



THE
· BRASSERIE ·
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THE BRASSERIE

LUNCH MENU

SERVED FROM 12.30 TO 17.00

STARTERS & SALADS

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

CHEFS ATLANTIC SEAFOOD CHOWDER	9.50
<i>Creamy soup of fish and shellfish, soda bread (1-wheat,oat,2,3,4,7,9,10,12,14)</i>	
SOUP OF THE DAY	5.95
<i>Wholemeal soda bread (1-wheat,oat,3,6,7,9,12)</i>	

SANDWICHES

THE CLUB SANDWICH	13.50
<i>Toasted sour dough triple decker Smoked pancetta, egg, chicken and lettuce (1-wheat,3,4,6,7,9,10,12)</i>	
CHICKEN GOUJON & CAESAR WRAP	10.50
<i>Crispy chicken fillet and baby gem Caesar dressing and bacon (1-wheat,3,6,7,9,10,12)</i>	
OPEN SMOKED SALMON AND SRIRACHA PRAWN	14.50
<i>On soda bread with baby gem (1-wheat,oat,2,3,4,6,7,9,10,12)</i>	
VEGAN BLAA BAGUETTE	10.50
<i>Olives, tomatoes and grilled vegetables Vegan style feta and mozzarella cheese (1-wheat,6,9,10,12)</i>	
<i>All sandwiches are served with skinny chips and autumn salad</i>	
SOUP AND TOASTED HAM & CHEESE S/W	14.00
<i>(1-wheat,3,6,7,9,10,12)</i>	



PASTA & PIZZA

CLASSIC MARGHERITA PIZZA	14.50
<i>San Marzano tomato pizza sauce West Cork mozzarella and fresh basil (1-wheat,3,6,7,9,12)</i>	
SHREDDED BEEF PIZZA	15.50
<i>Slow cooked beef French - Louisiana style hot sauce base Tomato and crisp onion (1-wheat,3,6,7,9,10,12)</i>	
VEGAN MOZZARELLA & FETA CHEESE PIZZA	14.50
<i>Grilled artichokes and crumbled chestnuts Vegan - (-wheat,6,8-chestnut,9,10,12)</i>	
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	14.50
<i>Alsace bacon & Parmigiano Reggiano (1-wheat,3,6,7,9,12)</i>	
WILD MUSHROOM RISOTTO	14.50
<i>Roast vine cherry tomato, caramelized shallot Artichokes (1-wheat,3,6,7,9,12)</i>	

MAINS

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

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

OUR SIGNATURE DISHES

POACHED FILLET OF SEABASS	23.50
<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>	
GILLIGAN FARM WAGYU BEEF BURGER	19.50
<i>Toasted bun, guacamole and pancetta, Irish cheddar Spiced chips (1-wheat,4,6,7,9,12)</i>	

IRISH COMFORT

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

SIDE ORDERS

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

DESSERTS

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

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

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

