



THE ·BRASSERIE·

LUNCH MENU

SERVED FROM 12.30 TO 15.00

STARTERS & SALAD

BURREN SMOKEHOUSE SALMON Doolin crabmeat & apple beignets and lime gel (1-wheat,2,3,4,6,7,12)	13.50	
IRISH CHICKEN & MANGO CONFIT Red chilies and cider vinaigrette (3,7,8-almond,9,10,11,12)	9.50	
SEARED KING PRAWNS Grilled chicory, tossed leaves and lavender dressing (2,7,10,12)	11.50	
QUINOA & VEGAN FETA SALAD Tossed leaves with steamed quinoa, feta cheese, micro leaves and toasted seeds Vegan - (6,9,12)	8.75	
THE BRASSERIE CAESAR Smoked pancetta and focaccia croutons, baby gem and our Caesar dressing (1-wheat,3,4,6,7,10,12)	8.75	
Add chicken to any salad (7)	4.00	
	//	

SANDWICHES

THE CLUB SANDWICH Toasted sour dough triple decker, smoked pancette chicken, egg and lettuce (1-wheat,3,4,6,7,10,12)	13.50 ı,
OVERNIGHT ROASTED BEEF Brioche roll, red ale onion jam and light horseradish cream (1-wheat,3,4,6,7,9,10,12)	14.50
CHICKEN TORTILLA WRAP Roast chicken & vegetables, basil, tomato and Macroom mozzarella (1-wheat,3,6,7,10,12)	10.50
RATATOUILLE & FETA CHEESE MELT Guacamole and black olive tapenade Vegan - (1-wheat,6,10,12)	10.50
ITALIAN FLATBREAD Slightly toasted with smoked chicken, buffalo mozzarella and baby gem (1-wheat,3,6,7,10,12)	10.50
SOUP AND CHEF'S SANDWICH OF THE DAY (1-wheat,3,6,7,9,10,12)	14.00

SOUPS, PASTA & PIZZA

CHEF'S ATLANTIC SEAFOOD CHOWDER Creamy soup of local fish & shellfish with soda bre (1-wheat,2,3,4,6,7,9,12,14)	8.90 ead
SOUP OF THE DAY Wholemeal soda bread (1-wheat,6,7,9,12)	5.75
TASTE OF SUMMER PASTA Summer vegetables, feta cheese, fresh basil, extra virgin olive oil Vegan - (1-wheat,6,7,9,12)	12.50
WILD MUSHROOM TAGLIATELLE Seared mushrooms, fresh tarragon and parmigiana reggiano (1-wheat,3,6,7,9,12)	12.50
Add chicken to any pasta (7)	4.00
CLASSIC MARGHERITA PIZZA San Marzano tomato pizza sauce, West Cork mozzarella and fresh basil (1-wheat,6,7,9,12)	14.50
FOUR PROVINCE PIZZA Pulled Monaghan duck, West Cork chorizo, dried Connemara beef and Louth salami (1-wheat,6,7,9,10,12)	15.50
LOADED PANCETTA & FUNGHI PIZZA Pancetta, mushrooms with truffle and garlic oil	14.50

FISH & DAILY SPECIALS

FRESH FISH 'N CHIPS Battered fillet of white fish, tartar sauce and salad (1-wheat,barley,oat,3,4,6,7,12)	16.90	SPIC Crispy Main
FISH OF THE DAY	Market Price	(1-whe
CHEF'S SEASONAL SPECIAL	Market Price	Gillige Irish b
Your server will be delighted to advise you of choices and all allergens contained in the d		crisp l SPIC
		Vegan Voqar

IRISH COMFORT

SPICY CHICKEN WINGS Crispy Irish wings in our own hot sauce	9.50
Main course portion with fries (1-wheat, 3, 6, 7, 9, 12)	15.95
ANGUS STEAK BURGER Gilligan Farm minced Angus beef Irish brie, pancetta and red onion jam, crisp brioche bun and chips (1-wheat,3,6,7,10,11,12)	16.90
SPICY BEAN BURGER Vegan cheddar, baby gem, beef tomato and chips Vegan - (1-wheat,6,10,11,12)	15.50

M E A T S

(1-wheat,6,7,9,10,12)

Grilled	EME OF IRISH CHICKEN asparagus, chardonnay cream ast potatoes (6,7,9,10,12)	19.50
Neck o cooked	ARL FARM ROAST PORK f pork, crimson pear and crisp onions l with Indian pale ale and creamed potatoes at,barley,6,7,9,10,12)	15.50
AND	K LEG CONFIT DUCK SAUSAGE potato and apple jam (1-wheat,3,7,9,10,12)	14.50

SIDE ORDERS

DESSERTS

3.50 3.50

3.50

3.50

3.50

3.50

ASTRY FARM ICE CREAMS 7.00

Side salad (12)
Champ potatoes (7,12)
Skinny skin on chips (6)
Roast root vegetables (7)
Onion rings (1-wheat, 3, 6, 7)
Cheesy garlic bread (1-wheat,6,7)

SUMMER BERRY CHEESECAKE Honeycomb ice cream (1-wheat,3,6,7,12)	7.00
PANNA COTTA Passionfruit sorbet, caramelized almond (6,7,8-almond,12)	7.50
GLAZED LEMON TART	7.50

Strawberry sorbet (1-wheat, 3, 6, 7, 12)

Selection of ice creams and sorbets (1-wheat,barley,oat,3,6,7)

APPLE & BLACKBERRY CRUMBLE 7.00 Warm tart with whiskey ice cream (1-wheat,barley,oat,3,6,7,12) **CHOCOLATE & RASPBERRY MOUSSE 8.00** Yoghurt ice cream

(1-wheat,3,6,7)

12.50

Farmhouse cheese, crackers and chutney (1-wheat,oat,3,6,7,8-variety,9,10,11,12)

MUNSTER CHEESEBOARD

All our beef, chicken and pork is of Irish origin unless stated otherwise. Whilst every care is taken to ensure our dishes do not contain allergens other than listed for each dish, traces may be present due to the nature $of our \, kitchens \, and \, operations.$

Please inform your server if you suffer from any $food\ allergy\ or\ have\ other\ dietary\ requirements.$ 1-Cereals cont. Gluten, 2-Crusteaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soybeans, 7-Milk, 8-Nuts, 9-Celery, 10-Mustard, 11-Sesame Seeds, 12-Sulphites, 13-Lupins, 14-Molluscs