



# MORELANDS

## GRILL

Located at the bustling intersection of Westmoreland Street, Moreland's Grill draws on the spirit of the city to create a welcoming and sophisticated setting.

Our Executive Chef Stephen Maguire and his exceptional culinary team have perfected the art of dining, combining locally sourced ingredients with innovative techniques to create a menu that is both timeless and contemporary.

At the heart of our kitchen beats the Josper Grill, where we grill the finest Irish beef, fish, and seasonal vegetables at over 500°C, locking in their natural juices for a bold and memorable flavour.

## TO START

### Macroom Buffalo Burrata €19.00

Mint & Basil Marinated Tomatoes, Black Olives,  
Croutons, Olive Oil  
(1, 5, 6, 16, 17, 18)

### Seared King Scallops €19.50

Smoked Paprika Aioli, Turmeric and Pickled Cauliflower,  
Panna Grita  
(1, 5, 6, 16, 17, 18, 21, 22)

### Potted Smoked Mackerel €17.50

Lemon & Dill, Crispy Capers, Trout Caviar,  
Guinness Soda Bread  
(1, 5, 6, 7, 16, 17, 18)

### Cooleeney Peppered Brie €17.00

Sun Dried Tomato Relish, Pickles, Toasted Ciabatta  
(1, 5, 6, 17, 18)

### Braised Ham Hock €19.00

Panko & Bacon, Charred Red Peppers, Red Cabbage,  
Chimichurri Emulsion  
(1, 5, 6, 9, 16, 17, 18)

## SALAD

*Add Grilled Prawns, Chicken Breast or Five Spiced Tofu for a €7 Supplement*

### Moreland's Caesar €17.00

Gem Lettuce, Crispy Bacon,  
Grana Padano, Focaccia Croutons, Caesar Dressing  
(1, 5, 6, 7, 16, 17, 18)

### Smoked Cauliflower €17.00

Chickpea & Feta Bowl, Spiced Harissa, Sumac Flatbread  
(1, 5, 6, 16, 17, 18)  
Vegan Option Available

### Goats Cheese, Beetroot & Rocket Salad €17.00

Pumpkin Seeds, Radish, Orange Segments  
Citrus Maple Dressing  
(5, 16, 17, 18)

## JOSPER GRILL

### John Stone Craft Butcher Selection

(5, 18)

#### 7oz Fillet of Beef €54.00

#### 8oz Striploin of Beef €44.00

#### 10oz Ribeye of Beef €48.00

#### 32oz Côte de Boeuf €135.00

Recommended for two. Comes with two sides of your choice.  
Please allow 45-minutes cooking time

John Stone's finest Beef is an Irish artisan premium producer based in Longford, supplying some of the finest establishments around the globe.

All John Stone's Beef is grass-fed and dry-aged for a minimum of 28 days.

All Grilled Steaks are served with a Parmesan & Garlic Hasselback, Braised Shallot Heart & Balsamic Mushroom with a sauce of your choice.

### Choose One Sauce

#### Moreland's Béarnaise with Mustard & Tarragon

(5, 6, 17, 18)

#### Crushed Peppercorn & Brandy (5, 9, 16, 18)

#### Confit Garlic, Black Pepper & Rosemary Butter (5)

#### Vibrant Chimichurri (18)

### Enhance Your Steak

#### Add Grilled Tiger Prawns (5, 9, 21, 22) €12.00

#### Add Seared Foie Gras (5) €18.00

## MAIN

### Wicklow Lamb Rump €34.00

Asparagus, Roasted Leek, Peas & Butter,  
Lamb Jus, Affilla Cress  
(5, 16, 17, 18)

### Cavan Corn-Fed Chicken €32.00

Roscoff Onion Rings, Chicken Stock Potato Gratin with  
Parmesan & Thyme, Tender-Stem Broccoli Shoots,  
Chicken Jus  
(1, 5, 16, 17, 18)

### Atlantic Cod Fillet €36.00

Cauliflower & Lemongrass, Poached Potatoes,  
Crisp Shallots  
(1, 5, 7, 16, 17, 18)

### Hegarty's Irish Cheddar & Black Pepper Gnocchi €27.50

Grilled Courgette & Broad Beans,  
Parmesan & Fennel Cream Reduction  
(1, 5, 6, 16, 17, 18)

### Grilled Fillet of Organic Salmon €34.00

Dublin's Finest Colcannon,  
Fresh Tomato Pico de Gallo, Salmon Caviar  
(5, 7, 16, 17, 18)

### Vegan Grilled Aubergine €26.00

Roasted Peppers & Tomato Reduction, Pickles,  
Crumbled Feta  
(1, 9, 16, 17, 18)

## SIDES

### Cream of Spinach €7.50

Nutmeg, Cream & Garlic  
(5, 9)

### Mashed Potato €7.50

Double Cream, Salted Butter  
(5)

### Truffle Mac & Cheese €9.50

Macaroni Pasta, Truffle Cheese Sauce, Chives  
(1, 5, 6, 8, 19)

### Triple Cooked House Fries €7.50

Achill Island Salt  
(9)

### Truffle Fries €7.50

Pecorino Cheese & Chives  
(5, 6, 7, 9, 17, 18)

### Sautéed Wild Mushrooms €7.50

Confit Garlic Butter, Panagrita  
(1, 5, 9)

### Asparagus Bundles €7.50

Achill Island Salt  
(9, 17, 18)

### Garden Salad €7.50

Citrus & Maple Dressing  
(9, 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.

All prices are in Euros and inclusive of VAT