is a combined charcoal grill and oven that can reach temperatures of 500C. This ensures that our steaks and other meats are cooked perfectly.

With an emphasis on excellence and seasonality we are delighted to launch our new and dynamic seasonal menu with locally sourced products.

Our bar

QUAY 14

One of Dublin best loved cocktail bars, offers an extensive drinks menu.

Specializing in cocktails, whiskeys and local craft beers. Some of the best cocktails in Dublin are offered at Quay 14. They take their inspiration from the locality as well as having an influence from Irish music. Enthusiasts of Irish whiskeys and domestic craft beers will also find plenty to explore and enjoy with a comprehensive menu.

Top shelf







We have launched a exquisite new Spirits menu.

Featuring a carefully curated collection across vodka, gin, cognac, rum, tequila, American whiskey, Irish whiskey, Taiwanese whiskey and Scotch, Taiga Shtof Siberian Vodka and Remy Louis XIII.

Presented in a bespoke leather bound cover, do come in and find out more about our Top Shelf Menu.

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AUTUMN COCKTAILS

AUTUMN GIMLET €14

Boatyard Gin
Fresh Lime Juice
Cranberry Juice

IRISH MULE €14

Boatyard Vodka
Ginger Beer
Bitters and Lime

SLOE GIN SOUR €14

Boatyard Sloe Gin
Dry Gin, Fresh Lemon Juice
Sugar Syrup

EXCEPTIONAL WINES,

NOW BY THE GLASS

We are delighted to introduce

CORAVIN®

at Morrison Grill & Quay 14.

The CORAVIN system allows us
to pour exceptional wines by the glass
while preserving the quality of the bottle.

To launch, we're offering

CHABLIS DOMAINE
GAUTHERON VIEILLES VIGNES
€22 per glass

CHÂTEAU CORBIN MICHOTTE,
SAINT-EMILION GRAND CRU
€30 per glass

Available from today at
MORRISON GRILL & QUAY 14

With our Gents Tea and Fancy Pants available daily from 12:30 to 17:00.

Afternoon tea

Afternoon Tea Dublin, is packed with a new take on the traditional afternoon tea elements including finger sandwiches, delicious savoury treats and a top tier of show stopping delicious desserts.

Enjoy one of the best afternoon teas in Dublin with our Fancy Pants Tea. Served with tea or barista coffee for €42 can also opt for the ultimate treat and add a glass of Prosecco for just €49 per person.



The Morrison Afternoon Tea is not just for ladies which is why we offer our Gentlemen’s Tea for only €37.

Gentlemen’s Tea which is a hearty feast of steak sandwiches, beer sliders, smoked rasher scones and whiskey chocolate truffles that can be washed down with a refreshing bottle of Hope Beer. It’s definitely not just for gentlemen either - we believe it will also appeal to ladies looking for an alternative to the traditional afternoon tea in Dublin city center.



Enjoy Room Service

View Menu

Dine in the comfort of your room with our full Morrison Grill menu available through room service.



Our Newly Refurbished

Elevate your stay with our state of the art and newly refurbished fitness centre featuring Life Fitness equipment.



Breakfast in Halo

View Menu

A beautiful crafted breakfast to begin your day. From freshly baked pastries, to our Full Irish Breakfast including some tasty and creative a la carte option. Opened daily from 07:00 to 10:30 during weekdays and from 07:00 to midday at the weekend and bank holidays.





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MG

MORRISON GRILL

SYMBOLS KEY

LC Low Calorie

LF Low Fat

OG Organic

V Vegetarian

VN Vegan

WF Wheat-Free

STARTER

SEARED SCALLOPS 22
Duck confit rösti, O'Neill's black pudding,
celeriac purée

PRAWN PIL PIL 16
Gubbeen chorizo, ginger, garlic, chilli,
extra virgin olive oil, homemade garlic bread

ARDSALLAGH BAKED GOAT'S CHEESE 15
Poached pears, roasted beets,
candied walnuts, fig chutney

JOSPER GRILLED LEMON & HERB CHICKEN 15.50 WF
Coconut, chilli & peanut sauce

CRISPY CONFIT BEEF CHEEKS & CHARRED PORK BELLY 16.50
Cashel Blue cheese shavings,
onion marmalade, Calvados sauce

SOUP

SOUP OF THE DAY 10 V
Served with treacle bread

HOWTH SEAFOOD CHOWDER 16
Served with treacle bread

FRENCH ONION SOUP 14.50
Gruyère croutons

SALADS

MORRISON GRILL SALAD 16 WF VN LC
Wild berries, rucola, avocado, cucumber,
coriander, chilli, edamame, light vinaigrette

