

grain & grill

BAR & RESTAURANT

maldron[®]
HOTEL
PARNELL SQUARE

STARTERS

Chef's soup made fresh every day €6.25
Served with freshly baked bread and butter
(Contains Allergens: 6 wheat, 7, 9, 12)

Maldron wild mushroom soup €6.25
Mascarpone, grilled ciabatta
(Contains Allergens: 6 wheat, 7, 9, 12)

 *Signature Dish*

Crispy Irish chicken wings €8.30
Fried till crisp, tossed in buffalo sauce, served with creamy Cashel blue cheese dip and crunchy celery sticks
(Contains Allergens: 6 wheat, 7, 11, 12, 13)

Caesar salad
Cos lettuce, anchovy dressing, parmesan cheese, croutons

Add marinated chicken €6.95
(Contains Allergens: 6 wheat, 9, 13)

Add tiger prawns €8.95
(Contains Allergens: 6 wheat, 7, 11)

Freshly rolled house Spring rolls V €7.25
Sweet chilli and cucumber dips (Handmade in Co Tipperary by the Scullery)
(Contains Allergens: 6 wheat, 7, 11)

Homemade Brussels pâté €8.30
Fresh seasonal cranberry and orange sauce, and crispy Melba toast
(Contains Allergens: 6 wheat, 9)

Slaney Valley lamb Koftas €9.95
Char grilled Slaney Valley lamb (Co Wexford) Koftas, coriander naan bread, raita and mango chutney dips
(Contains Allergens: 6 wheat, 7, 8, 9, 11, 12, 13)

 *Signature Dish*

MAINS EUROPEAN

Slowly braised certified Angus Irish beef & Guinness pie €16.50
Slow braised certified Irish Angus with Guinness and vegetables. Rich meat jus. Creamed Irish potatoes & roasted seasonal vegetables
(Contains Allergens: 6 wheat, 7, 9, 13)

10oz certified Angus centre cut sirloin €24.00
10oz Irish Angus sirloin steak, marinated and grilled to your liking. Choose pepper and brandy cream or roast garlic butter. Served with caramelised onions and Portobello mushrooms & twice cooked Pont Neuf chips
(Contains Allergens: 6 wheat, 7, 9, 13)
(A supplement €6.00 applies on the 2 & 3 course prices)

8oz hand minced Irish Angus chuck burger (Heaney's Co Galway) €15.60
Toasted glazed brioche bun, Scullery tomato relish (Handmade Co Tipperary) crispy Irish bacon, Dubliner cheese, and twice cooked Pont Neuf chips
(Contains Allergens: 6 wheat, 7, 13)

 *Signature Dish*

Silver Hill confit of duck legs. (Co Monaghan) €18.50
Slowly cooked confit of duck legs with a balsamic glaze, butter and creamed Irish rooster potato. Honey and thyme roasted parsnip & carrot
(Contains Allergens: 7)

Irish salmon Florentine parcel €19.00
Filet of Irish salmon wrapped in spinach and feta cheese. Buttered and baked in crisp filo pastry. Sautéed potato and seasonal vegetables
(Contains Allergens: 3 salmon, 6 wheat, 7, 11)

Slaney Valley lamb Tomahawk €22.00
Slaney Valley lamb Tomahawk, red onion marmalade and rich rosemary jus. Traditional champ potatoes and heritage carrots
(Contains Allergens: 8, 9, 11, 12, 13)

 *Signature Dish*

Traditional fish & chips €16.00
Today's fresh fish of the day. Crumbed and fried until crisp. Homemade tartare sauce, mushy peas, chips and grilled lemon
(Contains Allergens: 3 white fish, 6 wheat, 7, 11)

 *Signature Dish*

Glyn Valley Irish PIRI PIRI chicken

Marinated half chicken, chargrilled with sweet potato wedges and tomato salsa and crème fraîche
(Contains Allergens: 7, 9, 12, 13)

€19.95

**Oven roasted Irish cod**

"Potato scales" hollandaise and tomato confit sauce, buttered fondant and green beans
(Contains Allergens: 3 cod, 7, 9, 11)

€20.95

**A S I A N****Our house special creamy spicy & sweet curry**

An authentic curry recipe finished with coconut cream & coriander

Add marinated chicken

(Contains Allergens: 6 wheat, 13)

€16.50

Lightly spiced and roasted vegetables V

(Contains Allergens: 6 wheat, 13)

€15.50

Traditional Thai red curry

An authentic curry recipe finished with coconut cream & coriander

Add marinated chicken

(Contains Allergens: 6 wheat, 8)

€16.50

Add tiger prawns

(Contains Allergens: 1 & 2 prawn, 6 wheat, 8)

€18.00

Lightly Spiced and roasted vegetables V

(Contains Allergens: 6 wheat, 8)

€15.50

All dishes above are served with jasmine rice, flat bread & crunchy salad

A U T H E N T I C S T O N E B A K E D P I Z Z A**Classic Margarita V**

12" pizza with buffalo mozzarella & special tomato sauce
(Contains Allergens: 6 wheat, 7)

€12.50

Meat feast

12" classic Margarita topped with Irish Ham, pepperoni and marinated chicken
(Contains Allergens: 6 wheat, 7, 9, 12)

€14.50

Hot, hot, hot

12" cheese & tomato, chilli, pepperoni & jalapeño
(Contains Allergens: 6 wheat, 7, 9)

€14.50

All from the garden V

12" classic margarita, mushrooms, sweetcorn, roasted peppers, onions and fine herbs
(Contains Allergens: 6 wheat, 7)

€14.50

S W E E T S**Trio of ice cream**

Cream, butterscotch sauce, roasted almonds
(Contains Allergens: 5 almonds, 8, 7, 11)

€6.95

Irish Sea salted caramel and chocolate tart

Chocolate quenelle
(Contains Allergens: 5 nut trace, 6 wheat, 7, 8, 9, 11 and 14)

€6.95

**White berry cheesecake**

Berry textures, raspberry quenelle
(Contains Allergens: 6 wheat, 7, 8)

€6.95

**Season fruit crumble**

Crème anglaise and fresh cream
(Contains Allergens: 5 nut trace, 6 wheat, 7, 8, 9, 11, 14)

€6.95



Allergan Index:

No 1 & 2 Shellfish (Molluscs, crustacean), No 3 Fish, No 4 Peanuts, No 5 Nuts, No 6 Cereal containing gluten, No 7 Milk/Milk Products, No 8 Soya, No 9 Sulphur Dioxide, No 10 Sesame Seed, No 11 Egg, No 12 Celery and Celeriac, No 13 Mustard, No 14 Lupin

Food Allergy Disclaimer:

Please be advised that our menu items may contain allergens, may have come in contact with items containing allergens, and there is always a risk of contamination or cross contact. In addition, the potential does exist, that food manufacturers may change their formulation or manner of processing without our knowledge.

Our beef, lamb and pork are Irish origin, sourced from quality assured suppliers to ensure certified credibility from farm to fork.