



THE
· BRASSERIE ·
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THE BRASSERIE

DINNER MENU

SERVED FROM 17.00 TO 21.30

STARTERS

HOUSE CURED GRAVLAX <i>Seared Donegal Bay salmon, celeriac remoulade Dijon emulsion with soda bread</i> (1-wheat,oat,3,4,7,10,12)	14.50
GRILLED GOATS CHEESE CROSTINI <i>St Tola cheese, beetroot, rocket leaves Mint and candied walnuts</i> (1-wheat,6,7,8-walnut,12)	10.50
CRISPY CRAB ARANCINI <i>Pickled shaved fennel, chili aioli</i> (1-wheat,2,3,4,6,7,9,12)	12.50
PRESSED HAM HOCK & PISTACHIO <i>Sourberry jam, blackberry jelly Sour dough wafer (7,8-pistachio,9,10,12)</i>	10.50
AUTUMN SALAD <i>Tossed kale and black quinoa, pomegranate Chickpea and lemon vinaigrette</i> Vegan - (10,12)	9.50
THE BRASSERIE CAESAR <i>Smoked pancetta and focaccia croutons Baby gem and our dressing (1-wheat,barley,3,4,6,7,9,10,12)</i> Add chicken to any salad (7)	8.95 12.95 4.00

SOUPS

CHEF'S ATLANTIC SEAFOOD CHOWDER <i>Creamy soup of fish and shellfish, soda bread</i> (1-wheat,oat,2,3,4,7,9,10,12,14)	9.50
SOUP OF THE DAY <i>Wholemeal soda bread (1-wheat,oat,3,6,7,9,12)</i>	5.95
FRENCH ONION SOUP <i>Classic onion broth with Milleens cheese toastie</i> (1-wheat,6,7,9,10,12)	6.95



PIZZA & PASTA

CLASSIC MARGHERITA PIZZA <i>San Marzano tomato pizza sauce West Cork mozzarella and fresh basil</i> (1-wheat,3,6,7,9,12)	14.50
SHREDDED BEEF PIZZA <i>Slow cooked beef French - Louisiana style hot sauce base Tomato and crisp onion (1-wheat,3,6,7,9,10,12)</i>	15.50
VEGAN MOZZARELLA & FETA CHEESE PIZZA <i>Grilled artichokes and crumbled chestnuts</i> Vegan - (1-wheat,6,8-chestnut,9,10,12)	14.50
BUILD YOUR OWN PIZZA 0.50 EA <i>Choose one of the above and add extra toppings Chicken, bacon, ham, pepperoni, salami, peppers, pineapple, jalapeno peppers, mushrooms, rocket (11,12)</i>	
TAGLIATELLE CARBONARA <i>Alsace bacon & Pamigiano Reggiano</i> (1-wheat,3,6,7,9,12)	14.50
WILD MUSHROOM RISOTTO <i>Roast vine cherry tomato, caramelized shallot Artichokes (1-wheat,3,6,7,9,12)</i>	14.50

MAINS

GRILLED ATLANTIC SALMON <i>Colcannon potato cake, creamed onions Wilted chard (3,4,6,7,9,12)</i>	19.50
VENISON HOT POT <i>Braised venison with bitter chocolate and chili Seared potatoes (6,7,9,10,12)</i>	23.50
MEDALLIONS OF SIRLOIN STEAK <i>Gilligan Farm beef Café de Paris butter, sauteed greens and French fries (3,6,7,9,10,12)</i>	28.50
SURF & TURF <i>Add grilled prawn tails to above steak (2)</i>	6.00

**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

ANDARL FARM PORK FILLET <i>Chestnut crumble, celeriac puree, wild quince Mulled wine reductions (4,6,7,8-chestnut,9,10,12)</i>	18.50
ROAST SUPREME OF CHICKEN <i>Grilled pak choi, fondant potato Heggarty cheddar cream, crisp pancetta (6,7,9,10,12)</i>	19.50
SLOW COOKED BEEF FEATHERBLADE <i>Alsace bacon jam, roast carrot, thyme & port jus (6,7,9,10,12)</i>	19.50

OUR SIGNATURE DISHES

POACHED FILLET OF SEABASS <i>Rich seafood bouillabaisse, fresh clams and mussels Aioli and sour dough baguette crisps (1-wheat,2,3,4,6,7,9,10,12)</i>	23.50
GILLIGAN FARM WAGYU BEEF BURGER <i>Toasted bun, guacamole and pancetta Irish cheddar and spiced chips (1-wheat,3,6,7,9,10,12)</i>	19.50

IRISH COMFORT

SPICY CHICKEN WINGS <i>Crispy wings in our own hot sauce</i>	9.95
Main course portion with fries (1-wheat,3,6,7,9,12)	15.95
FRESH FISH N CHIPS <i>Ale battered House pickle tartar sauce with salad (1-wheat,rye,oat,barley,3,4,6,7,10,12)</i>	18.00
CHICKEN BURGER <i>Southern fried, smoked bacon garlic mayo Brioche bun and chips (1-wheat,barley,oat,3,6,7,10,12)</i>	17.50
PLANT BASED BURGER <i>Vegan mozzarella, vine tomato Chive & chili mayo, beetroot burger bun (Vegan - 1-wheat,6,9,10,11,12)</i>	16.95

SIDE ORDERS

<i>Side salad (6,12)</i>	3.50
<i>Creamed potatoes (7,12)</i>	4.00
<i>Skinny skin on chips (6)</i>	4.00
<i>Roast root vegetables (6,7)</i>	4.50
<i>Cheesy garlic bread (1-wheat,6,7,12)</i>	4.50
<i>Chicken spiced chips (6,9,10,12)</i>	4.00
<i>Sweet potato fries (1-wheat,6)</i>	4.50

DESSERTS

FERRERO ROCHER CHEESECAKE <i>Dark chocolate sauce Chantilly cream and caramelized hazelnuts (1-wheat,3,6,7,8-hazelnut,12)</i>	7.95
RAISIN & CROISSANT BUTTER PUDDING <i>Calvados infused Chocolate chip cookie ice cream (1-wheat,3,6,7,12)</i>	7.50
APPLE & AUTUMN BERRY CRUMBLE <i>Vanilla bean ice cream (1-wheat,oat,3,6,7,12)</i>	7.50

COCONUT PANNA COTTA <i>Autumn fruit salsa with elderflower, berry sorbet</i> Vegan - (12)	7.50
STICKY TOFFEE PUDDING <i>Butterscotch sauce Whiskey ice cream and caramel crisps (1-wheat,barley,hops,3,6,7,12)</i>	7.50
BOULABAN ICE CREAM <i>Selection of ice creams and sorbets (1-wheat,barley,3,6,7,12)</i>	7.00
ARTISIAN CHEESEBOARD <i>Farmhouse cheese, crackers and chutney (1-wheat,oat,rye,3,6,7,8-almond,hazelnut,9,10,12)</i>	13.00

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

