



◆ MORELANDS ◆

GRILL

À LA CARTE

TO START

Soup of The Day €12.00

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

Smoked Breast of Silverhill Duck €16.00

Rooster Potato Dumpling, Charred Mango Chutney
& Buttered Savoy Cabbage
(1, 5, 6, 7, 18)

Ox Cheek with Roasted Bone Marrow €15.50

Grana Padano Crust, Pickle Emulsion,
Toasted Herb Ciabatta
(1, 5, 6, 16, 18)

Half Dozen or A Dozen Carlingford Oysters

21€ or 38€

Natural Style Oysters

Mignonette Sauce and Grilled Lemon
(18, 24)

or

Baked Rockefeller Oysters

Irish Bacon Hollandaise & Horseradish
(5, 6, 18, 24)

Atlantic King Scallops €16.50

Pea Puree, Boudin Noir and Oat Crumble, Pork Crackling
& Lemon Balm
(1, 5, 16, 18, 24)

Carpaccio of Shaved Angus Beef Fillet €16.50

Anchovy & Parmesan Aioli, Crispy Shallots,
Rocket with Mustard Cress, Homemade Sourdough
(1, 5, 7, 17, 18)

Green Pea & Mint Hummus ^V €14.50

Salted Vegan Feta, Confit Garlic, Vegan Pita Bread
(1, 18)

MAIN

Seared Atlantic Fillet of Salmon €28.50

Chickpeas & Chorizo Fricassee, Sauteed Fennel,
Grilled Tender Stem Broccoli
(1, 5, 6, 7, 18)

Sous Vide Free-Range Chicken Breast €24.50

Grilled Summer Baby Carrots, Filo Wrapped Gratin
Potato, Wilted Garlic & Spinach with a Red Wine Jus
Reduction
(1, 5, 6, 16, 17)

Black Angus Charred Beef Burger €26.00

7oz Grilled Black Angus Charred Beef Burger, Salted
Bacon, Local Cheddar Cheese, Nduja Mayonnaise,
Bourbon Caramelised Onions, Toasted Brioche,
Triple Cooked House Fries
(1, 5, 6, 16, 17, 18)

Grilled Red Pepper Vegan Ravioli ^V €26.50

Salt Baked Kohlrabi, Black Olive Crumble
with Basil Braised Vine Tomato Sauce
(1, 16, 18)

Hand Rolled Potato Gnocchi €24.50

Goats Cheese, Shimeji Mushroom, House Dried
Heirloom Tomatoes, Toasted Cashew & Almond with
Garden Peas, and a Sweet Romesco Bread Sauce
(1, 5, 6, 10, 13, 18)

JOSPER GRILL

Our Angus Beef Selection

10oz Striploin of Beef ⁽⁵⁾ €39.00

12oz Ribeye of Beef ⁽⁵⁾ €44.00

8oz Fillet of Beef ⁽⁵⁾ €48.00

26oz Porterhouse €90.00

(Sharing Recommended for Two, accompanied by 3 sides of your choice) ⁽⁵⁾

Our Irish Beef selection is Grilled in a Josper Oven and is
Served with a Beef Confit Carrot & Potato with Summer
Mushroom Puree ⁽⁵⁾

All of our Beef options are from a Certified Angus Beef
Supplier, Courtesy of Robinson Meats.

Certified Irish Angus Cattle are raised grazing on lush open
Irish pastures, free to find the sweetest grasses, wild herbs
and natural clovers which give our premium beef its unique
flavour

All our Fish and Seafood is supplied by Wrights of Marino
& Kish Fish

Grilled Selection Alternatives

20oz Grilled Whole Seabream ^(5, 7) €32.50

12oz of Slaney Valley Lamb Cutlets (Served Pink) ⁽⁵⁾ €36.50

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⁾ | Red Wine Jus ^(16, 18)

SIDES

Seasonal Vegetables €7.50

with Salted Irish Butter ⁽⁵⁾

Truffle Fries €7.50

Pecorino Cheese & Chives ^(5, 6, 7)

Sweet Potato Chips ^(5, 6, 18) €7.50

Garden Salad €7.50

Citrus & Maple Dressing ⁽¹⁸⁾

Triple Cooked House Fries €7.50

Mashed Potato €7.50

Double Cream, Salted Butter ⁽⁵⁾

Little Caesar Salad €7.50

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
A discretionary service charge of 12.5% applies for groups of six or more.