



THE
GRANDSTAND

BAR & RESTAURANT

LIGHT BITES

GRANDSTAND COBB SALAD

€12.50

served with a selection of salads, smoked chicken filet, bacon, heirloom tomatoes, guacamole, a hard-boiled egg, blue cheese crumble & homemade mustard dressing.
(ALLERGENS 7,8,9,11,12,13)

BETROOT & HUMMUS SALAD

€12.50

served with a selection of leaves, pickled red onion, selection of beetroots, feta cheese, cucumber, toasted sesame seeds & house dressing.
(ALLERGENS 6 wheat, 7,8,9,10,12,13)

ARTISAN BOARD

€15.50

Parma ham, whiskey salami, chorizo, a selection of Irish farmhouse cheeses served with pickles, tomato & chilli jam, a selection of olives & toasted flatbread.
€4.00 supplement applies on dinner packages
(Allergens: 6 wheat, 9,11,12,14)

HOMEMADE DUCK PATE WITH SHREDDED DUCK LEG

€11.50

served with homemade chutney, plum jelly, truffle dressing & sourdough toast.
(Allergens: 6 wheat,7,8,9,11,12,13,14)

IRISH SMOKED SALMON ROLL

€11.50

served with cucumber, pickled fennel, carrots, horseradish cream, black caviar & green oil.
(Allergens: 3 salmon,7,8,9,12,14)

SWEET CHILLY TIGER PRAWNS

€12.95

served with chorizo and herbed butter, lime wedges & rustic baguettes toast
(Allergens: 1&2 prawns, 6 wheat,7,8,9,10,11,12)

Soup of the Day

€8.00

Served with Homemade Guinness Soda Bread
(Allergens: 6-Wheat, 7, 8,9,12)

1 – Crustaceans
6 – Gluten
11 – Egg

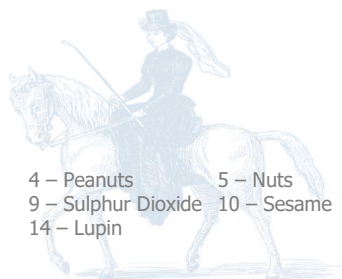
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7 – Milk
12 – Celery

Allergens

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MAINS

GRANDSTAND IRISH BEEF BURGER €19.95

Irish Angus Beef Burger Served with Toasted Beetroot & Black Sesame Seeded Brioche Bun, Smoked Gubbeen Cheese, Caramelized Onions, Giant Onion Rings, Smoked Bacon, relish & Skinny Fries

(Allergens: 6 wheat, 7, 8, 9, 10, 11, 12, 13, 14)

HOP HOUSE 13 BATTERED FISH & CHIPS €19.95

Beer Battered Haddock Fillet Served with Chunky Chips, Tartar Sauce, Mushy Mint Peas & a Lime Wedge

(Allergens: 3 haddock, 6 -wheat, 7, 9)

SLOW-COOKED IRISH DUO OF LAMB €25.50

served with smoked aubergine, green vegetable, baby potatoes, chorizo & lamb mint jus.

(Allergens 7,8,9,12,13)

SLOW-COOKED CRISP IRISH PORK BELLY €24.50

Served with Apple Puree, Sautéed Kale, Broccoli, Clonakilty black pudding, sweet potato & squash mousse & whole grain mustard jus.

(Allergens: 6 wheat, 7,8,9,11,12,13,14)

PAN-FRIED CHICKEN SUPREME FILLET €23.95

stuffed with pancetta & herbs, served with purple potato, caramelized rainbow carrots & truffle Madeira chicken jus.

(Allergens: 7,8,9,12,13)

IRISH ANGUS BEEF SIRLOIN STEAK €32.50

served with caramelized onions, wild mushrooms, celeriac puree, creamy mash potatoes & a veal jus.

€6.00 supplement applies on dinner packages

(Allergens: 7,8,9,11,12,13)

SPINACH & RICOTTA TORTELLINI €21.50

served with a creamy sauce, spinach, parmesan cheese & a ricotta truffle curd.

(Allergens: 6 wheat, 7,8,9,11,12,13,14)

SIDES

Creamy Mash Potato €3.50

(Allergens 7,8,9) Vegetarian / Gluten Free

Onion Rings €3.50

(Allergens 6-wheat, 7,8,9,11,12,13,14) Vegetarian

Seasonal Vegetables €3.50

(Allergens: 7,9,12) Vegetarian / Gluten Free

Skinny Fries €3.50

(Allergens: 6)

House Salad €3.50

(Allergens: 7,8,9,12,13) Vegetarian / Gluten Free

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DESSERTS

COCONUT & PASSION FRUIT PANNA COTTA €9.50

served with coconut ice cream & mini meringues.

