



MAXWELLS  
GRILL ROOM

# EVENING MENU

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*Dine à la carte or choose  
three courses for €50 p.p.  
(please note supplements apply for this option  
and for guests staying on a dinner inclusive package)*

*All our beef is of Irish Origin. All dishes are subject to change,  
due to seasonality and availability of ingredients.*

**Please note for groups of eight or more please refer to our group menu available upon request**

# STARTER

## Vegan Garden Estate Vegetable Soup

€9.50

*basil oil - puff pastry cheese straw*

*contains celery, wheat, dairy, egg, sulphite, vegan friendly - this dish can be made gluten free by removing the puff pastry cheese straw, on request*

## Baby Gem Caesar Salad

€12.50

*chilli marinated wild atlantic prawns*

*parmesan shavings - sourdough*

*contains sulphite, dairy, wheat, shellfish - this dish can be made vegetarian by removing the prawns, on request*

## Ham Hock & Prune Terrine

€13.50

*piccalilli - grilled sourdough toast*

*contains sulphite, wheat, mustard - this dish can be made gluten free by removing the toast, on request*

## Atlantic Fish Cake

€12.50

*smoked haddock & dill cream sauce*

*contains fish, dairy, wheat, egg, sulphite*

## Smoked Cottage Cheese Summer Salad

€10.50

*broad beans - heirloom tomato - baby potato*

*baby spinach - rosemary sourdough crouton*

*contains dairy, wheat, mustard, sulphite - this dish can be made gluten free by removing the crouton and dairy free by removing the cheese, on request*

## Parma Ham Arancini

€13.50

*rocket leaves - caponata sauce*

*contains sulphite, wheat, egg, dairy*

# CHARCOAL GRILL MAINS

## Marinated Irish Lamb Rump

€29.50

*pea gnocchi - broad beans cassoulet - mint oil - lamb jus*

*contains sulphite, dairy*

**€8.00 supplement per person on three course set option**

## Grilled Devilled Irish Chicken Supreme

€27.00

*boxty potato - caramelised baby carrots - soubise - devilled jus*

*contains sulphite, dairy, mustard, celery, egg, fish - we can cook a fresh*

*chicken supreme plain for any dietary requirements, on request*

## Toulouse Sausage

€25.50

*aubergine caviar - potato croquette*

*contains sulphite, wheat, egg, dairy*

## Our Local Beef, Butcher Selection

*seasoned with our pine & rosemary salt and cracked pepper*

### 8<sup>oz</sup> Irish Beef Fillet

€38.00

**€8.00 supplement on three course set option**

### 10<sup>oz</sup> Irish Sirloin Steak

€35.00

**€5.00 supplement on three course set option**

## Surf 'n' Turf Sharing Platter for 2 (per person sharing) €42.00

*10<sup>oz</sup> Striploin - wild prawns - mussels - scallops*

*contains fish, mollusc, sulphite*

**€8.00 supplement per person on three course set option**

**served with** - watercress salad - gratin potato - braised shallots

**choice of sauce** - green peppercorn, blue cheese or garlic butter

*contains sulphite, dairy*

## MAIN COURSES

### Market Fish of the Day

€29.50

*potato - asparagus - samphire*

*contains sulphite, dairy, fish, celery*

### Potato & Leek Pie

€24.50

*cashew nuts - oat milk - miso - ras el hanout*

*contains sulphite, wheat, barley, soya, celery, cashew nut, vegan friendly*

### Slow Braised Beef Guinness 'Open Pie'

€28.50

*pearls onion - carrots - button mushrooms*

*contains wheat, sulphite - this can be made gluten free on request*

## SIDES

### Farnham Estate Salad

€4.50

*asparagus, peas, radish, avocado, fresh herbs, fenugreek sprouts*

### Home Cooked French Fries

€4.50

### Garlic & Butter Sautéed Onions and Mushrooms

€4.50

*contains sulphite, dairy*

### Chive Champ Potato

€5.50

*contains dairy*

### Grilled Tenderstem Broccoli

€5.50

*with almond flakes*

*contains celery, almond*

### Mac & Cheese

€5.50

*contains sulphite, dairy, wheat, egg*

# SOMETHING SWEET

## **Banana & Peanut Gluten Free Brownie** €8.50

*crunchy peanut - honeycomb ice cream*

*contains egg, dairy, soya, sulphite, peanut*

## **Bread & Butter Pudding** €8.50

*crème anglaise - raspberry compote*

*contains wheat, egg, dairy, soya, sulphite*

## **Fresh Summer Berries Eton Mess** €8.50

*contains egg, dairy*

## **Chocolate & Irish Cream Dome** €8.50

*mint anglaise*

*contains sulphite, soya, dairy, egg, wheat*

## **Traditional Tarte Tatin** €8.50

*cinnamon ice cream*

*contains dairy, wheat, egg*

## **Irish Cheese Plate** €15.00

*cooleney camembert - cashel blue cheese - hegarty cheddar*

*corleggy goat cheese - homemade chutney - crackers*

*contains dairy, wheat, egg, sesame seed*

**€4.00 supplement on three course set option**

## **Colonel** €7.50

*lemon sorbet - shot of vodka*

*vegan friendly*

## **Affogato** €7.00

*vanilla ice cream - espresso coffee*

*vegan friendly*

# PLANT BASED MENU

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Our menus are subject to change as a result of the seasonality of our dishes.

## STARTER

### **Vegan Garden Estate Vegetable Soup** €9.50

*basil oil - puff pastry cheese straw*

*contains celery, wheat, dairy, egg, sulphite, vegan friendly - this dish can be made gluten free by removing the puff pastry cheese straw, on request*

### **Smoked Cottage Cheese Summer Salad** €10.50

*broad beans - heirloom tomato - baby potato*

*baby spinach - rosemary sourdough crouton*

*contains dairy, wheat, mustard - this dish can be made vegan friendly with no cheese, on request*

### **Caponata Salad** €9.50

*rocket leaves - pine nuts*

*contains celery, sulphite, pinenuts, vegan friendly*

## MAIN COURSES

### **Potato & Leek Pie** €24.50

*cashew nuts - oat milk - miso - ras el hanout*

*contains sulphite, wheat, barley, soya, celery, cashew nut, vegan friendly*

### **Beet Burger** €23.50

*charcoal burger bun - ranch sauce - mozzarella*

*contains wheat, sesame, soya, oat*

### **Asparagus - Samphire** €22.50

*grilled asparagus - sauce vierge*

*vegan friendly*