

# THE BRASSERIE



## DINNER MENU

SERVED FROM 17.30 TO 21.30

### STARTERS & SALAD

**OAK SMOKED SALMON** 14.50  
*Horseradish shavings, lemon jelly, pickled red onion & capers*  
*Soda bread*  
(1-wheat,oat,3,4,7,10,12)

**HONEY WHIPPED ARDSALLAGH GOATS CHEESE** 9.50  
*Sleabh Aughty Honey*  
*Compressed apple, candied walnut, grape and celery salad*  
(6,7,8-walnut,9,10,12)

**BRAISED ANDARL FARM PORK** 12.50  
*Smoked black pudding crumble*  
*Celeriac remoulade and apple gel*  
(1-wheat,barley,3,6,7,8-pine,9,10,12)

**HAKE & SALMON FISH CAKE** 9.95  
*Bell pepper & chili flake salsa*  
*Pea shoot salad*  
(1-wheat,3,4,6,7,9,10,12)

**DEEP FRIED CHICKPEA FALAFEL SALAD** 8.95  
*Hummus and pomegranate seeds*  
**Vegan** - (1-wheat,6,9,10,11,12)

**THE BRASSERIE CAESAR** 8.95  
*Smoked pancetta and focaccia croutons*  
*Baby gem and our dressing*  
(1-wheat&barley,3,4,6,7,9,10,12)  
*Add chicken to any salad (7)* 4.00

### SOUPS

**CHEF'S ATLANTIC SEAFOOD CHOWDER** 8.95  
*Creamy soup of local fish & shellfish, soda bread*  
(1-wheat,oat,2,3,4,6,7,9,12,14)

**SOUP OF THE DAY** 5.95  
*Wholemeal soda bread*  
(1-wheat,oat,3,6,7,9,12)

### PASTA

**POTATO GNOCCHI & CRUMBLed GOATS CHEESE** 13.50  
*Baked with saute Spring greens*  
*White wine cream and snipped chives*  
(1-wheat,3,6,7,9,12)

**WILD MUSHROOM TAGLIATELLI** 14.50  
*Seared mushrooms*  
*Fresh tarragon and parmigiana reggiano*  
(1-wheat,3,6,7,9,12)

*Add chicken to above pasta (7)* 4.00

### PIZZA

**CLASSIC MARGHERITA PIZZA** 14.50  
*San Marzano tomato pizza sauce,*  
*West Cork mozzarella and fresh basil*  
(1-wheat,6,7,9,10,12)

**BBQ PULLED PORK & SPRING ONION** 15.50  
*Overnight roast pork belly with coriander and sweet corn*  
*BBQ base*  
(1-wheat,6,7,9,10,12)

**ANCHOVIE, OLIVE & TOMATO CONFIT** 14.50  
*Kalamata olives and roast cherry vine tomato*  
(1-wheat,4,6,7,9,10,12)

**BUILD YOUR OWN PIZZA**  
*Choose one of the above and add extra toppings for € 1.20*  
*Chicken, bacon, ham, pepperoni, salami, peppers,*  
*pineapple, jalapeno peppers, mushrooms, rocket*



### FISH & DAILY SPECIALS

**PANFRIED HAKE AND ALSACE BACON** 19.50  
*Wild mussel and white bean cassoulet*  
*Saffron cream*  
(4,7,9,12,14)

**PLAICE A LA MEUNIERE** 19.50  
*Whole plaice cooked on the bone*  
*Caper & beurre noisette, lemon and Summer herbs*  
(1-WHEAT,4,7,9,12)

**SEASONAL STARTER** Market Price

**CHEF'S DINNER RECOMMENDATION** Market Price

*Your server will be delighted to advise you of today's choices and all allergens contained in the dishes*

### IRISH COMFORT

**SPICY CHICKEN WINGS** 9.95  
*Crispy Irish wings in our own hot sauce*  
*Main course portion with fries* 15.95  
(1-wheat,3,6,7,9,12)

**FRESH FISH 'N CHIPS** 17.50  
*Treaty City ale battered*  
*House pickle tartar sauce with salad*  
(1-wheat,oat,rye,barley,3,4,6,7,12)

**ROSEMARY & ACHILL SEASALT BURGER** 16.95  
*Gilligan Farm minced angus beef*  
*Ale onions and Tipperary brie*  
*Crisp brioche bun and chips*  
(1-wheat,barley,oat,3,6,7,10,11,12)

**CHICKEN BURGER** 16.50  
*Southern fried, smoked bacon*  
*Garlic mayo, brioche bun and chips*  
(1-wheat3,6,7,9,10,11,12)

**LOUGHNANE'S "VEEF" BURGER** 16.95  
*Plant based patty, vegan mozzarella*  
*Balsamic beef tomato, baby gem and chips*  
**Vegan** - (1-wheat,6,9,10,11,12)

### MEATS

**SLOW COOKED BEEF FEATHERBLADE** 18.50  
*Button mushrooms and pearl onions*  
*Red wine and champ potato*  
(6,7,9,10,12)

**MAPLE GLAZED PORK CUTLET** 15.50  
*Andarl Farm pork*  
*Saute greens, spiced carrot and grain mustard reduction*  
(6,7,9,10,12)

**CHICKEN SUPREME AND BRAISED THIGH CHASSEUR** 19.50  
*Forest mushroom, plum tomato, tarragon*  
*Cream potato*  
(6,7,9,10,12)

**SLOW COOKED HOT POT OF SPRING LAMB** 19.50  
*Root vegetables*  
*Baked with boulangerie potatoes*  
(7,9,10,12)

**ANGUS STRIPLOIN STEAK 8oz** 28.50  
*Pepper & whiskey cream*  
*French fries*  
(1,3,4,6,7,9,10,12)

### SIDE ORDERS

*Side salad (6,12)* 3.50  
*Creamed potatoes (7,12)* 4.00  
*Skinny skin on chips (6)* 4.00  
*Roast root vegetables (6,7)* 4.50  
*Cheesy garlic bread (1-wheat,6,7,12)* 4.50

### DESSERTS

**MANGO & PASSION FRUIT CHEESECAKE** 7.95  
*Coconut sorbet*  
(1-wheat,3,6,7,12)

**CROISSANT & WHITE CHOCOLATE BUTTER PUDDING** 7.50  
*Raspberries and vanilla cream*  
(1-wheat,3,6,7,8-variety,12)

**APPLE & PECAN CRUMBLE** 7.50  
*Blackberry, white chocolate ice cream*  
(1-wheat,3,6,7,8-variety,12)

**GLASTRY FARM ICE CREAMS** 7.00  
*Selection of ice creams and sorbets*  
(1-wheat,3,6,7,12)

**CHOCOLATE MOUSSE** 7.50  
*Berry sorbet*  
(1-wheat,3,6,7,12)

**BANOFEE PIE** 7.50  
*Coffee cream, vanilla bean ice cream*  
(1-wheat,3,6,7,12)

**ARTISIAN CHEESEBOARD** 12.50  
*Farmhouse cheese, crackers and chutney*  
(1-wheat,oat,rye,3,6,7,9,10,12)

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-Crustaceans, 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

