

# grain & grill

**ALL DAY MENU** \_\_\_\_\_

Pricing may vary per location

## TWO-COURSE SPECIAL £26

Includes any small plate or dessert added to any main course\*, pizza or burger

\*Does not include 8oz sirloin steak or feather blade of beef.

## SIGNATURE SANDWICHES

All sandwiches served with sea salt fries.

Add Parmesan fries, add side salad, add soup

### Cheese and Ham Toastie

Hand-carved ham with melting aged cheddar cheese, onion relish and rosemary butter on sourdough bread

### Spiced Paneer Kathi Roll

Spiced marinated paneer, with sauteed vegetables and tangy chutney on a savoury Indian wrap

## SMALL PLATES

### Whipped Goat's Cheese on Toast

Grilled artisan bread topped with whipped goat's cheese and tossed rocket with roasted walnuts

### Gambas Pil Pil

Pan-fried chilli-infused prawns with fresh garlic on charred pinca bread

### Pulled Beef Chilli Nachos

Crunchy tortilla chips topped with slow-cooked Irish beef, guacamole, cheddar cheese, sour cream, jalapeños and salsa

### Fresh Artisan Soup

Served with warm sourdough bread.  
Ask your server for today's soup of the day

### Olives

Selected olives with garlic, fresh herbs and extra virgin olive oil

### Jalapeño Poppers

Peppers filled with cream cheese and served with a tomato salsa

### Original Buffalo Wings

Crispy fried wings coated in a hot sauce, served with a blue cheese dip

### Spicy Crisp Cauliflower Taco **vg**

Crunchy cauliflower florets loaded with gochujang mayo slaw, corn tortillas and a red pepper and basil salsa

### Hand-stretched Sourdough Garlic and Cheese Pinca Bread

Served with garlic aioli

## LOADED FRIES

### Loaded Sesame Crispy Chicken Fries

Asian-spiced fries topped with crisp fried battered chicken, sliced chilli, katsu sauce and a buttermilk dressing

### Loaded Chorizo and Mozzarella Fries

Fries topped with spicy chorizo, garlic mayo and mozzarella

### Loaded Taco Fries **vg**

Fries topped with a bean chilli, jalapeños and chipotle mayo

## 12" STONE-BAKED SOURDOUGH PIZZA

### Margherita

Classic fresh tomato sauce, mozzarella and mixed herbs

### Contadina

Fresh tomato sauce and mozzarella, topped with mushrooms, grilled peppers, hot honey and basil

### Alla Diavola

Fresh tomato sauce, mozzarella and pepperoni with a touch of chilli

## ALLERGEN INFORMATION



Please scan the QR code to check allergen information for your chosen dish.

We take food allergies very seriously; however, our kitchen has many ingredients, so we can't guarantee zero cross-contamination with allergens. Please inform a member of our team of any food allergies so we can guide you accordingly.

We have also highlighted dishes which are **VG** Vegan

Our beef is 100% Irish and is responsibly sourced by our butcher.

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## HOUSE BURGERS

All burgers served on a potato bun

### The Classic Burger

Two prime 4oz Irish rib steak burgers topped with cheddar cheese, grilled onions, iceberg lettuce, beef tomato and a sweet dill pickle mayo

### The Gourmet Burger

Two prime 4oz Irish rib steak burgers with smoked cheddar cheese, caramelised onion relish, fresh beef tomato, tossed rocket and truffle mayo

### The Mexican Buttermilk Chicken Burger

Tender chicken breasts in a crisp fried batter, topped with chilli cheese, salsa, baby gem lettuce, red onion, jalapeños and a smoky chipotle slaw

### The Smashed Buffalo Burger vg

Two smashed veggie patties served with a red pepper houmous, baby gem lettuce, smashed avocado, tomato and a basil mayo

#### ADD:

4oz Irish rib steak burger

Crisp fried battered chicken breast

Crispy bacon

Upgrade to Parmesan truffle fries

## SALADS

### Caesar Salad

Cos lettuce, baked sourdough croutons, Parmesan and Caesar dressing

### Superfood Salad

Baby spinach, crumbled feta, sweet carrot and tenderstem broccoli with bulgur wheat and quinoa. Topped with herb vinaigrette and toasted flaked almonds

### Buddha Bowl vg

Cumin and lemon couscous and harissa salad with chickpeas and red peppers. Topped with charred baby corn, smashed avocado, a tahini-lemon dressing and toasted pumpkin seeds

### Bang Bang Chicken Salad

Crisp fried battered chicken with napa cabbage, red peppers, shredded carrot and red onion. Tossed with pickled cucumber, chilli, toasted sesame seeds and a soya mango dressing

#### ADD:

Crisp fried battered chicken breast

Garlic prawns

Crispy cauliflower

Grilled tofu **VG**

## MAIN COURSES

### Chimichurri and Lime Grilled Salmon

Salmon fillet with roasted chipotle red peppers, sweet potato and charred tenderstem broccoli. Topped with toasted almonds and herb yoghurt

### \*Centre-Cut Irish 8oz Sirloin Steak

Tender centre-cut Irish sirloin steak with grilled portobello mushroom, crispy onion rings and sea salt fries

#### Choose from

Pepper sauce or garlic butter

### Traditional Fish and Chips

Beer-battered fish fillet served with crushed peas, tartar sauce and sea salt fries

### Chicken Parmigiana

Breaded chicken escalope served with Parmesan potatoes, fresh rocket and balsamic vinaigrette

### \*Slow-Cooked Irish Feather Blade of Beef

Braised Irish beef cooked in red wine and sage. Served with garlic mash and honey-roasted carrots

### Chicken and Oyster Mushroom Pappardelle

Pappardelle pasta with tarragon and spring onion cream, 'nduja crumb and Parmesan shavings. Served with toasted garlic bread

### Laksa **VG** alternative available

Noodle dish with prawns, chicken, bok choy, beansprouts and fried tofu in a chilli-spiced broth, topped with crispy onions

## SIDES

### Sea Salt Fries

### Parmesan Fries

Truffle mayo dip

### Roast Spiced Corn Ribs

Cholula mayo dip

### Mediterranean Chopped Salad

Chopped cos lettuce with fresh cherry tomatoes, cucumber, red onion, feta cheese, Kalamata olives and a honey mustard vinaigrette

### Beer-Battered Onion Rings

Chipotle mayo dip

#### Add A Dip

Truffle mayo  
BBQ

Garlic mayo  
Taco

Sweet chilli

