



TALBOT HOTEL
STILLORGAN

Room Service Dinner

Served from 5.00pm – Dial '0', to check current times during Covid restrictions

Room Service tray charge of €5.00

Starters

Wholesome Soup of the Day €6

Made with Fresh Seasonal Ingredients

Served with Homemade Brown Soda Bread

A: [7. 12.14.]

Kilmore Quay Seafood Chowder with Homemade Soda Bread €8

A: [4. 6. 7. 9. 10. 11. 12.]

Caesar Salad €9

Little Gems, Pancetta, Parmesan Shavings, Croutons

Homemade Caesar Dressing

Cajun Chicken €12.25

A: [7. 13.]

Tiger Prawn €13.25

A: [9.]

Marinated Black Tiger Prawns €12.25

A: [2. 4. 6. 7. 10.]

Hot & Spicy Louisiana Chicken Wings €8.50

Marinated in Spices & Coated with Hot Sauce

Blue Cheese Dip, Celery Sticks

A: (6. 7. 12. 14.)

(As Main Course - €14)



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Mains

Brass Bar Signature Burger €16.50

8oz Irish Beef burger, lettuce, crispy bacon,
tomato melted smoked cheddar,
toasted brioche bun & House Fries

A: [4.6.7.14]

Beer Battered Fresh Hake €17

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

A: [4. 6. 7. 9. 10. 11]

Tempura Battered Scampi €19

Served with grilled chicory, lemon & cucumber
Mayonnaise & House Fries

A: [6.7.9.10.11]

10oz Chargrilled Irish Sirloin Steak €25

Our Steaks are served with Braised Portobello Mushroom,
Roast Tomato & Beer Battered Onion Ring,
Choice of House Fries or Mash or Rosti
Green Peppercorn Sauce, Red Wine Jus or Garlic Butter

A: [2. 4. 6. 7]



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Pizza

Margherita

The Classic Italian, Tomato & Basil Infused Sauce,

Melted Mozzarella €12

A: [4. 6. 7.]

Bufflalo Ranch Pizza

Marinated Chicken, Basil Pesto, Pine Nuts, Mozzarella

& Rocket €15

A: [4. 6. 7. 14.]

Vegan

Wild Mushrooms, Pesto, Walnuts & Goats Cheese €15

A: [4. 6. 7.]

Room Service Sandwiches

(Served from 12.30 - 9.45pm)

Cajun Chicken Wrap €12

Cajun chicken, cos lettuce, parmesan &

garlic aioli in a flour tortilla with

House Fries

A: [4.6.7]

Old Favorite Club Sandwich €13.00

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

Egg Mayonnaise & House Fries

A: [4.6.7, 14]

CHOICE OF DESSERTS €7.50

TEA / COFFEE €3.20



TALBOT HOTEL
STILLORGAN

24 hour room service available- Dial o after 10pm

A Selection of freshly cut Sandwiches and Pizzas available after 10pm

Room Service tray charge of €5.00

The 14 Recognized Allergens

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

Children's Menu

Our Full Kid's Menu is available inside the guest directory

Colouring pencils are available on request

Delivery charge €5

14 Recognised Allergens

PEANUTS—PN TREE NUTS—TN

SESAME—SE WHEAT—WH

LUPIN—LP EGGS—EG

MILK—MK SOYA—SY

FISH—FH CELERY—CY

MUSTARD—MD SULPHITES (preservative) - SP

CRUSTACEANS (Crab, Mussels, Scallops) – CS



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Wine List (delivery charge €5)

WHITE WINE BOTTLE

Paulita Reserva Sauvignon Blanc – Chile €27.00 A lovely crisp, dry Sauvignon Blanc that is well supported by ripe tropical and citrus fruit flavours.

Babington Brook Chardonnay – Australia €29.00 A very attractive, pure ripe Chardonnay with notes of pear and apple flavours combined with a crisp acidity and good length.

Ca'Vive Pinot Grigio – Italy €32.00 A fruity wine with clear aromas of toasted almonds. Lean bodied with a balanced acidity and dry finish.

Domaine Le Verger Chablis – France €50.00 It is very powerful with a pronounced mineral character that enhances the fruit and fine vegetal flavours.

Morgan Bay Cellars Chardonnay – California €36.00

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

RED WINE

Paulita Reserva Cabernet Sauvignon – Chile €27.00 Dark red colour with subtle aromas of blackcurrants and black cherries with a hint of spice.

Babington Brook Shiraz – Australia €29.00 Lovely notes of plums and chocolate on the palate with a spicy finish.

Linteo Nero d'Avola – Italy €30.00 The 'black' wine from Avola in Sicily. Lovely black cherries with aromas of ripe

RED WINE BOTTLE

El Esteco El Parral Malbec – Argentina €32.00 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 €32.00 Lovely; so complex and intriguing, improving through to the finish. A great, classic Rioja.

Château Haut La Grenière, Lussac Saint – Emilion – France €42.50 Aromas of cassis, blackberry and blackcurrant, this is a full bodied wine with excellent structure and length.

Domaine Laroche La Chevaliere Pinot Noir – France €36.00 Light-bodied wine, refreshing acidity, offering a slender texture and smooth tannins.

ITALIAN PROSECCO

Prosecco Vespaiolo Frizzante – Italy €30.00 A fresh, floral and fruity Prosecco, with rose and peach aromas.

Marca Oro Spumante Prosecco di Valdobbiadene DOCG – Italy €50.00 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 €85.00 Light and refreshing with hints of brioche and good ripe pear fruits, this is a very tasty Champagne.