

THE Grand Hotel

STARTERS

Homemade Soup of the Day (V) 1, 5, 8, 9, 11, 14

Served with homemade brown bread.

€6.50

The 'Grand Style' Seafood Chowder 1, 4, 5, 6, 8, 11, 13, 14

Served with homemade brown bread.

€8.95

Spicy Chicken Wings 2, 8, 9, 11, 14

Served with sour cream & celery sticks

Starter: €11.95 | Main: €17.95

Crumbed Brie (V) 1, 5, 11, 14

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

€10.95

The 'Grand Style' Crispy Thai Fish Cakes 1, 4, 5, 6, 8, 11, 14

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

€11.95

Homemade Crumbed Garlic Mushrooms (V) 1, 5, 11

Served with garlic aioli & mixed leaf salad

€9.95

Bruschetta Caprese 1, 5, 11

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

€11.95

Toasted Garlic Bread 1, 8

€5.50

AL A CARTE MENU

THE Grand Hotel

FROM THE GRILL

14oz T-Bone Steak.....€35.00

10oz Hereford Sirloin Steak.....€29.95

8oz Hereford 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 or french fries ^{1, 8, 9, 11, 14}

Prime Irish 7oz Hereford 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

€20.95

Mixed Grill ^{1, 5, 9, 11}

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

€18.95

Mini Grill ^{1, 5, 9, 11}

Bacon, egg, sausages & french fries

€11.95

Grilled Killorglin Lamb Cutlets ^{1, 9, 11}

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

€27.95

AL A CARTE MENU

THE Grand Hotel

FROM THE SEA

The 'Grand Style' Spiced 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

€23.95

Darne of Salmon 3, 7, 8

Sorrel cream sauce & atlantic prawns, served with fresh market vegetables & potato or house salad & french fries

€24.95

Fillet of Fresh Atlantic Hake 6, 8, 14

Cromane mussels, prawns & saffron cream sauce, served with fresh market vegetables & potato or house salad & french fries

€24.95

The 'Grand Style' Tempura Scampi 1, 4, 5, 7, 11, 14

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

€22.95

Beer Battered Dingle Bay Catch of the Day 1, 5, 6, 7, 8, 11

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

€22.95

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

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

€23.95

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

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

€23.95

AL A CARTE MENU

THE Grand Hotel

POULTRY

Roast Chicken Supreme ^{7, 8, 9, 11, 14}

Piquillo cream sauce & clonakilty black pudding, served with fresh market vegetables & potato or house salad & french fries

€19.95

Sizzling Chicken & 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

€19.95

Golden Crumbed Chicken Kiev or Maryland ^{1, 5, 8, 9, 11, 14}

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

€19.95

Sautéed Chicken & Vegetable Korma ^{1, 8, 9, 11, 14}

Served with steamed rice, garlic & coriander naan bread

€19.95

STIR FRIES & PASTA

Beef Stir-Fry ^{2, 4, 7, 14}

With sweet chilli soy & ginger, stir fry vegetables & basmati rice
(Add prawns €3.00 extra)

€19.95

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

With sweet chilli soy & ginger, stir fry vegetables & basmati rice
(Add prawns €3.00 extra)

€18.95

Penne with Chorizo ^{1, 5, 8, 9, 11, 13}

Irish chicken strips, mushrooms & cherry tomatoes in a light garlic cream sauce & garlic bread

€18.95

Homemade Beef Lasagne ^{1, 5, 7, 8, 9, 11, 14}

Served with house salad & french fries

€17.95

AL A CARTE MENU

THE Grand Hotel

BURGERS

Traditional 7oz Prime Irish Hereford Beef Burger 1,2,5,7,8,11

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

Regular: €18.95 | Double: €19.95

The 'Grand Style' Cajun Burger 1,2,5,7,8,9,11

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

€18.95

Grilled Chicken Fillet Burger 1,2,5,7,8,11

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

€18.95

VEGETARIAN OPTIONS

Vegetarian Plant Based Quarter Pounder 1,5,7,8,9,11,13

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

€17.95

Vegetarian Enchiladas 1,5,7,8,9,11,13

With plant based southern fried bites, burrito vegetables served with house salad

€10.95

Vegan Smoked Tofu & Chickpea Stir-Fry 11,13

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

€17.95

Ravioli with Spinach & Ricotta 1,5,11,14

Homemade basil pesto, cherry tomatoes, parmesan shavings & garlic bread

€16.95

AL A CARTE MENU

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SALADS

Sautéed Prawns & Avocado Salad ^{4, 8, 11, 13}

Served with mango, sweet chilli sauce & parmesan shavings

Starter: €12.95 | Main: €18.95

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

With lettuce, homemade caesar dressing, tender warm irish chicken breast strips, streaky bacon, croutons & topped with parmesan shavings

Starter: €11.95 | Main: €16.95

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

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

€14.95

Wild Atlantic Prawn Pil Pil ^{4, 8, 11, 13}

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

Starter: €11.95 | Main: €16.95

Vegan Super Food Salad ^{5, 7, 8, 9, 11}

Served with southern fried bites with mixed leaf salad, orange segments, green peas, nut seeds & balsamic dressing

€11.95

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

AL A CARTE MENU

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SANDWICHES & SNACKS

Savoury Omelette ^{5, 7, 11} €13.95

Served with house salad & french fries

Chicken Ciabatta ^{1, 5, 7, 8, 11} €12.95

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

Homemade Golden Crumbed Chicken Goujons ^{1, 5, 7, 8, 11} €11.95

Served with sweet chilli & house salad

Jumbo Club Sandwich ^{1, 5, 7, 8, 11} €10.95

BLT or chicken & smoked bacon, served with house salad

Warm Spicy Chicken Enchiladas ^{1, 5, 7, 8, 11} €11.95

With soft tortilla wrap with sweet chilli sauce & house salad

Toasted Special ^{1, 5, 7, 8, 11} €8.95

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

Pikeman Toasted Special ^{1, 5, 7, 8, 11} €12.95

Served with coleslaw, house salad & french fries

Bacon & Egg Butty ^{1, 5, 8, 11} €7.95

With two slices of bacon & a fried egg

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 WHITE WINE

Siegel Reserva Sauvignon Blanc (Chile)

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

Bottle €28 | Glass €7.50

Pinot Grigio Villa Cerro (Italy)

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

Bottle €28 | Glass €7.50

Ardechois Classique Chardonnay (France)

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

Bottle €30 | Glass €8.00

ROSÉ

Patriarche Rosé (France)

A light fruity rosé made from the syrah grape, giving fresh cherry flavours & a touch of spice.

Bottle €27 | Glass €7.50

HOUSE RED WINE

Siegel Reserva Cabernet Sauvignon (Chile)

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

Bottle €28 | Glass €7.50

Crucero Merlot (Chile)

Juicy damson flavours on the palate with a summer berry nose

Bottle €28 | Glass €7.50

Finca Florencia Malbec (Argentina)

Soft Summer fruit flavours with hints of pepper & spice

Bottle €33 | Glass €8.50

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 and the most emblematic aromas of toasted oak.

Bottle €29 | Glass €7.75

Odd Socks Shiraz (Australia)

A full flavoured wine with intense rich plum, blueberry and mocha notes from oak contact. The tannins are ripe & dense, giving great structure & length to the palate.

Bottle €28 | Glass €7.50