

Appetisers

West Coast Chowder COA 13.50
Creamy seafood broth, fresh dill
& Irish soda bread

Duck Liver & Foie Gras Parfait COA 13.50
Cumberland sauce & toasted
brioche bread

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

Pil Pil Prawns COA 16
Black Tiger Prawns, Hamptons pil pil oil
& garlic sourdough

Bang Bang Chicken COA 13.50
Stir fry vegetables, tossed in our own unique sticky
sauce

Buche de Chevre Thyme & Honey Goats Cheese C 13.50
Beetroot purée, poppy seed crème fraîche
& dressed organic leaves

Gratinated Mushrooms COA 12.50
Creamy wild mushroom ragout, Swiss gruyère cheese, spring
onions & garlic sourdough crumb crust

Satay Marinated Chicken Skewers C 13.50
Asian marinated salad & peanut
dipping sauce

Grilled Atlantic Scallops C 16
Athea black pudding, cauliflower purée,
crispy pancetta & veal jus

Hamptons Confit Duck Rolls 13.50
Sweet soy sauce & pickled Asian salad

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

Classic Caesar Salad COA 13.50
Baby gem, smoked pancetta,
garlic croutons, aged parmesan
& Hamptons Caesar dressing
Add Jospers Grilled Chicken 4
Add Garlic Prawns 7

Hamptons Chicken Wings 13.50
Tossed in our specially blended sauce with a
blue cheese dip

Burrata COA 14
Marinated baby tomatoes, arugula, virgin
olive oil, cracked black pepper,
balsamic reduction & garlic crispbread

Our Jospers Grill

10oz Angus Fillet Steak COA 42
Served with a crispy onion ring
& a portobello mushroom

10oz Angus Sirloin Steak COA 33
Served with a crispy onion ring
& a portobello mushroom

20oz Mohawk Rib Steak COA 65
Irish Prime Rib served with a crispy onion ring
& a portobello mushroom

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

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

Choice of Sides C
Garlic Potatoes - Creamy Mash Potatoes
Hamptons Fries - Roast Root Vegetables
Steamed Greens - Creamed Spinach

14oz Rib Eye Steak COA 39
Served with a crispy onion ring
& a portobello mushroom

Jospers Blackened Half Chicken COA 25
Chive whipped potatoes, sage & thyme
stuffing, roast heritage carrots
& chicken jus

Surf & Turf Add Ons C
Grilled Garlic Prawns 10
Add Six Garlic Basted Scallops 15
Add Half Grilled Lobster 30
Subject to Availability

Please allow extra cooking time for our larger cuts of meat

Classics

Kerry Hills Lamb Shank C 27
Creamy whipped potatoes, thyme roasted
carrots & parsnips, tender stem broccoli
& mint jus

Irish Angus Beef Burger 25
Two 5oz patties, Hamptons unique burger
sauce, salad garnish, smoked bacon, Monterey
Jack cheese, fries & Hamptons slaw

Bang Bang Chicken COA 25
Stir fry Asian vegetables, tossed in our own
unique sticky sauce with steamed rice or
Hamptons fries

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

Massaman Vegetable Curry C 21
Mild red curry, infused with lemongrass, lime
leaf, ginger and coconut milk, with steamed
rice & a crispy poppadom

Add Chicken 4
Add Prawns 7

From The Sea

Grilled Hake Fillet C 28
Podded pea & red pepper risotto

Seafood Pie C 25
Cod, salmon, smoked haddock, mussel &
saffron sauce, cheesy gratinated potatoes,
served with market vegetables

Grilled Dover Sole C 45
Whole Dover Sole on the Bone, provençale
baby potato, chickpea chorizo sausage and
sundried tomatoes

Cod Mornay C 29
Wild Atlantic Cod, cauliflower & spinach purée, stem broccoli
& buttered baby potatoes

Lobster & Prawn Ravioli 31
Poached lobster & Black Tiger Prawns with
asparagus tips in a lobster bisque cream

Grilled Halibut C 34
Roast Butternut squash potato purée,
sautéed baby spinach & lemon cream sauce

Lemon Pepper Salmon Fillet C 28
Roast Mediterranean vegetables, sweet
potatoes, pea pesto & citrus cream sauce

Lobster

Grilled Clare Coast Lobster C
Served with French fries, seasonal side salad, garlic butter & Hollandaise sauce
Half Lobster 35
Whole Lobster 65
Subject to Availability

Vegan / Vegetarian

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

Vegan Burger COA 25
Spicy roast red peppers, vegan cheese, pickled
cucumber, red onions, vegan burger sauce &
Hamptons fries

Porcini Mushroom Risotto 25
Podded peas, baby spinach, roast garlic, vegan
feta & truffle scented rucola

Vegan Bang Bang COA 25
Broccoli and cauliflower with stir fry
vegetables tossed in our own unique sticky
sauce with rice or Hamptons fries

Sides €5.50

Garlic Potatoes C
Creamy Mash Potatoes C
Garlic Bread
Creamed Spinach C

Sautéed Baby Potatoes C
Steamed Rice C
Roast Root Vegetables C
Asparagus In Hollandaise Sauce C

Steamed Greens C
Hamptons Fries C
Sweet Potato Fries C
Extra Sauce 2.50

HAMPTONS

RESTAURANT | GRILL ROOM | PRIVATE DINING

GRILL MENU



Some of our menu items contain allergens
and some may contain nuts, please scan QR code for more info

C = Coeliac COA = Coeliac Option Available

All our beef, chicken, lamb, pork, seafood, vegetables and salads are of Irish origin
and sourced from local suppliers where possible