

THE Grand Hotel BAR MENU

STARTERS

Homemade Soup of the Day ^{1,5,8,9,11,14} (V) €6.25

Served with homemade brown bread.

The 'Grand Style' Seafood €8.95

Chowder ^{1,4,5,6,8,11,13,14}

Served with homemade brown bread.

Spicy Chicken Wings ^{2,8,9,11,14} Starter €11.95

Served with sour cream & celery sticks Main €17.95

Crumbed Brie ^{1,5,11,14} (V) €10.95

Served with blackcurrant & red onion compote & a mixed leaf salad.

The 'Grand Style' Crispy €11.95

Thai Fish Cakes ^{1,4,5,6,8,11,14}

Served with ginger, lemongrass, sweet chilli aioli & mixed leaf salad

Homemade Crumbed Garlic €9.95

Mushrooms ^{1,5,11} (V)

Served with garlic aioli & mixed leaf salad

Bruschetta Caprese ^{1,5,11} €10.95

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

Toasted Garlic Bread ^{1,8} €5.50

SALADS

Classic Caesar Salad ^{1,5,6,7,8,11,13} Starter €11.95

With lettuce, homemade caesar dressing, Main €16.95

tender warm irish chicken breast strips, streaky bacon,
croutons & topped with parmesan shavings

Warm Goat's Cheese Salad ^{3,7,8,11} €14.95

With roasted chickpeas, pink grapefruit segments, pickled beetroot,
toasted nuts and seeds & mixed leaf salad

Wild Atlantic Prawn Pil Pil Starter €11.95

with Chorizo ^{1,4,7,8,11,13} Main €16.95

Served with watermelon, parmesan shavings, mixed leaf salad
& rustic baguette

THE Grand Hotel BAR MENU

FROM THE GRILL

14oz T-Bone Steak €35.00

8oz Prime Hereford Beef Fillet Steak €35.00

10oz Hereford Sirloin Steak €29.95

8oz Hereford Beef Minute Steak €22.95

All steaks are cooked to your liking & served with peppercorn sauce or garlic butter, sautéed onions & mushrooms, also a choice of baked potato & french fries 1,8,9,11,14

Prime Irish 7oz Hereford €20.95

Steak Sandwich 1,7,8,9,11,14

on a grilled garlic ciabatta, sautéed mushrooms & onions,
served with garlic butter or peppercorn sauce & french fries

Mixed Grill 1,5,9,11 €17.95

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

Mini Grill 1,5,9,11 €11.95

Bacon, egg, sausages & french fries

Grilled Killorglin Lamb Cutlets 1,9,11 €27.95

With spanish red pepper sauce, pickled mushrooms,
served with fresh market vegetables & potato
or house salad & french fries

THE *Grand Hotel* BAR MENU

FROM THE SEA

The 'Grand Style' Spiced €21.95

Seafood Basket 1,4,5,6,11,12,13,14

Hake, prawns, calamari all freshly coated in a house bread crumb, tossed with a mix of spices & sauteed vegetables, served with dips, house salad & french fries

Darne of Salmon 6,8,9,11,12 €22.95

Glazed with soy & mango, served with baby spinach on a bed of creamy mash

Dingle Bay Hake 6,8,14 €22.95

Served with Cromane mussels & brandy fennel tomato cream sauce

Scampi 1,4,5,7,11,14 €22.95

Atlantic jumbo prawns in crispy tempura batter, served with homemade tartar sauce, house salad & french fries

Beer Battered Dingle Bay €22.95

Catch of the Day 1,5,6,7,8,11

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

Fresh Local Seafood Risotto 4,6,8,9,11,12,13,14 €22.95

Served with king scallops, prawns, mussels, sautéed baby spinach, fresh basil, pesto & cherry tomatoes

Seafood Linguine 1,4,5,6,7,8,9,11,12,14 €22.95

Selection of fresh salmon, cod, prawns, smoked haddock and mussels simmered in a white wine & parmesan sauce, served with toasted garlic bread

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POULTRY

Roast Chicken Supreme 7,8,9,11,14.....€19.95

Served with fresh market vegetables & potato, truffle, mushroom cream sauce, & clonakilty black pudding

Sizzling Chicken &€19.95

Vegetable Fajitas 1,5,7,8,9,11

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

Golden Crumbed Chicken Kiev€19.95

or Maryland 1,5,8,9,11,14

Served with fresh market vegetables & potato

Sauteed Chicken &€18.95

Vegetable Korma 1,8,9,11,14

Served with steamed rice, garlic & coriander naan bread

STIR FRIES & PASTA

Chicken or Beef Stir-Fry 2,4,7,14.....€18.95

With sweet chilli soy & ginger, stir fry vegetables & basmati rice

(Add prawns €3.00 extra)

