

◆ MORELANDS ◆

GRILL

APPETISERS & SOUP

Risotto of Wild Irish Lobster <i>Seared king scallop, sea rosemary and Parmesan</i>	€15.50	Josper Grilled Crevettes <i>With crisp chorizo crumbs and pan con tomate</i>	€14.50
Iberico Ham, Baked Crottin Goat's Cheese <i>Heirloom tomato salsa and truffle honey</i>	€11.50	Daily Soup <i>Ask your server for today's soup</i>	€7.50
Crispy Duck Leg Confit <i>Champ, caramelised shallot, red wine jus</i> 	€13.50	Lobster Bisque <i>Brandy and chive cream</i>	€9
Red Quinoa Salad <i>Avocado pear, toasted cashews, tender stem broccoli, overnight tomatoes, virgin olive oil, lemon and grapefruit dressing</i>  	Starter - €9.50/ Main - €14.50	Cappuccino of Porcini Mushroom <i>Truffle boilie goat's cheese cream</i>  	€8
Braised Pork Cheek Gnocchi <i>Cider cream and vintage cheddar</i>	€12.50		

FROM THE JOSPER GRILL

Our Grill chef uses a Spanish Josper Charcoal Grill, with temperature reaching up to 500 degrees c. The Josper is both an oven and a grill, imparting a charcoal flavor. The intense heat creates a perfect seal which locks in the natural juiciness and flavor of the meat.

Prime cuts of Irish 30 day dry aged beef, supplied by well known butcher Pat Mc Loughlin

Cut	Weight	€
Beef Fillet	227 gr\8oz	31
Rib Eye Steak*	280 gr\10oz	29.50
Striploin Steak	280 gr\10oz	28.50
Double Cut Lamb Chops	340 gr\12oz	31
Milk Fed Veal Chop	340gr\12oz	33

**Peter Hannan 30 day Himalayan salt aged beef.
All meats from the grill served with hand cut rooster chips*

Add to your Grilled meat:

Buttered prawns €6 / Seared scallops €8

Choose your sauce:

Béarnaise / Green peppercorn and brandy / Bordelaise / Prawn butter

Josper-Grilled Dexter Beef Burger <i>Melted Knockanore oak smoked cheddar, tomato relish, bacon and caramelised onions, served with fries</i>	€17.50
---	---------------

FISH, CHICKEN & PASTA

Grilled Organic Clare Island Salmon <i>Champ, grilled asparagus, tomato and brown shrimp cream sauce</i>  	€27
Herb Roasted Chicken Supreme <i>Butternut puree, potato rösti, shallot confit, spinach, Portobello mushroom & tarragon jus</i> 	€24.50
Potato Gnocchi <i>Piquillo peppers, oven dried tomatoes, tender stem broccoli, spinach and Parmesan cream</i>  	€15.50
Morelands House Made Spätzli <i>With native Irish lobster, prawns and fresh crab, caramelised Spanish onions, baby spinach, Irish Dijon and Swiss gruyere cheese</i>	€32
Morelands Traditional Fish and Chips <i>Sole fillets in a lemon spiced panko crumb served with homemade tartar, tomato salsa and hand cut chips</i>	€17.50

DESSERTS

Morelands Sundae <i>Glastry farm honeycomb ice-cream, crushed cookies, chocolate fudge sauce, maple pecans</i>	€8.50
Chocolate Brownie Baked Cheesecake <i>Butterscotch and clotted cream</i>	€8.50
Baked Apple Tart Tatin <i>Calvados custard, caramel butter ice-cream</i>	€8.50
Morelands Irish Cheese Board <i>Gubeen oat cakes, poached pear, fig</i>	€12
Warm Chocolate Fondant <i>White chocolate ice-cream</i>	€8.50

