

grain & grill

RESTAURANT



Maldron Hotel Kevin Street

DINNER MENU


STARTERS

Soup of the day Chef's daily soup served with homemade brown bread (Contains Allergens: 6 flour & oats, 7, 13)	€5.50
Crispy chicken wings Irish chicken wings fried till crisp. Tossed in your choice of either fiery hot sauce or BBQ served with Cashel blue cheese dip and celery stick (Contains Allergens: 7, 8, 11, 12)	€7.95
Jane Russel's award-winning Italian meatballs Fennel, Parmesan and Nduja blended with pork. in a homemade tomato sauce, served with a grilled flatbread (Contains Allergens: 6 wheat, 9, 11, 13)	€7.95
Irish haddock smokies Natural smoked haddock baked in creamy bechamel sauce with spring onion, cherry tomato and gruyere cheese (Contains Allergens: 3 smoked haddock, 7)	€8.95
Two-way cooked aubergine parmigiana Eggplant fried then baked with smoked Irish Gubeen buffalo mozzarella, fresh basil in a rich tomato sauce (Contains Allergens: 7, 11, 6)	€7.95
Prawn and avocado tian Roast red pepper coulis, dressed baby leaves (Contains Allergens: 1, 2 prawns, 7)	€8.45
Brussels Pâté Pork liver pâté with tea and date puree, crispy sea salted herb croutons and toasted Hazelnuts (Contains Allergens: 7, 6 wheat, 11)	€7.95

THE GRILL

The grain & grill Irish Angus ground steak burger Chargrilled beef burger, smoked bacon, mature cheddar cheese on a brioche bun with garlic aioli. "The Scullery" relish, tomato, onion, crisp lettuce, served with twice cooked chunky chips (Contains Allergens: 6 flour & oats, 7, 8, 11, 12, 13)	€16.95	 <i>Signature Dish</i>
8oz Certified Angus fillet steak Prime Angus beef fillet, tender stem broccoli, roast squash marsala, buttered mushroom, chunky fries. Served with béarnaise sauce or pepper and brandy cream (Contains Allergens: 6 wheat & oats, 7, 9)	€29.00	
Glyn Valley Irish PIRI PIRI chicken Marinated half chicken, chargrilled with sweet potato wedges and tomato salsa and crème fraiche (Contains Allergens: 7, cream, 9, 12 and 13)	€19.95	 <i>Signature Dish</i>
Roast pork belly Marinated Irish pork belly, crispy crackling, blood pudding croquette, caramelized apple puree, celeriac crisps (Contains Allergens: 6 wheat & oats, 7, 9)	€19.00	
Slane Valley lamb shank Slow braised lamb shank in red wine and rosemary with buttery mash and roast honey glazed root veg, jus (Contains Allergens: 7, 9, 12)	€19.95	
Chef's daily special Please ask your server for details and price		

MAINS

Traditional fish & chips <i>Light crispy battered cod with salt & vinegar chips, gribiche sauce and caramelized lemon</i> (Contains Allergens: 3, 6 flour & oats, 7, 11, 12, 13)	€14.00	 <i>Signature Dish</i>
Beef and Guinness pie <i>Tender pieces of beef slow cooked in a rich Guinness gravy, onion, mushroom topped with puff pastry served with champ mash</i> (Contains Allergens: 6 wheat & oats, 12, 10)	€15.50	
Spaghetti pesto <i>Sundried tomato pesto, tender broccoli, artichoke, olives, pine nuts, crumbled feta cheese, rocket, tossed in spaghetti</i> (Contains Allergens: 6 wheat)	€15.95	
Poached natural smoked haddock <i>Crushed baby potato, julienne mangetout, spring onion, poached egg, white wine, whole grain mustard, cream, burned shallot</i> (Contains Allergens: 3, smoked haddock, 9, 7, 13, 11)	€19.95	
Broccoli feta salad <i>Tender stem broccoli, feta cheese, chick pea, tomato pesto, toasted hazelnuts, mangetout, cherry tomato, baby leaves and honey mustard dressing</i> (Contains Allergens: 7, 5 hazelnuts, 13, 9)	€13.50	

SIDES

Fries	€4.00	Baby potatoes	€4.00
House Salad (Contains Allergens: 13)	€4.00	(Contains Allergens: 7)	
Buttered greens (Contains Allergens: 7)	€4.00	Pepper sauce	€4.00
		(Contains Allergens: 7, 9, 12)	
		Béarnaise sauce	€4.00
		(Contains Allergens: 6 wheat, 7, 11)	

DESSERTS

Sticky toffee pudding <i>With toffee sauce, strawberry compote and vanilla ice cream</i> (Contains Allergens: 6 wheat, 7, 11)	€5.95	Profiteroles	€5.95
		<i>White chocolate, dark chocolate and salted caramel seasonal sauce</i> (Contains Allergens: 5 nut trace, 6 wheat, 7, 8, 9, 11 and 14)	 <i>Signature Dish</i>
Seasonal berry cheesecake <i>Berry textures, raspberry quenelle</i> (Contains Allergens: 5 nut trace, 6 wheat, 7, 8, 9, 11 and 14)	€5.95	 <i>Signature Dish</i>	
Selection of ice cream <i>Vanilla, strawberry, chocolate</i> (Contains Allergens: 7, 11)	€5.95	Warm chocolate brownie	€5.95
		<i>Chocolate sauce, pistachio ice cream</i> (Contains allergens 6 wheat, 7, 11, 5 pistachio)	

Allergens are listed for each dish. Please refer to the Allergen index on the back cover.

Food Allergy Disclaimer:

Please be advised that our menu items may contain allergens, may have come in contact with items containing allergens, and there is always a risk of contamination or cross contact. In addition, the potential does exist, that food manufacturers may change their formulation or manner of processing without our knowledge.

Allergen Index

No 1 & 2 Shellfish, No 3 Fish, No 4 Peanuts, No 5 Nuts,
No 6 Cereal containing gluten, No 7 Milk/Milk Products, No 8 Soya,
No 9 Sulphur Dioxide, No 10 Sesame Seed, No 11 Egg,
No 12 Celery and Celeriac, No 13 Mustard, No 14 Lupines