

grain & grill

ALL DAY MENU _____

Pricing may vary per location

TWO-COURSE SPECIAL €28

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 Garlic mayo Sweet chilli
BBQ Taco