Penne with Chorizo 1,5,8,9,11,13€18.95

Irish chicken strips, mushrooms & cherry tomatoes

in a light garlic cream sauce & garlic bread

Homemade Beef Lasagne 1,5,7,8,9,11,14€17.95

Served with house salad & french fries

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BURGERS

Traditional 7oz Prime IrishRegular €17.95

Hereford Beef Burger 1,2,5,7,8,11.....Double €19.95

With melted cheddar, chipotle mayo topped with streaky bacon
in a brioche bun served with onion rings & french fries

Grand Style Cajun Burger 1,2,5,7,8,11€18.95

Topped with cheddar cheese and sweet chilli sauce,
served with house salad & french fries

Grilled Chicken Fillet Burger 1,2,5,7,8,11.....€18.95

With smoked bacon & melted cheese, served with
house salad & french fries

SANDWICHES & SNACKS

Savoury Omelette 5,7,11.....€13.95

Served with house salad & french fries

Chicken Ciabatta 1,5,7,8,11€11.95

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

Homemade Golden Crumbed.....€10.95

Chicken Goujons 1,5,7,8,11

Served with sweet chilli & house salad

Jumbo Club Sandwich 1,5,7,8,11.....€9.95

BLT or chicken & smoked bacon, served with house salad

Warm Spicy Chicken Enchiladas 1,5,7,8,11€9.95

With soft tortilla wrap with sweet chilli sauce & house salad

Toasted Special 1,5,7,8,11€7.95

With ham, cheese, onion, tomato & served with coleslaw

Pikeman Special Toasted Special 1,5,7,8,11€11.95

Served with coleslaw, house salad & french fries

Bacon & Egg Butty 1,5,8,11€7.75

With two slices of bacon & a fried egg

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VEGETARIAN OPTIONS

Vegetarian Plant Based €17.95

Quarter Pounder ^{1,5,7,8,9,11,13}

In a brioche bun with chipotle mayo, salad,
tomato served with onion rings & french fries

Vegetarian Enchiladas ^{1,5,7,8,9,11,13} €10.95

With plant based Southern Fried Bites, burrito vegetables
served with a tossed house salad

Vegan Smoked Tofu & €17.95

Chickpea Stir Fry ^{11,13}

with sweet chilli, soy, ginger, stir fry vegetables & basmati rice

Ravioli with Spinach & Ricotta ^{1,5,11,14} €16.95

Homemade basil pesto, roasted red pepper, parmesan
shavings & garlic bread

SIDES

French Fries €4.95

Baked Potato €3.75

Sautéed Mushrooms €3.75

Pasta €3.75

Rice €3.75

Sweet Potato Fries €5.95

French Onion Rings €4.95

Side Salad €3.75

Coleslaw €2.50

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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.

HOUSE WINE

WHITE WINE

Siegel Reserva Sauvignon Blanc (Chile)

Pure kiwi & grapefruit flavours with an exciting burst of juicy freshness

Bottle €26 | Glass €6.75

Pinot Grigio Villa Cerro (Italy)

Crisp & clean with a palate refreshing cleanliness & a lively zesty finish

Bottle €26 | Glass €6.75

Louis Eschenauer Chardonnay (France)

A Rich Palate, Fleshy & harmonious with lemony notes

Bottle €26 | Glass €6.75

Etra Albarino (Rías Baixas – Spain)

Reminiscent of apples, pears grapefruit & lemon – Simply Delicious!

Bottle €35

ROSÉ

Domaine de la Ferrandiere Rose (France)

Nice Light Rose With a delicious strawberry flavor

Bottle €26 | Glass €6.75

RED WINE

Siegel Reserva Cabernet Sauvignon (Chile)

Soft, smooth & easy drinking with a medley of summer fruit flavours

Bottle €26 | Glass €6.75

Crucero Merlot (Chile)

Juicy damson flavours on the palate with a summer berry nose

Bottle €26 | Glass €6.75

Boundary Line Shiraz (Australia)

Seductive ripe soft damson fruits overlaid with spice

Bottle €26 | Glass €6.75

Finca Florencia Malbec (Argentina)

Soft Summer fruit flavours with hints of pepper & Spice

Bottle €30 | Glass €7.50

Señorío De Las Vinas (Rioja- Spain)

Deep Cherry Colour With a complex bouquet of ageing notes & spices

Bottle €30 | Glass €7.50

Domaine des Espiers – Organic

(Cotes Du Rhone – France)

Made with finesse to give vibrancy fresh & fruity characters

Bottle €35