WITH JOSPER GRILLED BASIL CHICKEN 21
WITH TERIYAKI SALMON 23

REEF'N'BEEF 26
Prawns, seared Black Angus beef fillet strips,
courgettes, peppers, baby gem, ranch dressing

CAESAR SALAD 16.50
Cos lettuce, O'Neill's crispy bacon, Cratloe Hills
sheep's cheese & house Caesar dressing

WITH JOSPER GRILLED BASIL CHICKEN 21.50
WITH PIRI PIRI PRAWNS 23.50

MORRISON GRILL

Art of the Josper

	6oz	8oz	12oz	15oz
Petite 28 Day Dry Aged Fillet of Hereford Beef	36			
Hand Cut 28 Day Dry Aged Fillet of Hereford Beef		45	62	
28 Day Dry Aged Hereford Ribeye Steak		39		
Dry Aged Hereford T-Bone Steak				59

Above cuts served with creamy mashed potato & choice of sauce:
Cognac green pepper, garlic butter, béarnaise, port jus

ADD TO ANY STEAK FROM OUR CHARCOAL GRILL

Josper Grilled King Prawns 10 Charred Bone Marrow with Sourdough Bread 10

SILVER HILL DUCK BREAST 34

Duck fat fondant potato, confit apple & red cabbage, port jus

FISH & SEAFOOD

JOSPER GRILLED ORGANIC SALMON 31 WF LF OG

Sautéed vegetables, burnt lemon, lemongrass, basil sauce

JOSPER GRILLED TIGER PRAWNS WITH PARSLEY & ROASTED GARLIC 38

Jasmine rice, sauce vierge

AGLIO E OLIO

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

PRAWNS 29 · WITH LOBSTER 39

FISH SPECIAL (MARKET PRICE)

Please ask your server for today's selection

SIDES

Seasonal Salad WF VN	6.50
Honey & Rosemary roasted Root Vegetables WF	8
Josper Tenderstem Broccoli WF	8
Buttered Mashed Potato WF	6
Skinny Fries	6
Truffle & Parmesan Fries	7.50
Jinny's Bakery Sourdough, Pesto & Irish Salted Butter	5

CLASSICS

BLACK ANGUS AGED BEEF & GUINNESS STEW 27
Irish roasted root vegetables,
creamy mashed potato, puff pastry

FISH 'N' CHIPS, BATTERED 27.50
Wright's cod, pea & mint purée,
tartar sauce, skinny fries

ORGANIC CHICKEN BURGER 25
Cornflake crispy chicken fillet, spicy house slaw,
guacamole, skinny fries

MORRISON PREMIUM HEREFORD STEAK BURGER 28.50
Josper Grilled Hereford prime beef 225g/8oz burger,
smoked O'Neill's bacon, vintage Dubliner cheddar,
beef tomato, ranch dressing, skinny fries

HANDMADE GNOCCHI 27.50
Toonsbridge Burrata, roasted Heirloom tomato &
pepper sauce, pistachio & basil pesto

SWEET POTATO, CHICKPEA & VEGETABLE COCONUT CURRY 25.50 VN
Garlic naan bread, mango chutney, fragrant rice

SANDWICHES

HEREFORD AGED STEAK SANDWICH 26.50
Toasted sourdough, truffle mayonnaise,
Chimichurri sauce, skinny fries

RUSTIC HAM & CHEESE TOASTED SANDWICH 17
O'Neill's baked ham, Dubliner cheddar,
rustic Bretzel sourdough, skinny fries

CLASSIC CLUB SANDWICH 23
Josper grilled chicken, beef tomato, smoked bacon,
egg with ranch sauce, skinny fries

TOONSBRIDGE BURRATA SANDWICH 19
Crispy Iberian ham, sun blushed baby tomatoes,
basil pesto

LIST OF TEMPTATIONS

THAT YOU SHOULD MAYBE / PROBABLY / DEFINITELY GIVE IN TO

NEW YORK BAKED VANILLA CHEESECAKE 11

Wild cherry compote

VALRHONA CHOCOLATE BROWNIE 11

Sea salt chocolate ganache, strawberries
& clotted cream

CLASSIC CRÈME BRÛLÉE 11

Pistachio biscotti

ARD CAIRN RUSSET APPLE TARTE TATIN 11

Vanilla ice cream

BRIOCHE & STICKY LEMON PUDDING 11

Elderflower crème anglaise, raspberry sorbet

SELECTION OF IRISH FARMHOUSE CHEESE 19.50

Served with apple & plum chutney,
Millers Damsels Cracker

DIGESTIFS

Teeling Small Batch Irish Coffee 11

Mad March Hare Irish Poitín Coffee 11

Irish Whiskey Tasting Board 31

20 ml of Teeling Single Grain, 20 ml of Yellow Spot,
20 ml of Redbreast 15 years old

Remy Louis XIII 190

FEELING SPECIAL?

