



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 €6.50

Made with Fresh Seasonal Ingredients

Served with Homemade Brown Soda Bread

A: [7. 12. 14]

Kilmore Quay Seafood Chowder €9.50

Served with Homemade Brown Soda Bread

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

Caesar Salad €9

Little Gems, Pancetta, Parmesan Shavings,

Croutons & Caesar Dressing.

Add Cajun Chicken €3.50

Add Tiger Prawn €6.00

(As Main Course - €15)

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

Brass Style Hot Wings €10.00

Buffalo Sauce Coating,

Blue Cheese Dip & Celery Sticks

A: [7. 12. 6]

(Share Portion - €15.50)



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Main Courses

Brass Bar Signature Burger €18.00

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

& House Fries

A: [4. 6. 7. 10. 11. 14]

Beer Battered Fresh Hake €19.00

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

A: [4. 6. 7. 9. 14]

Tempura Battered Prawn Scampi €21.00

Baby leaf, sundried tomato

Tartar sauce & House Fries

A: [4. 6. 7. 9. 10. 11. 14]

(As Starter - €13.00)

10oz Hereford Irish Beef Sirloin Steak €30.00

Braised Portobello Mushroom,

Roast Tomato & Tobacco Onion Rings,

& House Fries

Green Peppercorn Sauce, Café de Paris or Garlic Butter

A: [4. 6. 7. 14]



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Pizza

Margherita €13.50

The Classic Italian, Tomato & Basil Infused Sauce,

Melted Mozzarella

A: [4. 7.]

Diablo €17.00

Chorizo, Pepperoni, Jalapeno, Dried Chilli, Tomato Sauce

Mozzarella & Garlic Sauce

A: [4. 6. 7]

Vegan €16.00

Sun Blushed Tomato, Ripped Basil, Peppers & Vegan Mozzarella

A: [4]

Room Service Sandwiches

(Served from 12.30 - 9.45pm)

Cajun Chicken Wrap €14.00

Hot Sauce, Crisp Leaf, Red Onion,

Mixed Salad & House Fries

A: [4. 6. 7. 14]

Old Favourite Club Sandwich €15.00

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

Egg Mayonnaise & House Fries

A: [4. 6. 7. 14]

CHOICE OF DESSERTS €7.80

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



TALBOT HOTEL
STILLORGAN

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 €7.80

Margherita €13.50

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, Wheat 4, Lupin 5, Eggs 6, Milk 7, Soya 8, Fish 9,
Crustaceans (Crab, Mussels, Scallops) 10, Molluscs (Oysters, Mussels, Scallops) 11,
Celery 12, Mustard 13, Sulphites (Preservatives) 14



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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 mineral 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.