

grain & grill

RESTAURANT

MENU

4 Course Gourmet Dinner Menu €31.00 per person (supplements apply)*

APPETISERS

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Homemade soup of the day

6.00

With homemade Murphy's stout & treacle soda bread
Contains Allergens 6 wheat, barley 7, 8, 9, 12

Whipped Ardsallagh Goats Cheese Salad

8.50

With Parma Ham & grilled & roasted peach
Contains Allergens 4, 5, 6, 7, 8, 11, 13

 Signature Dish

West Cork seafood chowder

8.50

Prime fish and shellfish with homemade Murphy's stout & treacle soda bread
Contains Allergens 1 Shrimp, 3 Cod Koli Salmon, 6 Wheat Barley, 7, 8, 9, 12

Buffalo chicken wings

7.95

In hot Louisiana sauce served with celery sticks and blue cheese dip
Contains allergens 7, 8, 12

Char grilled Slaney Valley Lamb Koftas

9.95

Coriander naan bread, raita & mango chutney dips
Contains Allergens 6 Wheat, 7, 8, 11, 13 (+Mayfield 5)

 Signature Dish

Seared scallops and crispy bacon

8.50

Seasonal leaves, grated carrot, pickled cucumber dressed with sweet chilli, lime and coriander
Contains Allergens 1 Scallop, 2 Squid, 8

Glazed pork spare ribs

8.95

In a sweet and sticky bbq sauce served with a red cabbage house slaw
Contains Allergens 3 Anchovie, 6 Barley, 8, 11, 12, 13

MAINS

Slow Roasted Shin of Beef Irish Stew

14.95

With creamed potato & hot buttered Murphys & treacle brown bread
Contains Allergens 6 Wheat, 7, 8, 9, 12

Glin Valley Irish Piri Piri Chicken

15.50

Marinated half chicken, chargrilled with sweet potato wedges, tomato salsa and creme fraiche
Contains Allergens 7, 8, 9, 12, 13

 Signature Dish

Panfried hake fillet on pomme puree

16.95

With a chilli and coriander butter cream sauce served with sauteed spinach and seasonal vegetables
Contains Allergens 3, 7

Jane Russell's award winning Italian meatballs

14.95

Fennel, parmesan and nduja blended with pork, tagliatelle, homemade tomato sauce and parmesan shavings
Contains Allergens 6 Wheat, 11, 13

 Signature Dish

Chargrilled 8oz certified Irish Angus sirloin steak

22.95

Served with roast tomato, Portobello mushroom, beer battered onion rings, champ potato - Irish peppercorn sauce or roasted garlic butter
Contains Allergens 6 Wheat, 7, 8, 9, 11, 12, 13 (+ Kerry Lane Pale Ale)
*Gourmet dinner supplement of €5.00

Seared fresh Kilmore Quay scallops and prawns

18.50

Finished in garlic butter and white wine served with sundried tomato and coriander rice
Contains Allergens 1 prawns, 2 scallops, 7 (+ Kerry Lane Pale Ale)

Certified Irish Angus chuck burger

15.50

Grilled Certified Irish Angus chuck burger, in a brioche bun with crisp lettuce, beef tomato, mayo and Dubliner cheese. Served with chips and tomato relish
Contains Allergens 6 Wheat, 7, 8, 9, 11, 13 (+IPA)

 Signature Dish

HOUSE FAVOURITES

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Reel fish and chips

15.50

Lightly battered fillet of fish* with puree peas, tartar sauce hand cut chips (+Smithwicks red ale)
Contains Allergens 3 Fish, 6 Wheat, 7, 8, 9, 11
*Ask your server for fish of the day

Thai red Vegetable curry

13.95

Add chicken

2.00

Add king prawns

3.00

Mild coconut curry with stir-fry vegetables, steamed basmati rice and crisp poppadum
Contains Allergens 1 Prawn, 2 Squid, 6 Wheat, 8 (+ Rebel Red Ale)

Bang Bang Chicken Salad

15.50

Buttermilk and spice marinated chicken strips coated in corn flour and crisp fried with seasonal leaf, cherry tomatoes, spring onion, crunchy carrot, pickled cucumber and tossed in our own sweet chilli asian dressing
Contains Allergens 6 Wheat, 7, 8

SIDE DISHES

Buttered seasonal vegetables

3.50

Contains Allergen 7, 13

Fresh garden salad

3.50

Contains Allergens 11, 13

Beer battered onion rings

3.50

Contains Allergens 6 wheat, 7, 11

Buttered baby spinach

3.50

Contains Allergen 7

Grilled flatcap mushrooms

3.50

Contains Allergen 7, 8

Hand cut chunky chips

3.50

Contains Allergens 8, 9

Extra Sauce

1.00

DESSERTS

Warm apple and berry crumble

6.25

Served with sauce anglaise and vanilla bean ice-cream
Contains Allergens 5 walnut, nut trace 6 wheat, 7, 11

