

hampton bar & bistro ~ dinner menu ~ 5.30pm to 9.30pm

STARTERS

SOUP OF THE DAY (ALLERGEN 1, 7, 9)	5.95
SEAFOOD CHOWDER (1, 2, 4, 7, 9, 14)	8.95
TEMPURA OF KING PRAWNS (1, 2, 3, 6) with mango & lime mayo	8.50
DUCK LIVER PÂTÉ (1, 7, 12) with red onion marmalade, and rustic baguette	7.80
SEAFOOD 'BASKET' (1, 2, 3, 4, 14) breaded prawns, calamari, cod bites, , tarragon dressing	10.95
FRANK'S ORIGINAL CHICKEN WINGS (3, 7, 9, 10) with blue cheese dip, celery stick	Starter 8.95 Main 13.95
CLASSIC CAESAR SALAD (1, 3, 7, 10) Add smoked chicken fillet & bacon	Starter 7.95 + 3.00 Main 10.95 + 4.00
Add smoked chicken fillet & bacon	+ 4.00

MAINS

SUPERFOOD SALAD (1, 7, 8) rocket, baby spinach, cos, chickpeas, glazed pear, avocado, sun-dried tomato, pine nuts, green olives, Moroccan lentils, sweet potato, dried cranberry, pesto dressing	11.50
Add feta cheese (7)	+ 3.00
Add smoked chicken	+ 4.00
Add tuna flakes (4)	+ 4.00
Add smoked salmon (4)	+ 4.00
BAKED BEEF TOMATO (7) stuffed with quinoa, raisins, cumin, served with a feta cheese & oregano sauce	12.50
THAI RED CURRY (4, 6, 9, 10) with bell pepper, baby corn, red onion, basmati rice Add chicken +€4 Add tiger prawns + €7	12.95

MAINS

CHAR-GRILLED 7OZ IRISH FILLET STEAK (1,2, 3, 6, 7, 9) with grilled hand-cut chips, and green peppercorn sauce Add tiger prawns and garlic butter	28.95 + 7.00
ROASTED MAGRET OF DUCK (7, 9, 12) orange & carrot purée, roast vegetables, Malbec reduction	19.95
SLOW-BRAISED LAMB SHANK (1, 9) mashed potatoes, roasted vegetables, red onion jus	21.95
HAMPTON BEEF BURGER (1, 3, 7, 10) 10oz Irish cheese burger with bacon, onions, tomato, lettuce, country relish, and stealth fries.	15.50
PAN-SEARED FILLET OF HALIBUT (1, 4, 7, 10, 12) baby broccoli, lemon & white wine cream sauce, smoked paprika coulis	18.95
CHICKEN CACCIATORE (6, 9, 12) with crispy pancetta, a tomato, olive & herb sauce, baby potatoes	16.95
SPAGHETTI AL NERO (1, 4, 7) with asparagus tips, chopped parsley, olive oil, chilli, garlic, and parmesan shavings Add Parma ham Add prawns (14)	12.95 + 4.00 + 7.00
PIZZAS (12 INCH) Margharita €13.50 Vegetarian €13.50 Pepperoni €14.50 Fiery Diablo with Chicken €14.50	
SIDES	
SWEET POTATO FRIES	4.00
ROASTED VEGETABLES	4.00
PARISIENNE POTATO	4.00
ONION RINGS	3.50
CREAMY MASH	4.00
STEALTH FRIES	4.00
GUINNESS BREAD	1.50
AIOLI/ RELISH/ PESTO	0.50

ROOM SERVICE CARRIES A €5 CHARGE

The ingredients used in the dish contain. 1-Gluten 2-Crustaceans 3-Eggs 4-Fish 5-Peanuts 6-Soybeans 7-Milk 8-Nuts 9-Celery 10-Mustard
11-Sesame Seeds 12-Sulphur Dioxide 13-Lupin 14-Molluscs. All 14 allergens are openly used throughout the kitchen.
Trace amounts may be present in all dishes. Our steaks are from Doyle Meats

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DESSERTS

HOMEMADE TIRAMISU (1,3,7,12) 7.50
served with chocolate & amaretto sauce

**HOMEMADE STICKY TOFFEE
PUDDING** (1,3,7) 6.50
with salted caramel sauce, and vanilla ice cream

**HOMEMADE APPLE & BERRY
COMPOTE CRUMBLE** 6.50
(1, 3, 5, 7, 8)
with bourbon vanilla ice cream

CHOCOLATE FONDANT (13,7) 7.50
with coconut ice cream

**ASSIETTE OF GLENOWEN & PAGANINI
ICE CREAM SELECTION** 6.50
(1, 3, 5, 6, 7, 8, 10)

- Bourbon Vanilla
- Strawberry (Glenowen)
- Lemon Meringue
- Double Chocolate
- Salted Caramel
- Coconut

TEAS & COFFEES

	<u>Regular</u>	<u>Large</u>
POT OF REGULAR TEA	2.30	4.60
POT OF EILLES TEA	3.00	
ESPRESSO / DOUBLE	1.70	2.50
AMERICANO	2.50	2.50
CAPPUCCINO	3.00	3.50
LATTE	3.00	3.50
MACCHIATO	2.00	2.80
FLAT WHITE	3.00	
HOT CHOCOLATE	3.00	
MOCHA	3.20	

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AFTER-DINNER DRINKS

TOBLERONE 11.00
Cariel Vodka, Mozart Chocolate, Frangelico, with fresh cream, honey, and chocolate sauce

INSOMNIAC MARTINI 11.00
Kahlua, Cariel Vanilla Vodka,
Frangelico, gomme sugar, and a shot of espresso

SPECIALITY COFFEE 6.50
Irish, French, Calypso, Baileys, Seville, Italian

DIGESTIFS from 5.50
Drambuie, , Limoncello, Sambuca, Jagermeister,
Gran Marnier, Port

WINES – HOUSE SELECTION

	<u>GL.</u>	<u>BTL</u>
<u>WHITE</u>		
COORANG CHARDONNAY <i>AUSTRALIA</i>	6.80	27.50
BARON DE MONTGAILLARD <i>FRANCE</i>	6.80	27.50
SIMBOLI PINOT GRIGIO <i>ITALY</i>	7.20	29.00
3 WOOLY SHEEP SAUVIGNON <i>NEW ZEALAND</i>	8.50	34.00
<u>RED</u>		
ROLAND BOUCHECOURT MERLOT <i>FRANCE</i>	6.50	24.00
ZAGALIA MONTEPULCIANO <i>ITALY</i>	6.80	27.00
ESTACION CABARNET SAUVIGNON <i>CHILE</i>	7.20	29.00
DON APARO MALBEC <i>ARGENTINA</i>	7.50	30.00
CONDE DEVALDEMAR RIOJA <i>SPAIN</i>	8.50	34.00

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