SIDES

Hand cut rooster chips <i>Truffle, roasted garlic and Parmesan aioli</i>	€4
Spanish onion rings in our spiced panko crumb	€3.50
Heritage tomato salad with basil 	€4
Creamed potato puree	€3.50
String beans in smoked bacon cream	€3.50
Sautéed porcini mushrooms <i>With garlic and Italian parsley</i>	€4



gluten free



vegetarian



dairy free



super food

If you are concerned about food allergies e.g. Nuts, you are invited to seek assistance from a member of the team when selecting menu items. Allergen menu upon request

◆ MORELANDS ◆

GRILL

APPETISERS

Josper Baked Crevettes <i>With crisp chorizo crumbs and pan con tomate</i>	€14.50
Focaccia Crostini <i>Crottin goats cheese, red onion marmalade, heirloom tomato salsa</i>	€9.50
Daily Soup <i>Ask your server for today's soup</i>	€7.50
Morelands Crab Cakes <i>Remoulade, sea asparagus, pico de gallo</i>	€9.50

SALADS

Red Quinoa Salad Starter - €9.50 / Main - €14.50 <i>Avocado pear, toasted cashews, tender stem broccoli, overnight tomatoes, virgin olive oil, lemon and grapefruit dressing</i> ◆ ◆	
Morelands Caesar Salad Starter - €7 / Main - €10 <i>Sourdough croutons</i>	
<i>With free-range chicken</i> Starter - €10 / Main - €13	
<i>With pan fried prawns</i> Starter - €12 / Main €17	

SANDWICHES & GRILLS

Morelands Sourdough Club <i>Grilled back bacon, roast turkey, fried egg, crisp lettuce and plum tomato on toasted Bretzel Bakery sourdough loaf, served with fries</i>	€14.50
Morelands Steak Sandwich <i>Josper grilled beef fillet, onions, tomato and garlic ciabatta, melting gruyere cheese, served with fries</i>	€19
Lobster Roll <i>Fresh lobster, brioche, shredded cos, lemon herb mayo</i>	€18.50
Grilled Chicken Paillard <i>Bulghar wheat and arugula salad, lemon balsamic dressing</i> ◆	€19
Potato Gnocchi <i>Piquillo peppers, oven-dried tomatoes, tender stem broccoli, spinach and Parmesan cream</i> ◆	€15.50
Grilled Lamb Burger <i>Toasted bap, red onion relish, feta cheese, cumin scented mayo, served with fries</i>	€14.50
Organic Salmon Yakitori <i>Spaghetti of vegetables, soy, ginger, basmati</i> ◆ ◆	€21
Josper-Grilled Dexter Beef Burger <i>Melted Knockanore oak smoked cheddar, tomato relish, bacon and caramelised onions, served with fries</i>	€17.50
Morelands Traditional Fish and Chips <i>Sole fillets in a lemon spiced panko crumb served with homemade tartar, tomato salsa and hand cut chips</i>	€16.50

Our Grill chef uses a Spanish Josper Charcoal Grill, with temperature reaching up to 500 degrees c. The Josper is both an oven and a grill, imparting a charcoal flavor. The intense heat creates a perfect seal which locks in the natural juiciness and flavor of the meat.

SIDES

Spanish onion rings in our spiced Panko crumb	€3.50
Roast sweet potatoes	€4
Fries	€3.50
Mixed leaves, ranch dressing	€3.50
Heritage tomato salad with basil	€4
Buttered steamed greens	€4

DESSERTS

Morelands Sundae <i>Glastry farm honeycomb ice-cream, crushed cookies; chocolate fudge sauce, maple pecans</i>	€8.50
Warm Chocolate Fondant <i>White chocolate ice-cream</i>	€8.50
Sliced Fresh Fruit Cut ◆ <i>Organic natural yoghurt, lavender honey</i>	€7.50
Warm Pear and Almond tart <i>Mascarpone ice-cream, amaretto custard</i>	€8.50
Dessert Minis:	
Coffee Opera Gateaux	€3
Macaron ◆	€3
Mini Sundae	€3

 gluten free
  vegetarian
  dairy free
  super food

If you are concerned about food allergies e.g. Nuts, you are invited to seek assistance from a member of the team when selecting menu items. Allergen menu upon request