

Appetisers

West Coast Chowder COA 11
Creamy seafood broth, fresh dill
& Irish soda bread

Satay Marinated Chicken Skewers C13
Asian marinated salad
& peanut dipping sauce

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

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

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 12.50
Tossed in our specially blended sauce with
blue cheese dip

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

**Buche de Chevre Thyme
& Honey Goats Cheese** C 13.00
Beetroot purée, poppy seed crème fraîche
& dressed organic leavess

Main Courses

Shepherd's Pie C 19
Slow braised ground lamb & root
vegetables, savoury gravy, topped with
creamy cheesy golden baked mash

Hamptons Steak Sandwich 21
Irish beef steak strips, cheese sauce, olive
ciabatta bread, caramelised onions, peppercorn
dipping sauce, rocket leaves & Hamptons fries

Confit of Duck Leg C 24
Slow braised duck leg, braised red
cabbage, thyme roast beetroot, roast
duck gravy & buttered baby potatoes

Marinated Lamb Skewers C 22
Moroccan cous cous grilled courgettes &
Tzatziki dressing

Massaman Vegetable Curry C 18
Mild red curry, infused with lemongrass, lime leaf,
ginger and coconut milk, with steamed rice
& a crispy poppadom
Add Chicken 4
Add Prawns 7

Irish Angus Beef Burger COA 21
Two 5oz patties, Hamptons unique burger
sauce, salad garnish, smoked bacon,
Monteray Jack cheese, fries
& Hamptons slaw

Our Favourites

Knife & Fork BBQ Ribs COA 19.50
Slow cooked fall from the bone BBQ ribs in our own smokey
sauce, fries & Hamptons Slaw

Bang Bang Chicken COA 18.50
Stir fry Asian vegetables, tossed in our own unique sticky
sauce with steamed rice or Hamptons fries

Our Jospers Grill

Mississippi Chicken Burger COA 21
Breaded chicken fillet, jalapeño chilli
peppers, spicy mayonnaise, salad,
toasted brioche bun & fries

Steak Frites COA 27
10oz Angus rump steak, served with a crispy
onion ring, a portobello mushroom, fries
& peppercorn sauce
(we recommend cooked medium)

Jospers Blackened Half Chicken COA 21
Chive whipped potatoes, sage & thyme
stuffing, roast heritage carrots
& chicken jus

From The Sea

Seafood Pie C 21
Cod, salmon, smoked haddock, mussel & saffron sauce,
cheesy gratinated potatoes, served with market vegetables

Doonbeg Landed Atlantic Fish & Chips 21.50
Wild Atlantic haddock or Wild Atlantic cod served with fries,
mushy peas & tartar sauce

Lemon Pepper Salmon Fillet C 23
Roast Mediterranean vegetables, sweet potatoes,
pea pesto & citrus cream sauce

Vegan / Vegetarian

Porcini Mushroom Risotto 19
Podded peas, baby spinach, roast garlic,
vegan feta & truffle scented rucola

Vegan Burger COA 22
Spicy roast red peppers, vegan cheese, pickled
cucumber, red onions, vegan burger sauce &
Hamptons fries

Vegan Bang Bang COA 22
Broccoli and cauliflower with stir fry
vegetables, tossed in our own unique
sticky sauce

2 COURSES 27.95

3 COURSES 33.95

HAMPTONS

RESTAURANT | GRILL ROOM | PRIVATE DINING

LUNCH 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