

Blue - shown the grill, seared on the outside barely warm on the inside Rare warming up - juicy, bright red centre - seared outside Medium Well - Colour not so attractive - hints of grey, still juicy Well Done! Thoroughly cooked - grey brown - no juices to speak of

**Medium Rare** Hot centre - juicy pink

**Medium** Still juicy - hints of pink



all our dishes are freshly prepared on the premises from carefully sourced premium ingredients  
"we just thought you would like to know"

**SOUP OF THE DAY CALENDAR**

- SUN**  
Cream of Garden Vegetable (G)(V)
  - MON**  
Chicken and Sweetcorn (G)
  - TUES**  
White Onion and Brown Bread with Cheddar (V)
  - WED**  
Courgette, Fennel and Thyme (G)(V)
  - THURS**  
Cream of Mushroom with Pesto Croutons (G)(V)
  - FRI**  
Broccoli Cream and Blue Cheese (G)(V)
  - SAT**  
Spicy Tomato (G)
- A bowl served with crusty bread 4
- Soup & Side Salad Combo** 6  
Today's soup with any side salad

**sandwiches available**

- 12 - 6pm
- Grill Room Club Sandwich**  
Roasted chicken, bacon, mature cheddar on white bread with mayo and a side of coleslaw. 6
  - Chilli Chicken Wrap**  
Warm strips of chilli chicken, guacamole, chilli mayo in a warm wrap. 7
  - Smoked Salmon on Toasted Brioche**  
with cream cheese, dill, cucumber and cress. 9
  - Goats Cheese Crostini**  
with rocket, ratatouille of vegetables and black olive tapenade. 6
  - Grill Room Prime Rib**  
thinly sliced and piled high on a toasted french roll. 7

**STARTERS**

- Grill Room Platter**  
Duck Roll, Scampi tempura, bang bang chicken. Nacho Plate (can change daily)  
For 2 / For 4
- Dundrum Bay Prawn Cocktail (G)**  
Succulent Dundrum Bay prawns with house made marie rose sauce and stone-ground wheaten bread.
- Half Slab 'Baby Back' Ribs**  
Slow cooked, fall off the bone ribs.
- Homemade Duck Rolls**  
With sweet soy, anticusto and pickled ginger salad.
- Irish Smoked Salmon (G)**  
Wafer thin Irish smoked salmon served with a caper and tomato dressing, mixed leaves and stone-ground wheaten bread.
- Bang Bang Chicken (N)**  
Wok tossed, lightly battered chicken breast, with stir fried vegetables and mixed leaves.
- Nacho Plate (V)**  
With cheese, jalapenos, salsa and sour cream.
- Field Mushrooms on Toasted Brioche (V)**  
With parsley garlic butter, rocket and shaved parmesan.
- Chicken Satay (N)**  
Seasonal Asian salad. Small or Large.
- Bread selection**  
With olives and oils.

**STEAKS and HANGER KEBABS**

- Peppered Rump Steak**  
Full flavour. A little less tender, served with French fried onions and peppercorn sauce. 13
  - 'T-Bone' 16oz**  
The Big One! Fillet and Sirloin in one, with béarnaise and French fried onions onions. 20
  - Rib Eye 10oz**  
Chargrilled. Excellent flavour served with French fried onions. 15
  - Fillet 8oz**  
Beef tenderloin. Tender and fat free. Grilled with flat mushroom and plum tomato. 22
  - Sirloin Steak 10oz**  
Chargrilled aged prime entrecote with an edging of fat, served with onion rings and grilled tomato. 16
- Add a Grilled Prawn Skewer to any steak.** 3
- Choose a sauce or butter to accompany your steak** 1
- |                          |                           |
|--------------------------|---------------------------|
| <b>Sauces:</b> Béarnaise | <b>Butters:</b> Roquefort |
| Peppercorn               | Garlic                    |
| Diane                    | Chilli                    |
| Onion Gravy              | Herb and Lemon            |

- Mixed Grilled Kebab (G)**  
Chorizo sausage, chicken, pork and beef kebab with all the trimmings. 15
- Grilled Chicken Kebab**  
Pieces of succulent chicken, mushroom, peppers and onion. Served over spicy noodles. 12
- Grilled Gammon Steak (G)**  
Served with pineapple and a fried egg. 10

**VEGETARIAN**

- Vegetarian Thai Noodle**  
Fresh noodles and wok fried vegetables with chilli garlic sauce.
- Vegetable and Potato Croquettes**  
Rolled in herb crumbs, with mushroom cream sauce.
- Vegetarian Pasta**  
Roasted seasoned vegetables with herbs and pasta in a rich cream sauce.

