



MAXWELLS
GRILL ROOM

EVENING MENU

*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

Minestrone Soup

€9.50

carrot - peas - orecchiette pasta - tomato - basil - lovage oil
contains sulphite, wheat, celery, vegan friendly - this dish can
be made gluten free by removing the pasta, on request

Organic Salmon Tartare

€12.50

guacamole - buckwheat crêpe - lemon - coriander
contains sulphite, fish

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

Fish Cake

€12.50

smoked haddock & dill cream sauce
contains fish, dairy, wheat, egg, sulphite

Smoked Cottage Cheese Spring 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

Beef Tataki, Onion Ponzu & Crispy Garlic

€14.50

garlic - spring onion - micro basil
contains sulphite, soya

Confit Octopus

€11.50

caponata - rocket - pine nuts
contains fish, sulphites, pine nut, celery - this dish
can be made nut free by removing the pine nuts, on request

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^{oz} Irish Beef Fillet

€38.00

€8.00 supplement on three course set option

10^{oz} 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

10oz Striploin - grilled langoustine - 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 - smoked butter
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

Caramelised Apple €8.50

Bread & Butter Pudding

crème anglaise

contains wheat, egg, dairy, soya, sulphite

Iced Nougat €8.50

praline - rhubarb compote

contains egg, dairy, sulphite, almond, hazelnut

Chocolate & Irish Cream Dome €8.50

raspberry coulis

contains sulphite, soya, dairy, egg, gluten

Traditional Tarte Tatin €8.50

cinnamon ice cream

contains dairy, wheat, egg

Corleggy Cheese Plate €14.00

homemade crackers - chutney

contains dairy, wheat, egg, sesame seed

€3.00 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

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

STARTER

Minestrone Soup

€9.50

carrot - peas - orecchiette pasta - tomato - basil - lovage oil

contains sulphite, wheat, celery, vegan friendly

Smoked Cottage Cheese Spring 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 - 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 - smoked butter

vegan friendly