



Room Service Day Menu
Served from 12:00 pm until 9:30 pm
(Last Orders by 9.15pm)

Sandwiches

Braised Beef Ciabatta
| €15.00

1, wheat, 2, 6, 8, 11, 12

Braised Beef Brisket, Gouda Cheese, Grilled Asparagus, Chili Butter, Gem Lettuce, Garlic Aioli & Zhoug

Chicken Club | €15.00

1, wheat, 2, 6, 8, 12

Fried Eggs, Bacon, Tomato, Gem Lettuce, Chipotle Mayo, Jalapeno Relish, Sourdough

Ham & Cheese Toastie
| €15.00

1, wheat, 4, 6, 7, 8, 9

Chorizo Sausages, Honey Glazed Ham, Brie Cheese, Béchamel, Zhoug, Toasted Sourdough

Appetisers

Chicken Caesar

Small €12.50 | Large €15.00

1, wheat, 2, 6, 8, 12

Baby Gem, Bacon Lardons, Parmesan Cheese, Sun-Dried Tomato, Croutons, Soft Boiled Egg, Caesar Dressing

Burrata Cheese | €12.50

V, 6, 8

Speck, Garden Peas, Snow Peas, Grated Parmiggiano, Mint Vinaigrette

Soup Of The Day | €7.50

V, 1, wheat, 4, 6, 7, 9, 11, 12

Served With Homemade Guinness Bread

Fried Gambas & Chorizo Parcels
| €10.00

1, wheat, 2, 3, 6, 12, 13, 14

Piyaz Salad, Tzatziki Dip

Please note that a tray charge of €10 applies to all room service orders. Please dial 0 to order.



Classics

8oz Beef Burger | €19.50

1, wheat, 2, 6, 8, 9, 12

Melted Gouda Cheese, Bacon, Lettuce, Tomato, Caramelised Onion, Gherkin, Chipotle Aioli, Beetroot & Sesame Bap, House Cut Chips

Vegan Rigatoni | €18.00

VE, 1, wheat, 4, 7

Sautéed Courgettes, Spinach, Heirloom Tomato, Basil & Jalapeno Dressing, Roasted Pine Nuts, Vegan Parmesan Cheese Shavings

Fish & Chips | €22.00

1, wheat, 2, 3, 11, 12

Hop House Battered Cod Filet, Tartar Sauce, Jalapeno Tomato Relish, Lemon, House Cut Chips

Piri Piri Chicken | €22.00

6

Steamed Basmati Rice, Roasted Padron Pepper, Pickled Courgette & Carrot Slaw, Tzatziki, Tomato & Red Onion Salsa

Sides

Loaded Parmesan Fries With Garlic Aioli | €5.00

V, 1, wheat, 2, 6, 8, 12

Sweet Potato Fries With Chipotle Mayo | €5.00

V, 1, wheat, 2, 6, 8, 12

House Cut Chips With Jalapeno Relish | €5.00

V, VE, 1, wheat, 8, 12

Mixed Leaves, Balsamic Vinaigrette | €5.00

V, VE

Desserts

Paganini Bailey's Cheesecake

| €9.00

1, wheat, 2, 5, 6

Chantilly Cream, Strawberry Coulis, Dark Chocolate Roll

Brigadeiro Tart | €9.00

1, wheat, 2, 5, 6

Vanilla Ice Cream, Mango, Exotic Coulis

Selection Of Ice Cream

| €9.00

V, 2, 5, 6

Chocolate, Vanilla & Strawberry, Dehydrated Strawberries, Chocolate Topping

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Allergen guidelines

We welcome guests with special dietary requirements. Please alert a member of our team if you have any allergies or intolerances and we will try to accommodate your needs.

The following denotes which of the allergens apply to each of the dishes

1. Gluten
2. Eggs
3. Fish
4. Pine nuts
5. Soya beans
6. Milk
7. Nuts
8. Mustard
9. Sesame
10. Lupin
11. Celery
12. Sulphur dioxide
13. Crustaceans
14. Molluscs

Nuts may consist of walnuts, hazelnuts, almonds, pistachio, pine nuts, chestnuts.

Cereals containing gluten may consist of wheat, durum, emmer, semolina, spelt, farina, farro, graham, Khorasan wheat, einkorn wheat, rye, barley, triticale, wheat starch.

Rapeseed oil is used in the cooking of all grilled meats/vegetables/deep fried product.

All our beef is 100% Irish.

We consciously purchase items from sustainable sources. We support local growers and producers where possible. Our suppliers are FX Buckley, Keeling's Fruit, Pallas Foods, La Rousse, Kish Fish, Italicatessan, O'Mahoney Meat, Odaios Foods.

Please be aware that due to shared cooking and preparation areas, we cannot guarantee that any menu item is allergen free. Some dishes may contain small bone and shell fragments.