

Appetisers

Soup Du Jour C.

served with fresh wheaten bread and peit pain

House Pate

smooth chicken liver pate served with crispy brioche toast

Hamptons Spicy Wings

succulent roasted chicken wings, spicy rub & blue cheese dip

Chicken Satay Skewers C.

Asian salad spiced peanut dipping sauce

Hamptons House Salad C.

baby gem, mesclun leaf, chargrilled chicken, cherry tomatoes, feta cheese, puy lentils and orange segments with a citrus dressing

Caesar Salad

crisp baby gem with Reggiano, rustic croutons, crispy bacon & classic Caesar dressing

Homemade Duck Rolls

with sweet soya & pickled cucumber

Hamptons Seafood Chowder C.

today's fresh catch with fresh wheaten bread

Thai Style Fish Cake

spicy fish cake with an oriental salad & lime mayo dressing

Deep Fried Buffalo Mozzarella V.

with lemon, honey & mustard dressing & mixed leaves

Hamptons Very Healthy Salad C. V.

cherry tomatoes, Julienne carrot, mixed leaves & light balsamic dressing

Grills & Entrees

OUR SIGNATURE DISH: Flame-grilled Sirloin Steak

fired on our Robata grill, your choice of fries or creamed potatoes, seasonal vegetables & sauce of your choice.

Other dishes from our natural wood-fired barbeque oven

Peppered Pork Fillet

with creamed potatoes, seasonal vegetables and a pepper sauce

Half Roast Duck C.

crispy roast duck served off the bone, drizzled with port jus, seasonal vegetables and your choice of fries or creamed potatoes

Hampton's Famous Flame-grilled Beef Burger

prime ground beef, flame-grilled with bacon & cheese, brioche bun, crisp lettuce, tomato, gherkin, house relish & Hamptons fries

Knife & Fork' Ribs Barbecue Ribs C

slow cooked, fall off the bone pork ribs with our smokey barbecue sauce, creamy coleslaw and served with Hampton's fries

FRESH FISH

Grilled Salmon C.

grilled and served with buttered green beans, lemon & dill hollandaise, choice of fries or creamed potatoes

Fish & Chips

chunky fillet of fresh Cod done in our famous crispy batter, mushy peas, tartare sauce & Hamptons fries

Salmon Linguine

with smoked salmon cream & cherry tomatoes

Fish of the Day

Please ask your server for todays choice

CHICKEN DISHES

Rotisserie Half Roast Chicken

succulent half roast chicken, marinated overnight for full flavour, traditional stuffing, creamed potatoes & red wine jus

Bang Bang Chicken

wok tossed battered chicken breast, stir-fried vegetables, chilli dressing & mixed leaves

Hamptons Butter Chicken Curry C.

authentic mild indian curry with aubergines & courgettes, served with coconut scented steamed rice

Seared Chicken Supreme C.

pan seared chicken breast served with seasonal vegetables, your choice of fries or creamed potatoes and a white wine and mushroom sauce

Lemon Chicken & Puy Lentil Salad C.

selection of house lettuces with lemon rubbed grilled chicken, puy lentils and feta cheese with a citrus dressing

VEGETARIAN OPTIONS

Spinach & Ricotta Tortelloni V.

subtle match of spinach & ricotta cheese cooked in a classic tomato sauce or herb cream. **V.**

Hamptons Butter Vegetable Curry C.

Seasonal vegetables cooked in a mild indian curry sauce & served with coconut scented steamed rice

Vegetarian Dish of the Day V.

Please ask your server for todays choice

10% Discretionary Service charge on parties of 10 and over

Vegetarian & Coeliac Friendly

C. Denotes coeliac friendly dishes coeliac bread and burger bun available, please ask your server

V. Denotes vegetarian friendly dishes



3 COURSE DINNER
for two and a bottle of our
Campo Del Moro
Red or White wine for

€67 two

WINE SPECIALS

CAMPO DEL MORO
Sauvignon Blanc/Macabeo
or
Tempranillo/Syrah/Cabernet

€17 PER BOTTLE



At Hamptons we are proud to have custom designed our own wood fired Robata ovens and grills, unique to Limerick & Ireland.

Built to ensure the maximum in flavour and succulence in all our steaks, chicken and seafood. We use the best beech wood charcoal in all our cooking which imparts its unique signature in a slow release formula. All our meats are marinated overnight in our secret recipe rubs and dressings before being grilled or roasted for your delectation. Enjoy...

At Hampton's, we have assembled an extensive range of miniature desserts for your enjoyment and you can view these at our display fridge towards the front of the restaurant. We also make our very own Italian Gelato Icecream in house, allowing us to create the very best artisan flavours for your enjoyment, right here in Limerick

Please Choose from one of the following:

Our Desserts

Raspberry and almond bakewell
 Chocolate and caramel crisp
 Rhubarb and ginger fool
 Baileys & Malteser Cheesecake
 Chocolate & Hazelnut Cake
 Trio of chocolate mousse

Ice Creams & Sorbets

Madagascar Vanilla
 Pistachio
 Mint
 Chocolate
 (dairy free)
 Frutti Di Bosco
 Strawberry
 Lemon

Speciality Coffees

"After Eight" €6.50

Creme de Menthe, Luxurious
 Hot Chocolate & Whipped Cream

"Baileys Latte" €6.50

Generous Measure of Baileys Cream liqueur,
 Espresso, Steamed & Frothed Milk

"Hot Kiss Goodnight" €6.50

Cointreau, Brandy, Double
 Espresso & Whipped Cream

"The Italian Job" €6.50

Chilled Limoncello or Flaming Sambuca
 Accompanied by our Double Espresso

Coffees & Teas

Americano €2.90

Espresso €2.20

Double Espresso €2.50

Macchiato €2.50

Cappuccino €2.90

Latte €2.90

Mocha €2.90

Tea €2.50

Peppermint Tea €2.90

Camomile Tea €2.90

Earl Grey Tea €2.90

Green Tea €2.90

Hot Chocolate €2.90

The Classics

Irish Coffee €6.95

Powers Whiskey, Coffee & Whipped Cream

Calypso Coffee €6.95

Tia Maria, Coffee & Whipped Cream

Italain Coffee €6.95

Sambucca Coffee & Whipped Cream

Coffee Royale €6.95

Hennessy Brandy, Coffee & Whipped Cream

Baileys Coffee €6.95

Baileys Irish Cream, Coffee & Whipped Cream

Cafe al 'Orange €6.95

Cointreau, Coffee & Whipped Cream

Recommended Wines

Campo Del Moro, sauvignon blanc/macabeo €17

Campo Del Moro, tempranillo/syrah/cabernet €17

Prosecco Angelo Bortolin €29

Veuve Cliquot Ponsardin €49

White Wine

San Elias Sauvignon Blanc, Chile €22

Pepperton Estate, Aus, chardonnay/semillon €22

Pinot Grigio Ca Vive, Italy €27

Red Wine

Campo Del Moro tempranillo/syrah/cabernet €17

San Elias Cabernet Sauvignon, Chile €22

La Legua Tempranillo La Legua, Spain €27

Champagne

Prosecco Angelo Bortolini €29

Veuve Cliquot Ponsardin €49

GIFT VOUCHERS AVAILABLE Please ask a member of Staff

At Hamptons we serve Complimentary Bottles of Sparkling and Still water

*Please Ask For Our Extensive Wine List