

À la Carte

STARTERS

Prawn & Avocado Cocktail ^{1,4,8,14}

Served with prawns, lettuce & topped with mari rose sauce

€14.95

Duck Spring Rolls ^{1,2,5,14}

Served with sweet chilli sauce & Asian Style Salad

€13.95

Bruschetta Caprese ^{1,3,5,7,8}

Sourdough bread, buffalo mozzarella, sliced tomato, olive oil & fresh basil pesto

€12.95

Sticky BBQ Chicken Wings ^{2,7,8,9,14}

Served with blue cheese dip & celery sticks

Starter: €12.95 | Main: €18.95

Crispy Panko Crumbed Brie ^{(V) 1,5,7,14}

Served with blueberry & red onion jam, mixed baby leaf salad, with a balsamic dressing

€12.95

Asian Style Fish Cakes ^{1,5,6,8,14}

Served with atlantic cod, hake, salmon, fresh coriander & ginger, lemongrass, with a sweet chilli dip on a bed of mixed leaves

€12.95

Toasted Garlic Bread ^{1,8}

Served on a lightly toasted ciabatta with cheese

€5.95

SOUPS

Soup of the Day ^{(V) 1,5,8,9,14} €7.50

Served with brown bread

Atlantic Seafood Chowder ^{1,4,5,6,8,14} €11.95

Served with brown bread

The Grand Hotel

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FROM THE SEA

Scallop Mornay 1, 4, 6, 7, 8, 9, 12, 14

Panfried scallops & prawns served with sauce mornay
& topped with creamed potato

€32.95

Shallot & Sesame Coated Salmon Darne 2, 4, 6, 7, 8, 9, 12

With pico de gallo & atlantic prawns, served with a
choice of fresh market vegetables & potato or
side salad & french fries

€28.95

Seafood Risotto 4, 6, 8, 12, 14

Served with basil pesto, scallops, prawns & mussels,
cheery tomato & parmesan shavings

€26.95

Tempura Scampi 1, 4, 5, 7, 14

Scampi served in a crispy tempura batter,
with tartar sauce, house salad & french fries

€26.95

Beer Battered Dingle Bay Catch of the Day 1, 5, 6, 7, 8, 14

Served with minted pea purée, tartar sauce,
house salad & french fries

€26.95

Seafood Linguine 1, 4, 6, 7, 8, 9, 12, 14

Served with a selection of fresh salmon, cod,
prawns, smoked haddock & mussels, simmered in
white wine & topped with parmesan shavings and garlic bread

€26.95

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POULTRY

Roast Chicken Supreme ^{3,7,8,9,14}

Served with butternut squash puree, crispy streaky bacon & soy puree
€22.95

Sizzling Chicken & Vegetable Fajitas ^{1,5,7,8,9}

Served in a spicy plum relish sauce, topped with garlic mayo & cheddar cheese, served on a sizzling skillet with house salad & floured tortillas
€22.95

Golden Crumbed Chicken Kiev or Maryland ^{1,5,8,9,14}

Served with fresh market vegetables & potato or house salad & french fries
€22.95

Chicken Madras Curry ^{1,8,9,14}

Served with steamed rice & poppadum
€22.95

STIR FRIES & PASTA

Beef Stir-Fry ^{2,11,14}

With sweet chilli soy, ginger, stir fry vegetables & basmati rice
(add prawns €4.00 extra)
€23.95

Chicken Stir-Fry ^{2,4,7,11,14}

With sweet chilli soy, ginger, stir fry vegetables & basmati rice
(add prawns €4.00 extra)
€22.95

Penne Chorizo & Chicken Pasta ^{1,8,9,14}

Served in a light cream sauce with mushroom, parmesan & garlic bread
€22.95

À la Carte

FROM THE GRILL

8oz Fillet Steak €39.95

10oz Hereford Sirloin Steak €36.95

8oz Hereford Minute Steak €27.95

All steaks are cooked to your liking & served with a choice of peppercorn sauce, garlic butter or blue cheese butter, sautéed onions & mushrooms & french fries ^{1, 8, 9, 14}