Ask to see our TOP SHELF menu featuring a curated
selection of the world's premium spirits

Find out more about our
local Irish suppliers
and their products:

Seafood
Killybegs, Co. Donegal

Milk
Strathroy Dairy,
Omagh

Duck
Silverhill Foods,
Co. Monaghan

Chicken
Manor Farm,
Co. Cavan

Brown Bread
Jinny's Bakery, Co. Leitrim

Potatoes
Meade Potato Co
Co. Meath

Hereford Beef
Irish Hereford Breed Society
Co. Westmeath

Lamb
Irish Country Meats
Co. Meath

Seafood
Lambay Island, Co. Dublin

Pork
Loughnane Sausages
Co. Galway

Ireland

Angus Beef
Moyvalley
Co. Kildare

Fruit and Veg
Keelings Farm Shop
Co. Dublin

Meat
Robinson Meat
Co. Dublin

Sourdough Bread
Bretzel Bakery
Dublin

Honey
Morrison Hives
Dublin Honeybee Project
Dublin

Hereford Beef
Ashbourne Meats Roscrea
Co. Tipperary

Salmon
Co. Clare

Blue Cheese
Cashel Farmhouse
Co. Tipperary

Bacon and Black Pudding
O'Neills Dry Cure Bacon Company,
Co. Wexford

Morrison IPA
Brewing in Co.Waterford

Seafood
Kilmore Quay, Co. Wexford

Seafood
Dingle, Co. Kerry

Pork
Quigley Meats
Co. Cork

Cheese
Hegarty Farmhouse
Co. Cork

Scallops
Castletown-Bearhaven
Co. Cork

Buffalo
Co. Cork

Chicken
Glin Valley
Co. Cork

SEAFOOD

Wrights of Marino: "If it swims – We have it!" such is the motto of the Wright family who opened their first fish & grocery shop in Malahide in 1904. Over the years, they have grown to be one of the most well-known and renowned fishmongers in the country sourcing their seafood from all corners of Ireland stretching from Lambay Island of Dublin, to Dingle in Kerry and Killybegs in Donegal.

FREE-RANGE EGGS - POULTRY

Manor Farm chicken is one of the oldest family companies in Ireland. Since 1775, Manor Farm have been dedicated to providing quality poultry straight from their farm in Co. Cavan.

SOURDOUGH BREAD

Bretzel Bakery is a modern-day bakery steeped in tradition and history. Established in Dublin's Portobello neighbourhood in 1870, the Bretzel Bakery has long been synonymous with excellence. This bakery's secret resides in the quality of ingredients used and the passion of their bakers.

ANGUS BEEF

Our Angus Beef comes from Moyvalley in Co. Kildare. Reared on the family farm, the Angus cattle are renowned for their low carbon footprint as the Angus breed thrives on a grass based diet, providing a rich and flavoured marble meat.

HEREFORD BEEF

The taste and tenderness of Irish Hereford Prime Beef is world renowned – some of the most prestigious restaurants around the globe are now proudly serving Irish Hereford Prime. A key characteristic of Irish Hereford Prime Beef is the fine grain marbling throughout, which ensures a consistent and superior quality.

BLUE CHEESE

The story of Cashel Blue® and Beechmount Farm goes back to the 19th century, when a Quaker family living in the south-east of Ireland owned and ran several successful mills in counties Tipperary and Waterford. Cashel Blue® is a true Irish food success story growing to be the most recognised Irish cheese internationally and winning many awards in Ireland and worldwide.

HONEY

The Morrison Hotel in collaboration with the Dublin Honey Bee Project is sponsoring beehives located in South Dublin. Our bee keeper Kieran Harnett uses Irish native honeybees and organic management processes to produce the most exquisite honey which we then use in our kitchen at certain times of the year.

VEGGIES

Keelings have been supplying locally sourced fruit & veg to the Dublin Markets since 1926. As Keelings products are grown here in Co. Dublin and the surrounding areas, you can be sure that you are eating the freshest and the best that Ireland can offer!

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.

A 10% discretionary service
charge will apply to your bill.
Please note that all gratuities
go directly to our colleagues.
Scan the QR code to view
our policy.