**THE GRILL ROOM BURGERS**

- Classic Burger** 7  
Ground prime beef with cheddar, tomato, lettuce, cucumber, crispy onions and relish.
- Hickory Burger** 8  
Prime ground beef, maple bacon, cheddar, tomato, lettuce, cucumber and crispy onions with smokey BBQ sauce.
- Texas Burger** 7  
Ground prime beef, cheddar cheese, tomato, lettuce, cucumber and crispy onions with firehouse chilli.
- The Stilton Burger** 9  
Ground prime beef with melted stilton, mushrooms, lettuce, tomato and cucumber.
- The Grill Room Chicken Burger** 9  
Sliced whole chicken breast, iceberg lettuce, beef tomato, cheddar cheese and mayo with a side of coleslaw.

**MAIN SALADS**

- Mexican Grilled Chicken Salad** 8  
Mixed greens, tomato, avocado and a peanut sauce.
- Caesar Salad (V)(G)** 6  
Crisp romaine with reggianno, rustic croutons and Caesar dressing. Add **chicken or shrimp.** 9
- The Club Salad (G)** 8  
Succulent chicken pieces, maple bacon, avocado and house-made croutons.

**MAINS**

- Simply Grilled Salmon (G)** Market Price  
Filleted in house daily, with dill and lemon butter.
- Scampi & Chips** 10  
Battered scampi and rough cut fries, with house-made chunky tartar sauce.
- Fish & Chips** 10  
newspaper wrapped, with rough cut fries and home made chunky tartar sauce.
- Pan Fried Sea Bass** Market Price  
With spicy noodles and curry oil, seasoned with Malden Sea salt and ground pepper.
- Homemade Pie of the Day** 9  
Served with rough cut fries and mashed root vegetables.
- Slow Roast Duck (G)** 13  
With tomato and red onion salad and plum sauce.
- Thai Noodle (spicy)**  
Stir-fried vegetables with phuck phuck sauce. prawn 13  
Your choice of beef, chicken or prawns. beef/chicken 10
- Chicken Milanese** 9  
Escallops of chicken coated in breadcrumbs, parmesan oregano and parsley. Cooked in butter with mushroom cream.
- Bang Bang Chicken (N)** 10  
Wok tossed, lightly battered chicken with stir-fried vegetables and phuck phuck sauce, served on mixed leaves.
- Knife & Fork Baby Back Ribs** 12  
Slow cooked, fall off the bone ribs with barbeque sauce and coleslaw.

**SIDES**

- |                       |                                    |   |
|-----------------------|------------------------------------|---|
| 8 Dauphinoise         | 3 Mashed Root Vegetables           | 3 |
| Rough Cut Fries       | Coleslaw                           | 3 |
| Skinny Fries          | Green Beans with Sesame            | 3 |
| 8 Garlic Potatoes     | Caesar Salad                       | 3 |
| Spicy Wedges          | Mozzarella, Tomato and Onion Salad | 3 |
| Champ                 | Rocket and Parmesan Salad          | 3 |
| 8 Jumbo Jacket Potato | Nice wee salad                     | 3 |
| French Fried Onions   |                                    |   |
| Sautéed Mushrooms     |                                    |   |

All meat weights denoted are un-cooked.  
(N) denoted dishes which contain nuts or traces of nuts.  
(V) denotes dishes which are vegetarian.  
(G) denotes Gluten Free. Some dishes are served with wheatenbread and battered items which are not gluten free but maybe excluded from your order.

Due to the presence of nuts in our ingredients there is a small possibility that nuts traces may be found in any of our items.  
All prices are in pounds and inclusive of VAT.  
There is a discretionary 10% service charge for parties of 6 or more.

**TAITINGER CHAMPAGNE**  
only £39



All steaks are NI reared **and** hung for a minimum of 21 days.