(Allergens: 5-walnuts, hazelnuts, 7,8,9,11)

COLD CHERRY CHEESECAKE €9.50

served with cherries & strawberry jam, mascarpone ice cream & crispy strawberries.

(Allergens: 7,8,9,11)

CHOCOLATE COFFEE CAKE €9.50

served with baileys chocolate mousse, chocolate ganache, meringues & Irish liqueur ice cream.

(Allergens: 6 wheat, 7,8,9,11,14)

Selection of Irish Farmhouse Cheeses €12.50

Served with Homemade Fruit Chutney, Crispy Bread Crackers, Grissini Bread Sticks & Grapes.

€4.00 supplement applies on dinner packages

(Allergens: 6 wheat, 7, 8, 9, 10, 11, 12, 14)

HOT DRINKS

COFFEE

Espresso Single / Double €2.75 / €3.25

Americano €3.50

Macchiato (allergen 7) €3.50

Cappuccino (allergen 7) €3.70

Latte (allergen 7) €3.70

Flat White (allergen 7) €3.70

CHOCOLATE DRINKS

Mocha (allergen 7) €3.70

Hot Chocolate (allergen 7) €3.50

ICED DRINKS

Iced Coffee (allergen 7) with Milk and Sugar Syrup €4.10

Iced Tea with Lemon and Sugar Syrup €4.10

COFFEE WITH ALCOHOL

Irish Coffee €8.50

with Irish Whiskey (allergen 7)

Baileys Coffee €8.50

with Baileys Irish Cream (allergen 7)

Hot Whiskey €7.00

Irish Whiskey with Cloves and Lemon

Hot Toddy €7.00

Scotch Whiskey with Cinnamon, Honey and Lemon

Hot Brandy €7.10

Cognac with Cloves and Lemon

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WINES

WHITE

Glass
€7.80

Bottle
€30.50

Palacio de Nida

Macabeo is a white grape variety widely grown in the Rioja region of north-eastern Spain.

Mildly acidic with hints of peach & summer fruit.

Amuse

€8.10

€32.50

Sauvignon Blanc, France

Originates from the region of Bordeaux France. Fruity with predominantly passion fruit & apricot flavour

Sonetti

€8.40

€33.00

Pinot Grigio, Venezia Italy

Nice & fresh with crisp fruit flavours of citrus and ripe apples.

Amuse

€8.10

€32.50

Chardonnay, France

Its delicate aromas of pear & pineapple will perfectly Match fish & chicken dishes. Excellent as an aperitif

Lupe Cholet Chateau Viviers

€44.00

Chablis, France

Chablis is the northernmost district of Burgundy.

Tingly finish of high acidity, and flint-like minerality

With green fruit flavours

Domaine Millet Sancerre, France

€58.00

Originates from the eastern part of the Loire valley

The zippiness of this Sauvignon blanc is magic against the tangy cheese. Oysters, salads.

Domaine Laroche Chablis Burgundy France

€68.00

This Laroche Petit Chablis is elaborate with notes of Summer fruit, crisp, precise with a fresh finish

ROSE WINE

€8.70

€36.50

Les Petit Janelles, France

Light & fruit with medium acidity.

Morgan Bay Zinfandel, USA

€42.00

Flavours of fresh strawberry & watermelon.

Easy to drink

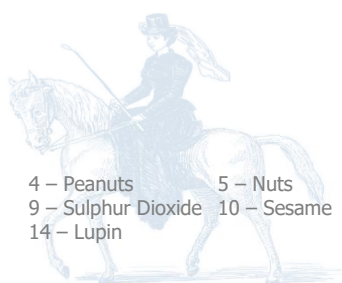


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RED

Glass
€7.80

Bottle
€30.50

Palacio de Nida

Tempranillo, Spain

This is a light-bodied wine with flavours of black berries, plum & vanilla

Amuse Merlot, France

A blend of 96% Merlot and 4% Cabernet France displays the voluptuous richness but also shows a firmness of character.

Amuse Cabernet Sauvignon

Vibrant flavours of blackcurrant Strawberries & hints of green peppers

Santa Ana Malbec Argentina

Rich black fruit flavour with subtle hints of spice

Andantino Sangiovese, Italy

It's fairly light-bodied with remarkable undertones Of plum, blackcurrant & blueberries

Il Portone Montepulciano, Italy

Moderately low acidity, mild & round Structure with plummy flavours.

