

TABLE DE HOTE - 3 COURSE MENU - €43.95

Appetisers

Satay Marinated Chicken Skewers C

Asian marinated salad
& peanut dipping sauce

Hamptons Confit Duck Rolls

Sweet soy sauce & pickled Asian salad

Classic Caesar Salad COA

Baby gem, smoked pancetta, garlic croutons,
aged parmesan & Hamptons Caesar dressing

Add Jospo Grilled Chicken 4

Add Garlic Prawns 7

West Coast Chowder COA

Creamy seafood broth, fresh dill
& Irish soda bread

Buche de Chevre Thyme & Honey Goats Cheese C

Beetroot purée, poppy seed crème fraîche
& dressed organic leaves

Duck Liver & Foie Gras Parfait COA

Cumberland sauce & toasted
brioche bread

Bang Bang Chicken COA

Stir fry vegetables, tossed in our own
unique sticky sauce

Hamptons Chicken Wings

Tossed in our blended sauce with
a blue cheese dip

Gratinated Mushrooms COA

Creamy wild mushroom ragout, Swiss
gruyère cheese, spring onions & garlic
sourdough crumb crust

Our Steaks

10oz Centre Cut Prime Irish Angus Fillet Steak COA

Supplement €12

Served with a crispy onion ring & a portobello mushroom

10oz Black Angus Sirloin Steak COA

Supplement €6

Served with a crispy onion ring & a portobello mushroom

Choice of Sauces C

Red Wine Jus - Béarnaise Sauce - Peppercorn Cream Sauce - Garlic Butter

Choice of Potato C

Fries - Garlic Potato - Creamy Whipped potatoes

From The Sea

Lemon Pepper Salmon C

Roast Mediterranean vegetables, sweet
potatoes, pea pesto & citrus cream sauce

Grilled Hake Fillet C

Podded pea & red pepper risotto

Seafood Pie C

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

Cod Mornay C

Wild Atlantic cod, cauliflower & spinach
purée, stem broccoli & buttered baby potatoes

Classics

Bang Bang Chicken COA

Stir fry vegetables, tossed in our own
unique sticky sauce with steamed rice or
Hamptons fries

Kerry Hills Lamb Shank C

Creamy whipped potatoes, thyme
roasted carrots & parsnips, tender stem
broccoli & mint jus

Jospo Blackened Half Chicken COA

Chive whipped potatoes, sage & thyme
stuffing, roast heritage carrots
& chicken jus

Knife & Fork BBQ Ribs C

Slow cooked fall from the bone BBQ ribs in our
own smokey sauce, fries & Hamptons Slaw

Irish Angus Beef Burger COA

Two 5oz patties, Hamptons unique burger
sauce, salad garnish, smoked bacon,
Monteray Jack cheese,
fries & Hamptons slaw

Massaman Curry C

Mild red curry, infused with lemongrass, lime
leaf, ginger and coconut milk, with steamed
rice & a crispy poppadom

Add Chicken/ Add Prawns 7

Vegetarian/Vegan

Vegan Bang Bang COA

Broccoli and cauliflower with stir fry
vegetables, tossed in our own unique
sticky sauce with steamed rice or
Hamptons fries

Mushroom Risotto

Podded peas, baby spinach, roast garlic,
vegan feta & truffle scented rucola

Massaman Vegetable Curry C

Mild red curry, infused with lemongrass,
lime leaf, ginger and coconut milk, with
steamed rice & a crispy poppadom

Dessert Assiette will be served for tables of 8 and above

HAMPTONS

RESTAURANT | GRILL ROOM | PRIVATE DINING

TABLE DE HOTE 3 COURSE 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