

grain & grill

RESTAURANT

MENU

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

APPETISERS

Soup of the Day

Sometimes smooth, sometimes rustic but always homemade served with Murphy's stout and treacle bread
Contains Allergens 6 wheat + barley, 8, 9, 12

Buffalo Chicken Wings

In our hot Louisiana sauce (BBQ sauce also available) served with celery sticks and blue cheese dip
Contains Allergens 7, 8, 11, 12

West Cork Seafood Chowder

Fresh fish and shellfish in creamy Chablis sauce served with parmesan shaving and homemade soda bread
Contains Allergens 1 shrimp, 2 cod + coley + salmon, 6 wheat, barley, 7, 8, 9, 12

Whipped Ardsallagh Goats Cheese Salad

With parma ham & grilled & roasted peach
Contains Allergens 4, 5, 6, 7, 8, 11, 13

 Signature Dish

Sizzling Prawn Pil Pil

With lightly toasted sourdough for dipping
Contains Allergens 2 prawns, 6, 8, 9

Classic Duck Spring Rolls

On petit salad with hoi sin sauce
Contains Allergens 6 wheat, 8, 9, 10, 11, 13

HOUSE FAVOURITES

Slow Roasted Shin of Irish Beef Stew

With creamed potato and buttered soda bread
Contains Allergens 6 wheat, 7, 8, 9, 12

Jane Russel's Award Winning Italian Meatballs

Fennel, parmesan, and Nduja blended with pork, tagliatelle, homemade sauce and parmesan shaving
Contains Allergens 6 wheat, 8, 11, 13

 Signature Dish

Cajun Marinated Hake and Courgettes Skewers

On black pudding mash, served with grilled green beans and sweet chilli and coriander butter
Contains Allergens 3 hake, 7, 8

Traditional Fish and Chips

Irish haddock fillet, in crisp a beer batter, gribiche sauce, and caramelized lemon and twice cooked chips
Contains Allergens 3 haddock, 6 wheat, 8, 9, 11, 13

 Signature Dish

Grilled 9oz Sirloin Steak

With crispy onion rings, grilled tomato, flat cap mushroom served on creamed potato with choice of Brandy peppercorn or a Roasted Garlic butter
Contains Allergens 6 wheat, 7, 8, 9, 11, 12, 13

Certified Irish Angus Chuck Burger

Grilled Certified Irish Angus chuck burger, in brioche bun with crisp lettuce, vine tomato, mayo and Dubliner cheese. Served with chips and tomato relish
Contains Allergens 6 wheat, 7, 8, 9, 11, 13

 Signature Dish

Grilled Moroccan Style Marinated Breast of Chicken

Served on roasted sweet potato discs with fresh tomato salad and honey & coriander yoghurt
Contains Allergens 7, 8, 9

€

6.00

7.95

8.50

8.50

9.50

8.50

€

14.95

14.95

16.95

15.95

22.95

15.95

15.95

Authentic Thai Green Curry

Add chicken

Add king prawns

Lightly spiced with stir fried vegetables served with basmati rice, crispy poppadum and mango chutney
Contains Allergens 1 prawn, 2 squid, 6 wheat, 8, 14

Asian Thai Beef Salad

Pan fried sirloin strips of Irish beef, with red onion, served on fresh leaves, grated carrot, pickled cucumber, cherry tomatoes and crushed peanuts
Contains Allergens 4 peanuts, 8, 9, 13

Slow Braised Slaney Valley Lamb Shank

Served on mustard mash with minted gravy
Contains Allergens 7, 8, 9, 13

PLEASE ASK YOUR SERVER FOR TODAY'S SPECIALS

DESSERTS

14.50

2.00

3.00

16.50

17.50

€

Our Own Warm Apple and Berry Crumble

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

6.25

Cheesecake of the Day

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

6.25

Warm Chocolate Fudge Cake

With vanilla ice cream and whipped cream
Contains Allergens 5 nut trace, 6 wheat, 7, 8

6.25

Homemade Pavlova

With fresh fruits and whipped cream and mango couli
Contains Allergens 7, 11

6.25

Selection of Luxury Ice Cream

With fruit couli and served in a wafer basket
Contains Allergens 5 nut trace, 6 wheat, 7

6.25

Classic Crème Brulee

With homemade cookies and fruit skewer
Contains Allergens 5 nut trace, 6 wheat, 7, 9, 11

6.25

SIDES

Fresh Garden Salad

Contains Allergen 7, 11, 13

€

3.50

Hand Cut Chunky Chips

Contains Allergens 8, 9

3.50

Grilled Flat Cap Mushrooms

Contains Allergen 8

3.50

Homemade Coleslaw

Contains Allergen 8, 9

3.50

Homemade Sweet Potato Fries

Contains Allergens 8

4.00

Beer Battered Onion Rings

Contains Allergen 6 wheat, 8, 11

3.50

Buttered Seasonal Vegetables

Contains Allergen 7, 9

3.50

Extra Sauce

1.00

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 Shandon Cork City. Being so close to the brewery we make sure we have the freshest batch of Franciscan well beers here, gladly served to our guests.

CRAFT BEERS

| DRAUGHT | PINT € | GLASS € | BOTTLES | € |
|--|-----------|------------|--|------|
| Franciscan Well (Cork) Rebel Red Ale - 4.3%Alc Beautifully balanced with malty sweetness. Crafted the Cork way Contains Allergens 6 barley | 5.80 | 3.10 | Blacks Brewery Kinsale Kinsale Pale Ale 5%Alc American style Pale Ale, bursting with cascade and citra hops. Tropical and citrus flavours beautifully balanced with malt sweetness Contains Allergens 6 barley | 6.50 |
| 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 Contains Allergens 6 barley | 5.60 | 3.20 | Blacks Brewery Kinsale Black IPA 5%Alc This beer ambushes your senses. It looks dark and heavy, but tastes light and hoppy. Complex fruity flavours mixed with roasty bitter chocolate and coffee tones Contains Allergens 6 barley | 6.50 |
| Smithwick's Red Ale - 3.8%Alc A refreshing taste with a gentle balance of sweet malt notes, gentle hop bitterness and roasted barley Contains Allergens 6 barley | 5.40 | 3.10 | Stonewell Medium Dry Cider 5.5%Alc Strong apple aromas and a slight hint of floral notes. Stonewell feels fresh and certainly refreshing. Also available in Non-alcoholic Contains Allergens 12 | 6.50 |

SPECIALITY TEAS AND COFFEE

| | | | |
|--|------|---|------|
| Bewley's Traditional Tea | 2.20 | Café Latte | 3.00 |
| Americano A perfect fusion of espresso and hot water | 2.80 | Specialty Tea Irish breakfast, earl grey, sencha green tea, camomile, peppermint, decaffeinated, red berry | 2.50 |
| Cappuccino 2 shots of espresso with textured milk | 3.00 | Liquor Coffee Irish Coffee, French Coffee, Baileys Coffee, Calypso Coffee | 6.00 |

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

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