Long Row Shiraz, Australia

Rich red fruit flavour with hints of spice and herbs

The Bean Pinotage, South Africa

Intense flavours with subtle oak tannins

Morgan Bay Cabernet Sauvignon, USA

Full-bodied with high tannins and noticeable acidity. Rich flavours of Jam, dark chocolate#

Old Coach Pinot Noir, New Zealand

Packed with red fruit aromas of cherries, raspberries, and strawberries. As it ages it has the potential to develop more vegetal aromas.

BUBBLES

BOTTLE

Colle de Principe Frizzante, Italy

Fresh & Fruity. Excellent aperitif

Rialto Frizzante, Italy

Fresh with pale straw yellow and subtle green flavour

Pannier Champagne Rose, France

Orange-hued. Ripe fruity nose blending dried fruits, citrus notes (tangerine) and subtle toast touches.

Pannier Brut NV, France

Blend of Pinot Noir, Chardonnay & Pinot Munier.

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COCKTAILS

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Five A Day €11.00

Cucumber, Apple, Grapes, Black pepper, Mint, Vodka, St Germain, Lime juice, Syrup, Soda

My Guy €11.00

Rum, Crème de banane, Mango puree, Lime juice

Aperol Sour €11.00

Aperol, Gin, Lemon juice, Prosecco, Foam

50 Shades €11.00

Earl Grey infused Cointreau, Jim Beam, Lemon Juice, Syrup, Orange Bitters

Fresa Fizz €10.50

Aperol, Honey Green Tea, Angostura Bitters, Raspberry, Rose Wine

Porn Star Martini €11.00

Vodka, Passion fruit liquor, Syrup

Mariana Trench €11.00

Rum, Pineapple juice, Passionfruit syrup, Lime, Malibu, Foam

Out for the Count €10.00

Malibu Rum, Cointreau, Orgeat syrup, Lemon juice

Make you Own Mojito €10.30

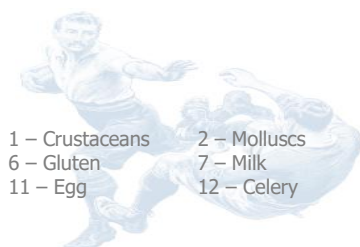
Choose from Strawberry, Mango, Passionfruit, Classic

Rum, Muddled lime, Mint, Syrup, Soda

Espresso Martini €10.30

Malibu Rum, Cointreau, Orgeat syrup, Lemon juice

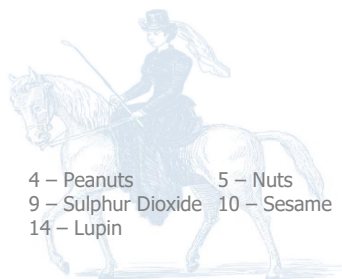
“One martini is alright, two is too many, three is not enough”



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SCOTCH

Teacher's Highland Cream <i>Fruity, Malty, Honey, Smokey</i>	€6.00
Johnnie Walker Red <i>Soft, Gentle, Suitable for Mixing</i>	€6.00
Johnnie Walker Black <i>Spice, Vanilla, Fruit, Smoke</i>	€7.50
Chivas Regal <i>Honey, Vanilla, Ripe Apple</i>	€8.30
Glenlivet Founder's Reserve <i>Lemon, Toffee, Honeysuckle</i>	€8.50
Glenfiddich 12 Year <i>Fresh Pear and Subtle Oak</i>	€9.00
Glenmorangie 10 Year <i>Vanilla, Flowery Fruitiness</i>	€9.30
Oban 14 Year <i>Fruity Malt, Heather and Smoke</i>	€10.50
Johnnie Walker Gold <i>Luxurious, Dark Fruit, Vanilla</i>	€12.30
Johnnie Walker Blue <i>Peat, Bitter Chocolate, Dark Truffle</i>	€27.00