Prime Irish 7oz Hereford Steak Sandwich ^{1, 7, 8, 9, 14}

Served on a garlic ciabatta, sautéed mushrooms & onions, pepper sauce & french fries

€23.95

Mixed Grill ^{1, 5, 9}

Lamb cutlet, egg, rashers, sausages, black & white pudding, sautéed onions & mushrooms, grilled tomato & french fries

€20.95

Mini Grill ^{1, 5, 9}

Bacon, egg, sausages & french fries

€14.95

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BURGERS

Traditional 7oz Prime Irish Hereford Beef Burger ^{1,2,5,7,8}

With crispy streaky bacon, melted cheddar cheese, finished with chipotle mayo in a seeded brioche bun, garnished with lettuce, tomato, coleslaw & served with french fries

Regular: €22.95 | Double: €24.95

Spicy Buffalo Style Cajun Burger ^{1,2,5,7,8}

Dipped in our signature buffalo sauce and topped with crispy bacon and cheddar cheese finished with chipotle mayo in a seeded brioche bun, garnished with lettuce, tomato, coleslaw & served with french fries

€22.95

Grilled Chicken Fillet Burger ^{1,2,5,7,8}

With crispy streaky bacon & melted cheddar cheese, chipotle mayo in a seeded brioche bun garnished with lettuce, tomato, coleslaw & served with french fries

€22.95

VEGETARIAN & VEGAN

Plant Based Quarter Pounder ^{1,7,8,9}

Served in a vegan bun with vegan sweet chilli mayo, fresh avocado, vegan cheddar served with onion rings & french fries

€20.95

Southern Fried Enchiladas ^{1,7,8,9}

served with plant based southern fried bites, stir-fry vegetables & house salad

€14.95

Smoked Organic Tofu Stir-Fry ¹¹

Served with cashew nuts, baby spinach, roasted chickpeas & basmati rice

€20.95

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SANDWICHES & SNACKS

Savoury Omelette ^{5,7,8} €13.95

Served with house salad & french fries

Chicken Ciabatta ^{1,5,7,8} €13.95

Served with cheese, basil pesto, red onion, side of chipotle mayo & french fries

Golden Crumbed Chicken Goujons ^{1,5,7,8} €12.95

Served with sweet chilli and house salad

Jumbo Club Sandwich ^{1,5,7} €11.95

BLT or chicken & smoked bacon, served with house salad

Warm Spicy Chicken Enchiladas ^{1,5,7,8} €12.95

A warm soft tortilla wrap with sweet chilli sauce & house salad

Toasted Special ^{1,5,7,8} €9.25

Served with coleslaw & house salad

Pikeman Toasted Special ^{1,5,7,8} €13.95

Served with coleslaw, house salad & french fries

Bacon & Egg Butty ^{1,5,8} €9.95

With two slices of bacon & a fried egg

All our sauces & Soups are homemade & gluten free

ALLERGENS

1 Gluten

Wheat such as spelt, rye, barley and oats is often found in foods containing flour such as some types of baking powder, batter, breadcrumbs, bread, cakes, pasta, sauces and fried foods which are dusted with flour.

2 Sesame Seeds

These can often be found in bread, breadsticks, sesame oil and are sometimes toasted and used in salads.

3 Nuts

You can find nuts in breads, biscuits, desserts, nut powders, stir-fried dishes, marzipan, nut oils and sauces.

4 Crustaceans

Crabs, lobster, prawns and scampi are crustaceans. Shrimp paste, often used in Thai curries or salads is an ingredient to look out for.

5 Eggs

Eggs are often found in cakes, some meat products, mayonnaise, pasta, quiche, sauces and pastries or foods glazed with egg.

6 Fish

You will find this in some fish sauces, pizzas, relishes, salad dressings, stock cubes and Worcestershire sauce.

7 Mustard

This can be in breads, curries, marinades, salad dressings and soups.

8 Milk

Milk is common in butter, cheese, cream and yoghurt. It can also be found in foods brushed or glazed with milk, and in powdered soups and sauces.

