



## ◆ MORELANDS ◆ GRILL

### À LA CARTE

#### TO START

##### Soup of The Day €12.50

Served with House Baked Bread  
(1, 5, 16)

##### Yellow Fin Tuna Nicoise €15.00

Nicoise Frisée Salad with Quail Egg,  
Heirloom Baby Tomatoes and Violet Potatoes  
(6, 7, 17, 18)

##### Scallops with Crispy Saffron Rice €16.50

Globe Artichoke and Barigoule Emulsion  
(5, 6, 16, 17, 18, 24)

##### Half Dozen or Dozen Oysters 21€ or 42€

Natural Carlingford Lough Oysters  
Mignonette Sauce and Lemon Gel  
(18, 24)

OR

Carlingford Rockefeller Oysters  
Spinach and Watercress Crust, Pernod drizzle  
(1, 5, 18, 24)

##### Girole Mushroom and Goats Cheese Tarte Tatin

€14.50

Black Truffle Tressed Organic Leaves and Toasted  
Pinenuts (1, 5, 6, 17, 18, 23)

##### Herb Roasted Pannage Porchetta €15.50

Served with Toasted Sourdough and Blistered Tomatoes  
(1)

##### Chickpeas and Black Bean Hummus V €14.50

Mustard Meringue, Homemade Garlic and  
Coriander Naan, Roast Chickpeas and Smoked Paprika  
(1, 17, 18)

#### MAIN

##### Morelands Charred Beef Burger €25.00

6oz Grilled Irish Beef Burger, Salted Bacon, Local  
Cheddar Cheese, Nduja Mayonnaise,  
Bourbon Caramelised Onions, Toasted Brioche,  
Stealth Fries  
(1, 5, 6, 16, 17, 18)

##### Sous Vide Chicken Breast €24.50

Truffle Mash, Black Locust Honey Glazed Baby Carrots,  
Roast Red Pepper Emulsion and Fried Leeks  
(5, 18)

##### Seared Atlantic Salmon €28.50

Baby Potatoes, Black Kale, Clams, Samphire  
and Black Olive Tapenade  
(5, 7, 18, 21)

##### Beetroot Risotto V €24.50

Radicchio, Pink Lady Apple  
and Roasted Walnuts  
(18)

##### Grilled Slaney Valley Rack of Lamb €36.00

Mustard, Rosemary and Garlic Crust, Confit Smoked  
Potato, Green Pea Velouté, Asparagus and Tempura  
Anchovy  
(1, 5, 7, 17, 18)

##### Pan Seared Wild Irish Black Sole €47.50

Served on the Bone and Basted in a Sauce Meunière,  
Burnt Butter, Parsley, Lemon and Capers  
\*This Dish Includes One Side Dish from Our Selection  
Below  
(1, 5, 7, 18)

#### JOSPER GRILL

Our Irish Beef selection is Grilled in a Josper Oven and  
is Served with a Marrow Pressed Potato,  
Pickled Shimeji Mushrooms,  
Parmesan and Parsley Crisp  
(5, 17, 18)

##### 10oz Striploin of Beef (5) €39.00

##### 12oz Ribeye of Beef (5) €44.00

##### 8oz Fillet of Beef (5) €48.00

##### 32oz Côte De Boeuf Steak €98.00

(Recommended for Two Sharing) (5)

##### Choose One Side Select from Side Dishes Below

##### Choose One Sauce

Bearnaise (5, 6, 17, 18) | Green Peppercorn (5, 16, 18)  
Chimichurri (18) | Garlic Butter (5)

#### SIDES

##### Beef Fat Tender Stem Broccoli €7.00

Cashel Blue (5)

##### Truffled Stealth Fries €7.00

Pecorino Cheese (5, 7)

##### Colcannon Mash Potatoes €7.00

Cabbage, Irish Butter (5)

##### Garden Salad €7.00

Citrus Dressing (17, 18)

##### Sweet Potato Fries €7.00

Smoked Paprika Aioli (5)

##### Little Caesar Salad €7.00

Salted Bacon, Croutons,  
Parmesan Dressing (1, 5, 6, 7, 17, 18)

**Allergen Guide:** 1 Wheat, 2 Rye, 3 Oats, 4 Barley, 5 Dairy, 6 Egg, 7 Fish, 8 Peanut, 9 Soybean, 10 Almond,  
11 Walnut, 12 Hazelnut, 13 Cashew, 14 Pecan, 15 Pistachio, 16 Celery, 17 Mustard, 18 Sulphites, 19 Sesame,  
20 Lupin, 21 Shellfish, 22 Crustaceans, 23 Pinenut, 24 Mollusk.

V - Vegan

All prices are in Euros and inclusive of VAT