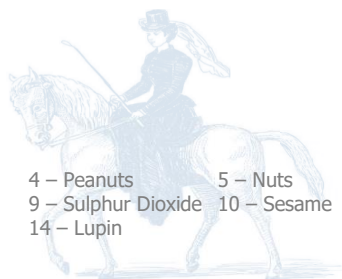
IRISH WHISKEY

Tullamore Dew <i>Floral, Spices, Citrus, Aged in Sherry and Bourbon Casks</i>	€6.30
Slane <i>Oak and Spice from Virgin, Seasoned and Sherry Casks</i>	€7.10
Writer's Tears <i>Spice, Malt, Dark Chocolate, Bourbon Oak, Crème Caramel</i>	€7.50
Glendalough Double Barrel <i>Honey, Vanilla, Dried Fruit and Nuts</i>	€7.40
Roe & Co. <i>Soft Spice, Sugar, Pear and Vanilla</i>	€8.00
Irishman Single Malt <i>Vanilla, Granola, Toasted Almonds, Honey, Oak</i>	€8.40
POWERS	
Gold Label <i>Cinnamon, Green Pepper, Nutmeg, Fruit and Vanilla</i>	€6.30
Three Swallow <i>Green Apple, Citrus, Herbs, Spice and Cedar</i>	€10.00
Signature <i>Oak, Chocolate, Green Herbs and Coffee</i>	€10.50
John's Lane <i>Spice, Vanilla, Honey and Dried Apricot</i>	€11.50
TEELING'S	
Small Batch <i>Smooth, Sweet and Slightly Woody</i>	€7.10
Single Grain <i>Spice, Red Berries and Grapes</i>	€7.90



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IRISH WHISKEY

JAMESON

Red Seal €6.30

Triple Distilled Single Pot Still

Crested €7.30

Sherry, Wood, Fruit and Spice

Caskmates Stout €8.00

Hops and Cocoa from Beer Cask Finish

Caskmates IPA €8.00

Hops and Citrus from the IPA Cask Finish

Black Barrel €9.60

Twice-Charred Bourbon Barrel

Distiller's Safe €12.00

Barley Sweetness, Cinnamon and Liquorice

Blender's Dog €12.00

Sweet Butterscotch, Spice and Fruit

Cooper's Croze €12.00

Vanilla, Fruit, Spice, Hazelnut and Wood

MITCHELL & SON

Green Spot €10.00

Malted and Unmalted, Aged in Sherry Cask

Yellow Spot 12 Year €11.80

Bourbon, Sherry, Malaga Wine Casks

BUSHMILL'S

Black Bush €6.80

Matured in Oloroso Sherry Casks

10 Year €7.90

Honey, Vanilla and Milk Chocolate

16 Year €13.00

Juicy Fruits, Nuts and Spice

21 Year €23.00

Dried Fruit, Spicy Maltiness and Nutty Raisin

RED BREAST

12 Year €11.00

Spicy, Fruit, Sherry and Toasted Notes

Lustau Edition €12.60

Spices, Sherry and Fresh Spanish Oak

15 Year €15.70

Fleshy Fruit, Spices and Toasted Wood

21 Year €26.70

Vanilla, Oak, Sherry Nuttiness and Fleshy Fruit

MIDLETON

Very Rare €20.30

Floral, Herbal Citrus, Cinnamon, Clove, Pepper

Barry Crocket Legacy €29.50

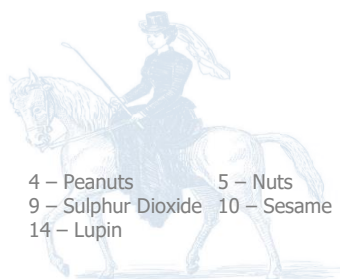
Pepper, Citrus, Mandarin, Cinnamon



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GINS

Beefeater €6.30

Candied lemon peel, Berries, Cardamon & Hints of cloves

Bombay Sapphire €6.80

Soft with a touch of angelica, mild Juniper & Herbaceous facet

Cork Dry €6.30

Complex mix flavours of Juniper, coriander Angelica & Orange botanicals

Dingle €7.40

Clean & classic on the nose with lots of Juniper, piney & Warm fresh cut of angelica

Gordons Pink €6.60

*Dash of Angostura Bitters & Dark red Bitters
That makes the gin pinkish*

Malfy Gin €8.70

*Classic style nose. Spicy notes are loud with
A lot of herbaceous Juniper beside it*

Gunpowder €8.90

*The delicate citrus flavour is quite evident with fresh
lemon zest*

Method & Madness €8.50

*Lemon balm & shredded ginger with Wild
Irish gorse flower*

Hendricks €8.60

*Lots of earthy coriander, angelica, orris root,
lemon peel & Chamomile*

Monkey 47 €8.60

*Molasses base. 47 refers to Several botanicals
that were used. Strong Coriander, Chamomile & Juniper*