 Signature Dish

Homemade cheesecake of the day

6.25

Served with freshly whipped cream and select sauces
Please ask your server for details
Contains Allergens 5 Nut trace, 6 Wheat, 7

Warm chocolate fudge cake

6.25

With vanilla ice cream and Chantilly cream
Contains Allergens 5 Nut trace, 6 wheat, 7, 8

Homemade Pavlova

6.25

With fresh fruit and freshly whipped cream
Contains Allergens 7, 11

Selection of ice cream

6.25

With fruit coulis and a wafer fan
Contains Allergens 5 nut trace, 6 wheat, 7

White chocolate, dark chocolate and salted caramel profiteroles

6.25

With Seasonal Sauce
Contains Allergens 5 Nut Trace, 6 Wheat, 7, 8, 9, 11, 14

 Signature Dish

CRAFT BEERS

DRAUGHT	PINT	GLASS
	€	€
Franciscan Well Rebel Red Ale (Cork) 4.3% alc Beautifully balanced with the malty sweetness; Crafted the Cork way	5.70	3.00
Hop house 13 (Dublin) 5% alc A crisp and full-flavoured lager with subtle malty notes and fresh hop aromas. Brewed at the Guinness Storehouse Dublin	5.50	3.10
Smithwick's Red Ale 3.8% alc A refreshing taste with a gentle balance of sweet malt notes, gentle hop bitterness and roasted barley	5.30	3.00

BOTTLES

Cotton Ball Mayfield 5 Pilsner lager (Cork) 500ml 5%alc The beer with a character. Clean, refreshing with a subtle aromatic hop flavour arising from a bed of light malt caramel.	6.50
Cotton Ball Kerry Lane Pale ale (Cork) 500ml 5%alc Like any Cork and Kerry marriage this pale ale is bitter sweet.	6.50
Cotton Ball Indian Summer Beer (Cork) 500ml 4.3%alc This beer captures the best of ale and lager. Citrus aroma gives Indian Summer the sweetest summer glow.	6.50
Stonewell Medium Dry Cider (Kinsale) 500ml 5.5%alc Strong apple aromas and not a lot else, a slight hint of floral and cut grass notes. Stonewell feels fresh and certainly refreshing. Brewed in Nohoval West Cork	6.50

LOCAL CRAFT BEERS HISTORY

Cork has the richest craft beer culture in Ireland, and the 'Franciscan Well' is one of Ireland's oldest micro-breweries. The Franciscan 'well' itself is still flowing today and the brew pub is based on the site of an ancient Franciscan monastery, just down the road from Maldron hotel Cork. Being so close to the brewery we make sure we have the freshest batch of Franciscan well beers here, gladly served to our guests.

'Cotton Ball' micro-brewery is a popular place amongst north-siders of Cork City. Here the Lynch family's ancestors established the Mayfield pub back in 1874. Today this family continue to make fabulous craft beers delivered to our doorstep for you to try and enjoy.

Allergen index:

No. 1 & 2 Shellfish, No. 3 Fish, No. 4 Peanuts, No. 5 Nuts, No. 6 Cereals containing Gluten, No. 7 Milk, No. 8 Soya, No. 9 Sulphur Dioxide, No. 10 Sesame Seeds, No. 11 Egg, No. 12 Celery and Celeriac, No. 13 Mustard, No. 14 Lupin

WINES

WHITE WINE	GLASS	BTL
	€	€
Campo del Moro Sauvignon Blanc Macabeo from Spain	€6.50	€22.50
Chilensis Chardonnay from Chile	€6.50	€25.00
Tini Pinot Grigio from Italy	€7.00	€27.00
Gabriella Pinot Grigio from Italy	€27.00	
Real Compania Verdejo from Spain	€28.00	
Torreon Valle De Rengo Sauvignon Blanc from Chile	€29.00	
Laroche Chablis from France	€35.00	
SPARKLING WINE		
Massotina Prosecco from Italy	€36.00	
CHAMPAGNE		
Pannier Pinot Noir Brut from France	€85.00	
RED WINE		
Campo del Moro Temp /Syrah / Cab from Spain	€6.50	€22.50
Chilensis Merlot from Chile	€6.50	€25.00
Palazzi Montepulciano D'Abruzzo from Chile	€7.00	€27.00
El Paral Malbec from Argentina	€27.00	
Olivier Ravoire Cotes Du Rhone Rouge from France	€32.00	
Muriel Rioja Crianza Tempranillo from Spain	€28.00	
ROSÉ WINE		
Round Hill White Zinfandel from California Usa	¼ Btl	€6.50
SPECIALITY TEAS AND COFFEES		
Bewley's Traditional Tea		2.50
Americano A perfect fusion of espresso and hot water		2.80
Cappuccino 2 shots of espresso with textured milk		3.25
Café Latte A shot of espresso with silky, textured milk		3.25
Specialty Tea Irish breakfast, earl grey, sencha green tea, camomile, peppermint, decaffeinated, red berry		3.00
Liquor Coffee Irish Coffee, French Coffee, Baileys Coffee, Calypso Coffee		6.80