9 Celery

This includes celery stalks, leaves, seeds and the root called celeriac. You can find celery in celery salt, salads, some meat products, soups and stockcubes.

10 Peanuts

Peanuts are often used in biscuits, cakes, curries, desserts, as well as in ground nut oil and peanut flour.

11 Soya

Often found in bean curd, miso paste, textured soya protein or tofu. It can also be found in desserts, sauces and vegetarian products.

12 Molluscs

These include mussels, squid and whelks but can also be found in oyster sauce or as an ingredient in fish stews.

13 Lupin

Lupin flour and seeds can be used in some types of bread, pastries and pasta.

14 Sulphur Dioxide

(sometimes known as sulphites)

This is often used in dried fruits. You might also find it in meat products, soft drinks, wine and beer.

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SALADS

Sautéed Prawns & Avocado Salad ^{4,8}

Served with mango, sweet chilli sauce, mixed leaves & parmesan shavings

Starter: €14.95 | Main: €19.95

Caesar Salad ^{1,5,6,7,8}

With soft lettuce, house style caesar dressing, tender Irish chicken breast strips, streaky bacon & croutons, topped with parmesan shavings

Starter: €13.95 | Main: €18.95

Grilled Bluebell Falls Goats Cheese Salad ^{3,7,8}

With roasted chickpeas, orange segments, our signature pickled beetroot, toasted cashew nuts, pumpkin & sunflower seeds with a mixed leaf salad

€17.95

Vegan Super Food Salad ^{3,7,8,9}

Served with vegetable & spinach fritters, orange segments, fresh avocado, cashew nuts, toasted pumpkin & sunflower seeds, a mixed leaf salad, with an olive oil and balsamic sauce

€17.95

SIDES

French Fries	€5.50
Baked Potato	€3.95
Sautéed Mushrooms	€3.95
Pasta	€3.95
Rice	€3.95
Sweet Potato Fries	€5.95
Onion Rings	€6.50
Side Salad	€3.95
Coleslaw	€3.50
Selection of Fresh Market Vegetables	€5.50

À la Carte

HOUSE WHITE WINE

Montford Estate Sauvignon Blanc (Marlborough, New Zealand)

Lovely aromas of hawthorn and fresh cut grass are followed by the crisp citrusy flavours of lime and mandarin with a little exotic touch

Bottle €35 | Glass €9.50

Comte de Trelliere Sauvignon Blanc (France)

A fresh, crisp, light and refreshing Sauvignon with aromas of hawthorn and a tongue-tingling kiwi and lime flavour.

Bottle €28 | Glass €8.00

Pra Dei Dogi Pinot Grigio (Italy)

Made only from sustainably farmed grapes, this is a Pinot Grigio with more depth and richness, with flavours of green apple and pear.

Bottle €28 | Glass €8.00

Ardechois Classique Chardonnay (France)

Warm tropical fruit & a touch of oak. Aromas of ripe citrus, nectarine & passionfruit drive this style.

Bottle €30 | Glass €8.50

ROSÉ

Classique Rosé, Ardeche (France)

A fresh and crisp, yet mouth filling rosé with subtle aromas of strawberry and pink grapefruit.

Bottle €27 | Glass €8.00

HOUSE RED WINE

Santoline Cabernet Sauvignon, Lagedoc (France)

Aromas of ripe blackcurrants develop into flavours of rich and juicy bramble fruits.

Bottle €28 | Glass €8.00

Crucero Merlot (Chile)

Juicy damson flavours on the palate with a summer berry nose

Bottle €28 | Glass €8.00

Finca Florencia Malbec (Argentina)

Soft Summer fruit flavours with hints of pepper & spice

Bottle €33 | Glass €9.00

Ondarre Rioja Premier 'Organic' (Spain)

In the wine glass it presents itself a clean, bright, cherry colour with a garnet edge. Freshness of the fruit with notes of vanilla & the most emblematic aromas of toasted oak.

Bottle €29

Foundstone Shiraz (Australia)

Concentrated fruity flavours of blackberry, black cherry and plum are supported by more complex flavours of coffee, vanilla and caramel from the oak-ageing.

Bottle €28 | Glass €8.00

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