

ROOM SERVICE MENU



★ LIGHT BITES & STARTERS ★



★ MAIN COURSES ★



★ NIGHT OWL ★



★ DESSERTS ★

CANALEXPRESS ☆
at the
Grand Canal Hotel

Desserts €8.50

Chocolate & Coconut Vegan Tart

Fresh berries, vegan chantilly cream.

(6,12) VE

Sicilian Lemon Tart

Fresh berries, chantilly cream.

(1 wheat,3,7,12)

Sticky Toffee Pudding

Homemade butterscotch sauce and chantilly cream.

(1 wheat,3,7,12)

Potted Cheese Cake

Please ask your server for today's choice.

(1 wheat,3,7,12)

ALLERGENS

- | | |
|----------------|---------------------|
| 1. Gluten | 9. Celery |
| 2. Crustaceans | 10. Mustard |
| 3. Eggs | 11. Sesame Seeds |
| 4. Fish | 12. Sulphur Dioxide |
| 5. Peanuts | 13. Molluscs |
| 6. Soybeans | 14. Lupin |
| 7. Milk | GF. Gluten Free |
| 8. Nuts | V. Vegetarian |
| | VE. Vegan |

SERVED FROM
12 NOON UNTIL 10 PM DAILY
TRAY CHARGE €5.00 PER PERSON

Light Bites & Starters

Soup of the Day €6.50

Served with homemade Guinness bread.
Ask your server for allergens.

Arancini Balls €11.50

Wild forest mushrooms, rocket salad,
marinara sauce topped with parmesan cheese.
(v,1 wheat,3,7,12)

Goats Cheese Pearls €12.50

Parma ham, roasted candy beetroot,
mixed leaves, balsamic reduction.
(7,12,GF,V)

Jackfruit Bao Buns €11.50

Pickled onion, rocket and sweetcorn salsa,
sriracha vegan mayonnaise.
(1 wheat,6,9,VE)

GF bread available on request.

There are nuts present in our kitchen,
therefore all dishes may contain slight traces.

Please alert a member of our team if you can have any
food allergy or intolerance. Our food is prepared in kitchens
that contain all allergens & there is a risk of cross contamination.



★ MAIN COURSES ★

Steaks

10oz Salt Aged Sirloin Steak €38.00

8oz Centre Cut Fillet Steak €40.00

All served with chips, vine cherry tomatoes, onion rings, baby leaf salad and
your choice of brandy pepper sauce, red wine jus, blue cheese sauce, garlic butter.
(1 wheat,2,7,9,10,12)

Mains

Pan-Fried Sea Bream €22.00

Roasted courgettes and peppers, red onion and sauteed potatoes.
Vine cherry tomatoes and a green mojo sauce.
(4,9,10,12,GF)

Beyond Burger €18.00

Beyond meat patty, pickled cucumber relish, baby gem lettuce, beef tomato.
Served with chips.
(1 wheat,12,VE)

Salt Aged 8oz Prime Irish Beef Burger €19.50

Smoked streaky bacon, monterey jack cheese, red pepper relish
and a chipotle aioli. Served with chips.
(1 wheat,3,7,10,12)

Southern Fried Chicken Burger €19.50

Smoked paprika aioli, gouda cheese, romaine lettuce
and sweet sundried tomatoes. Served with chips.
(1 wheat,3,7,10,12)



★ MAIN COURSES ★

Mains

Moroccan Chicken Cous Cous €21.00

Giant cous cous, roasted vegetables. Roast red pepper resto.
(1 wheat ,7,12)

Smoked Chicken Caesar Salad €18.50

Crispy bacon, baby gem lettuce, garlic herb croutons,
homemade caesar dressing and shaved parmesan.
(1 Wheat,3,4,7,12)

Quinoa and Avocado Salad €16.50

Roasted butternut squash, bean sprouts, tender stem broccoli, spring onion
with a maple syrup and tahini dressing. Toasted wholemeal pitta bread.
(1 Wheat,11,12,VE)

Sides €5.50

Mashed potato (7), Roasted vegetables,
Skinny chips (1), Chunky chips (1).

Sauces €2.50

Brandy pepper sauce (7,12), Red wine jus (12),
Blue cheese sauce (7,12), Garlic butter (7).

Night Owl 10pm until 2am

PIZZA €10

Four cheese pizza or pepperoni.
(1 wheat,7)

Freshly Made Sandwiches €8.50

Ham, cheese, tomato, lettuce, onion on brown or white bread.
Served with crisps.