

grain & grill

R E S T A U R A N T

STARTERS

Homemade soup of the day

With freshly baked bread roll

Contains allergens 6 wheat, 7, 9, 10

Frank's hot wings

Marinated chicken wings in Cayenne sauce, chive mayo and celery sticks

Contains allergens 7, 9, 11, 12

Loaded potato skins

Stuffed with bacon lardons, potato and herb, topped with mozzarella cheese and sour cream

Contains allergens 7, 9, 13

Classic Caesar salad

Crisp cos lettuce, garlic croutons, parmesan shavings and creamy caesar dressing

Contains allergens 3 anchovies, 6 wheat, 7, 8, 11

Beetroot and goat's cheese salad

Rocket leaves, caramelised walnuts and balsamic dressing

Contains allergens 5 walnuts, 7, 13

Caprese bruschetta

Toasted ciabatta, topped with marinated tomatoes and buffalo mozzarella and drizzled with basil pesto

Contains allergens 6 wheat, 7, 8, 11, 13

MAIN COURSE

Chefs roast of the day

Served with mashed potato and vegetables

Contains allergens 9, 12, 13

Grilled bangers and mash

Award winning sausages, creamy champ with Guinness and onion gravy

Contains allergens 6 wheat, 8, 9, 13

grain & grill chicken curry

Authentic house curry with a subtle spice, finished with sautéed vegetables, served with basmati rice

Contains allergens 6 wheat, 12, 13

Classic fish and chips

Haddock fillet, crisp batter, caramelised lemon, tartar sauce and fries

Contains allergens 3 Haddock/Anchovies, 6 wheat, 9, 11

Vegetable enchilada

Served in a toasted wrap with seasonal vegetables, sautéed with sweet chili sauce and topped with Mozerella cheese, sour cream and fries

Contains allergens 6 wheat, 7, 8, 11, 12

8oz Angus beef burger

Served in a brioche bun, crisp lettuce, tomato, mayo with Swiss cheese

Contains allergens 7, 8, 9, 11, 13

Philly cheese steak sandwich

Irish sirloin of beef, marinated in parsley and garlic, with sautéed pepper, onions and mushrooms. Served in a cheese sauce with chipotle mayo on ciabatta, served with fries and salad

Contains allergens 6 wheat, 7, 8, 9, 11, 12, 13

DESSERT

Warm apple pie

Coated in a dairy custard with fresh cream

Contains allergens 5, 6, 7, 11

Baileys cheesecake

With fruit coulis and fresh cream

Contains allergens 5, 6, 7, 8

Warm chocolate fudge

With chocolate sauce and fresh cream

Contains allergens 5, 6, 7, 8, 11

Crème brulee

Served with red velvet cookies and fresh strawberry

Contains allergens 5, 6, 7, 11

Choose either a starter and main or main and dessert.

2 course €19.00

3 course €25.00

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R E S T A U R A N T

Allergen Index

No. 1 and 2 Shellfish, No. 3 Fish, No. 4 Peanuts, No. 5 Nuts,
No. 6 Cereals containing Gluten/Wheat, No. 7 Milk, No. 8 Soya,
No. 9 Sulphur Dioxide, No. 10 Sesame Seeds, No. 11 Egg,
No. 12 Celery and Celeriac, No. 13 Mustard, No. 14 Lupin

Maldron Hotel Limerick