



**TALBOT HOTEL**  
STILLORGAN

## Room Service Dinner

12pm – 10pm: Monday to Saturday

12pm – 9pm: Sunday

Late Night Menu Available after 10pm (See below)

To Order - Dial '0'

Room Service tray charge of €5.00

### Starters

#### **Wholesome Soup of the Day €7.00**

Made with Fresh Seasonal Ingredients

Served with Homemade Brown Soda Bread

A: [WH3. 7. 12. 14]

#### **Kilmore Quay Seafood Chowder €9.75**

Served with Homemade Brown Soda Bread

A: [WH3. 6. 7. 9. 10. 11. 12]

#### **Caesar Salad €9.50**

Little Gems, Pancetta, Parmesan Shavings,

Croutons & Caesar Dressing.

#### **Add Cajun Chicken €4.00**

#### **Add Tiger Prawn €6.25**

(As Main Course - €15)

A: [WH1. 6. 7. 10]

#### **Brass Style Hot Wings €10.75**

Buffalo Sauce Coating,

Blue Cheese Dip & Celery Sticks

A: [7. 12. 6]

(Share Portion - €16.50)



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### **Main Courses**

#### **Brass Bar Signature Burger €19.00**

8oz Irish Beef burger, lettuce, bacon,  
tomato, Swiss cheese, gherkin, relish,  
house slaw toasted brioche bun

& House Fries

A: [WH1. 6. 7. 14]

#### **Beer Battered Fresh Hake €19.75**

Chunky Tartar Sauce, Chargrilled Lemon,  
Pea Puree & House Fries

A: [WH1. 6. 7. 9. 14]

#### **Tempura Battered Prawn Scampi €22.00**

Baby leaf, sundried tomato,  
tartar sauce & house fries

A: [WH1. 6. 7. 9. 10. 11. 14]

(As Starter - €13.75)

#### **10oz Hereford Irish Beef Sirloin Steak €34.00**

Braised Portobello Mushroom,  
Roast Tomato & Tobacco Onion Rings,

& House Fries

Green Peppercorn Sauce, Café de Paris or Garlic Butter

A: [WH1. 6. 7. 14]



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## **Pizza**

### **Margherita €15.50**

The Classic Italian, Tomato & Basil Infused Sauce,

Melted Mozzarella

A: [WH1. 7]

### **Diablo €18.75**

Chorizo, Pepperoni, Jalapeno, Dried Chilli, Tomato Sauce

Mozzarella & Garlic Sauce

A: [WH1. 6. 7]

### **Vegan €17.00**

Sun Blushed Tomato, Ripped Basil, Peppers & Vegan Mozzarella

A: [WH1]

## **Room Service Sandwiches**

(Served from 12.30 - 9.45pm)

### **Cajun Chicken Wrap €14.50**

Hot Sauce, Crisp Leaf, Red Onion,

Mixed Salad & House Fries

A: [WH1. 13. 14]

### **Old Favourite Club Sandwich €16.00**

Triple Decker Sandwich with Chicken , Bacon, Baby Gem, Tomato,

Egg Mayonnaise & House Fries

A: [WH1. 6. 7. 14]

## **CHOICE OF DESSERTS €8.50**

**Children's Menu Available Upon Request from Brass Bar & Grill**



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24-Hour Room Service Available- Dial "0"

A Selection of our freshly cut Sandwiches and Pizzas available

Room Service tray charge of €5.00

## Late Night Room Service Menu

Available 10pm – 7am: Monday to Saturday

Available 9pm – 7am: Sunday

### Selection of Light Sandwiches €8.50

#### Margherita €15.50

The Classic Italian, Tomato & Basil Infused Sauce,

Melted Mozzarella

A: [4. 7]

## Breakfast Menu

Available from 7am – 10:30am, Monday to Sunday

See Menu [HERE](#)

### 14 Recognised Allergens

Peanuts 1, Tree Nuts 2, Sesame 3, Wheat WH, Lupin LP, Eggs 6, Milk 7, Soya 8, Fish 9, Crustaceans [Crab, Mussels, Scallops] 10, Molluscs [Oysters, Mussels, Scallops] 11, Celery 12, Mustard 13, Sulphites [Preservative] 14

\*WH = WH1 Wheat Flour, WH2 Semolina, WH3 Wholemeal, WH4 Wheat Bran, WH5 Rye, \*LP = LP1 Barley, LP2 Oats



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## Wine List

(Delivery Charge €5)

### WHITE WINE BOTTLE

**Paulita Reserva Sauvignon Blanc – Chile €30.00**

A lovely crisp, dry Sauvignon Blanc that is well supported by ripe tropical and citrus fruit flavours.

**Babington Brook Chardonnay – Australia €32.00**

A very attractive, pure ripe Chardonnay with notes of pear and apple flavours combined with a crisp acidity and good length.

**Sonetti Pinot Grigio – Italy €35.00**

A dry, complete, and well-balanced wine with clear aromas of white peach and grapefruit

**Domaine Le Verger Chablis – France €54.00**

It is very powerful with a pronounced minerally character that enhances the fruit and fine vegetal flavours.

**Morgan Bay Cellars Chardonnay – California €39.00**

Delicious flavours of ripe pear, Meyer lemon and creamy butterscotch. Rich and round with a crisp finish.

### RED WINE BOTTLE

**Paulita Reserva Cabernet Sauvignon – Chile €30.00**

Dark red colour with subtle aromas of blackcurrants and black cherries with a hint of spice.

**Babington Brook Shiraz – Australia €32.00**

Lovely notes of plums and chocolate on the palate with a spicy finish.

**Linteo Nero d'Avola – Italy €33.00**

The 'black' wine from Avola in Sicily. Lovely black cherries with aromas of ripe

**El Esteco El Parral Malbec – Argentina €35.00**

Smoky character with dried fruit, dried flowers and intense spices. A rich, full body that is well structured with refined tannins and fresh acidity.

**Bodegas Muriel Rioja Crianza – Spain €35.00**

Lovely; so complex and intriguing, improving through to the finish. A great, classic Rioja.

**Château Haut La Grenière, Lussac Saint – Emilion – France €46.00**

Aromas of cassis, blackberry and blackcurrant, this is a full bodied wine with excellent structure and length.

**Domaine Laroche La Chevaliere Pinot Noir – France €39.00**

Light-bodied wine, refreshing acidity, offering a slender texture and smooth tannins.



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### **ROSÉ WINE**

**Devils Ridge White Zinfandel Rosé – California €35.00**

Off dry and full of strawberries, round and easy drinking style with crisp finish

### **ITALIAN PROSECCO**

**Prosecco Frizzante – Italy €38.00**

A fresh, floral and fruity Prosecco, with rose and peach aromas.

**Marca Oro Spumante Prosecco di Valdobbiadene DOCG – Italy €53.00**

Fresh and crisp with loads of citrus, apple skin, mineral and stone fruit with delicate bubbles and a clean zesty finish.

### **CHAMPAGNE**

**Champagne Taittinger Brut Réserve - France €86.00**

Light and refreshing with hints of brioche and good ripe pear fruits, this is a very tasty Champagne.