SELECT YOUR FAVOURITE TONIC

Schweppes Elderflower €3.70

Schweppes Slimline €3.70

Schweppes Tonic €3.70

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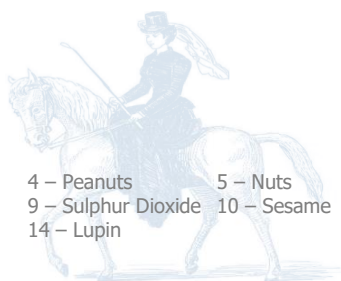
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A HISTORY OF CLAYTON BALLSBRIDGE

Clayton Hotel Ballsbridge is one of the finest four-star hotels in Dublin. In the 1880s the building was a very different place and originally stood as a Masonic Girls' school.

The school was designed by the architectural practice of John McCurdy and William Mansfield Mitchell. McCurdy and Mitchell also designed the Shelbourne Hotel, Dublin; Many of the buildings in Trinity College Dublin, including the Anatomical Museum, The School of Physiology, and the Chemistry Building; parts of Saint Columba's College, Rathfarnham; and Lowther Lodge, north of Ballsbridge, which every schoolboy in Gormanston who went on the beach walks or played beach cricket known as 'Filgate's'.

McCurdy and Mitchell designed the new Masonic Girls School in the Queen Anne Style and the foundation stone were laid on 24th June 1880 by the Duke of Abercorn. The cost was estimated at £12,000, and the building was brought 'almost to completion' by the building contractors Gahan & Son, who went bankrupt in the process. The building was completed under the supervision of William Bolger and The new School opened in 1881.

The cost of building came in just under £15,000.

The school stood on a 10-acre site and as well as schoolrooms, it included a Library, Dormitories, Recreation and Dining areas, around 2 sides of a quadrangle. The school entrance was beneath a corner tower that was not merely ornamental but also contained all the workings connected with the water supply of both the building and bathrooms.

Inside, despite the military-style order, cleanliness and spare impressions, the rooms were airy and bright and the dormitories were cheerful. Most of the fittings and furniture were made and bought in Ireland.

The large drill hall (now known as Thomas Prior Hall) stood beside the main building and was also used for prayers and meetings. The hall still boasts many of its original features, such as the ornate oak-panelled walls, stained glass windows, original mosaic tiling, a choir balcony and vaulted wooden ceiling.

The school closed in 1970 and the building was bought by the Royal Dublin Society and renamed Thomas Prior House after one of the founding members. It was then sold in the 1980s and a hotel was developed on-site.

In 2015, the hotel became Clayton Hotel Ballsbridge; part of Dalata Hotel Group Ltd and since upgraded from a 3-star hotel to a 4-star hotel. In 2016, Thomas Prior Hall was tastefully renovated in a modern style whilst retaining its historic charm.

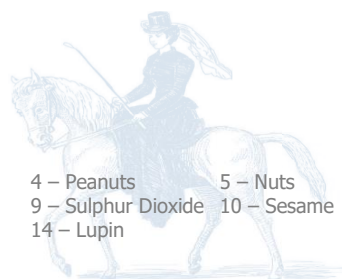
Thomas Prior Hall now stands as one of the most exclusive wedding venues in Ireland, along with being a very popular event and meeting space.



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LUXURY BEGINS ONCE
THE TEA HAS BREWED...

JOIN US FOR
AFTERNOON TEA
IN THE

THE
GRANDSTAND

BAR & RESTAURANT

+353 1 668 1111

CLAYTONHOTELBALLSBRIDGE.COM

Sit back and relax with Afternoon Tea in the Grandstand Bar.
Enjoy the flavours that have been carefully designed in house by our team of Chefs.

Our menus include savoury and sweet treats.
A children's, vegan and gluten-free menus are also available.

Afternoon Tea for Adults - €30 per person
Afternoon Tea for Children - €12.50
Afternoon Tea with a Glass of Prosecco - €36.50

To book:

Call: 01 668 1111

Email cb.ballsbridge@claytonhotels.com

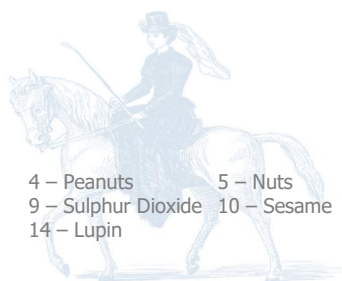
Afternoon Tea bookings must be booked at least
24 hours in advance



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