

Appetisers

West Coast Chowder 12 COA
Creamy seafood broth, fresh dill & Irish soda bread

Duck Liver & Foie Gras Parfait 13 COA
Cumberland sauce & toasted brioche bread

Falafel & Feta Cheese Salad 12.50 V
Avocado, organic leaves, apple, cucumber, red onion, cherry tomatoes, house dressing

Pil Pil Prawns 16 COA
Dublin Bay prawns, Hamptons pil pil oil, garlic sourdough

Bluebell Falls Thyme & Honey Goats Cheese 13 V
Beetroot puree, poppy seed crème fraîche, dressed organic leaves

Shichimi Chilli Squid 14
Crispy squid, poznu aioli & blackened lime

Satay Marinated Chicken Skewers 12.50 COA
Asian marinated salad, peanut dipping sauce

Atlantic Scallops 16
Athea black pudding, cauliflower puree, smoked bacon, veal jus

Hamptons Confit Duck Rolls 13
Sweet soy sauce, pickled Asian salad

Hamptons Prawn Cocktail 14.50 COA
Butterhead salad, avocado, apple, Marie Rose sauce & Irish soda bread

Classic Caesar Salad 12.50 COA
Baby gem, smoked pancetta, garlic croutons, aged parmesan, Hamptons Caesar dressing

Hamptons Chicken Wings 12.50
Tossed in our spicy sauce with blue cheese dip

Bang Bang Chicken 13 COA
Stir fry vegetables, tossed in our own unique sticky sauce

Our Jospier Grill

10oz Angus Fillet Steak 40 COA
Served with onion ring & portobello mushroom

10oz Angus Sirloin Steak 32 COA
Served with onion ring & portobello mushroom

20oz Mohawk Rib Steak 55 COA
Irish Prime Rib served with onion ring & portobello mushroom



Chateaubriand for Two 85 COA
20oz double black Angus Irish Fillet
Choose 4 sides and 2 sauces of your choice

Choice of Sauces
Mushroom Sauce - Béarnaise Sauce - Peppercorn Cream Sauce - Garlic Butter - Café de Paris Butter - Red Wine Jus - Cashel Blue Cheese Sauce

Choice of Sides
Garlic Potatoes - Creamy Mash Potatoes
Hampton's Fries - Roast Root Vegetables
Steamed Greens - Creamed Spinach

Please allow extra cooking time for our larger cuts of meat

14oz Rib Eye Steak 38 COA
Served with onion ring & portobello mushroom

Half Chicken 24 COA
Jospier blackened chicken, chive whipped potatoes, sage & thyme stuffing, roast heritage carrots, chicken jus

Surf & Turf Add Ons COA
Grilled Garlic Prawns 10
Grilled Scallops 12
Grilled ½ Lobster 35
(subject to availability)

Classics

Pancetta Pork Fillet 29
Sun dried tomato crushed potatoes, Provençale fine beans, light mustard & porcini mushroom sauce & thyme apple jam

Kerry Hills Lamb Shank 25
Creamy whipped potatoes, thyme roasted carrots & parsnips, tender stem broccoli & mint jus

Bang Bang Chicken 23.50 COA
Stir fry Asian vegetables, tossed in our own unique sticky sauce with steamed rice or Hamptons fries

Knife & Fork BBQ Pork Ribs 25
Slow cooked fall from the bone BBQ ribs, our own smokey sauce, fries & Hamptons Slaw

Massaman Prawn Curry 28 COA
Mild red curry, coconut milk, lime leaf, ginger, steamed rice & poppadom

Massaman Chicken Curry 24 COA
Mild red curry, coconut milk, lime leaf, ginger, steamed rice & poppadom

Irish Angus Beef Burger 24 COA
Two 5oz patties, Hamptons unique burger sauce, salad garnish, smoked bacon, Monterey Jack cheese, fries & Hamptons slaw

From The Sea

Carrigaholt Atlantic Salmon 28
Creamy whipped potatoes, asparagus, spinach, vermouth cream sauce

Seafood Pie 23
Cod, salmon, smoked haddock, mussel & saffron sauce & cheesy gratinated potatoes

Dover Sole 45
On the bone whole sole, café de Paris butter, sautéed baby potatoes, baby carrots & virge sauce

Jospier Roast Monkfish 30
Podded pea & red pepper risotto, sea asparagus, saffron mussel sauce

Carrigaholt Lobster Half 35/ Whole 65
Grilled lobster with garlic butter, rucola salad, steamed baby potatoes or Hamptons fries

Grilled Halibut 32
Roast Butternut squash potato, sautéed baby spinach & fennel, crab remoulade & watercress sauce

Vegan / Vegetarian

Vegan Steak 29
Vegan flank steak, sautéed spinach, fries, vegan Dijon mustard sauce

Mushroom Risotto 30
Morels, vegan feta, edamame beans, baby spinach

Vegan Burger 23
Spicy roast red peppers, vegan cheese, pickled cucumber, red onions, vegan burger sauce & Hamptons fries

Vegan Bang Bang 23
Broccoli and cauliflower with stir fry vegetables tossed in our own unique sticky sauce with rice or Hamptons fries

Massaman Vegan Curry 23 COA
Mild red curry, coconut milk, lime leaf, ginger, steamed rice & poppadom

Sides €5

Garlic Potatoes
Creamy Mash Potatoes
Garlic Bread
Creamed Spinach

Steamed Dill Potatoes
Steamed Rice
Roast Root Vegetables
Asparagus In Hollandaise Sauce

Steamed Greens
Hamptons Fries
Sweet Potato Fries
Extra Sauce 2.50