· B R A S S E R I E ·

SAMPLE MENU

SMALL & LARGE PLATES

SEAFOOD ANTI PASTI PLATE sm 14.90 lg 22.00 ROAST PUMPKIN SALAD sm 9.90 lg 14.50 Chickpeas, kale, coriander and pomegranate Crab and poached prawns with smoked salmon Lemon dressing (Contains 1-wheat,6,12) Wedges of homemade brown bread (Contains 1-wheat, 2, 3, 4, 6, 7, 12) THE BRASSERIE CAESAR sm 9.90 lg 14.50 sm 11.50 lg 18.00 **CRISPY WHITE FISH BITES** Crisp smoky pancetta and buttery focaccia fingers With homemade tartar sauce for dipping! Our creamy house Caesar dressing tossed baby gem (Contains 1-wheat, 3, 4, 6, 7, 10, 12) Served of course with heaps of parmesan shavings (Contains 1-wheat, barley, 3, 4, 6, 7, 10, 12) **GOLDEN WICKLOW BRIE** sm 9.90 lg 12.90 On cranberries and roasted pepper coulis sm 9.90 lg 14.50 VERMICELLI NOODLE & CHILLI SALAD Winter slaw and crusty mini baguette Full of flavours of crisp vegetables and fresh coriander (Contains 1-wheat, 3, 6, 7, 12) Tossed in rice vinegar, gently topped with chili dust (Contains 6,9,10,11,12) - Vegan STICKY CHICKEN WINGS sm 11.90 lg 15.90 Finished in a honey and soy sauce with chilli and Spring onion Add chicken or vegan feta style cheese to any of above 4.00 Sprinkled with toasted sesame seed (Contains 6) (Contains 6,9,10,11,12) Add seared prawns or poached flaky salmon to any of above 6.00 sm 15.50 lg 25.00 **KENMARE PAN FRIED SCALLOPS** (Contains 2,4,7) Finished in butter with house made bacon jam Creamy butternut squash (Contains 7,10,12,14) CRATLOE HILLS SHEEPS FISH sm 9.90 lg 13.90 CHEESE ARANCINI 23.50Fried risotto and sheeps cheese CREAMY SALMON, LEEK & POTATO HASH Dried tomato and pesto dressing Nestled leeks, potato, bacon lardons and capers around a baked salmon fillet (Contains 3,6,7,8-pine,9,10,12) (Contains 4,6,7,9,12) 19.90 FRESH FISH N CHIPS VEGETARIAN & VEGAN CHOICES Limerick Treaty battered fish served crispy golden brown Chef's house pickle tartar sauce with a zest, with traditional mushy peas MCCORMACK FARM VEGETABLE HOT POT 15.50 (Contains 1-wheat, 3, 4, 6, 7, 10, 12) aini

SALADS

A warming supper with porcini mushrooms Leeks, carrots and butternut squash Topped with crispy potatoes (Contains 1-wheat,3,6,7,12) - Vegan optional	
HEALTHY GREEN LENTIL & BUTTERNUT SQUASH CURRY Chickpeas, fresh coriander, toasted cashew nuts Fragranced coconut & basmati rice (6,8-cashew,9,12) - Vegan	15.50
ORGANIC GARRYHINCH MUSHROOM & CREAMED ORZO Garryhinch mushrooms, green pesto, cep dust and parmesan Contains 1- wheat, 3,6,7,8-pine,9,12)	15.50
Add chicken or vegan feta style cheese to any of the above 4.0 (Contains 6) Add seared prawns to any of the above 6.00 (Contains 2.7)	00
SOUPS CREAMY SOUP OF THE DAY Made fresh daily – please enquire with your server for further deta (Contains 1-wheat,6,7,9,12)	7.90 ils
SEAFOOD CHOWDER Cream based chowder, served with salmon, white fish & mussels Served with homemade brown bread	10.90

(Contains 1-wheat, oat, 3, 4, 6, 7, 9, 12)

CHILLI PRAWN LINGUINE With green pesto, blushed tomatoes and garlic oil (Contains 1-wheat,2,3,6,7-pine,12)

21.50

MEATS

10OZ STRIP STEAK Black truffle aioli, water cress and whiskey pepper sauce Celeriac & potato gratin (Contains 3,6,7,9,10,12) Add seared prawns to above 6.00	32.50
IRISH CHICKEN SUPREME LA BRASA Seared Irish chicken supreme marinated in garlic, chilli and coriand Pan la brasa sauce with a hint of lemon and lime, champ mash Crispy onion and bok choy (Contains 6,7,9,12)	22.00 er
BEEF BURGER 7oz burger with Hegarty cheddar in brioche bap Mildly spicy & smoky burger sauce, baby gem and spiced fries (Contains 1-wheat,3,6,7,9,10,12) Add crispy pancetta for 2.50	21.50
SLOW COOKED BEEF FEATHERBLADE Creamy mashed potato Parsnip puree and crisps, red wine jus (Contains 6,7,9,12)	23.00

All our beef and pork is of Irish origin unless stated otherwise and our chicken is of EU origin. 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

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SIDES

SWEET POTATO & TRUFFLE MAYONNAISE FRIES	5.50
(Contains 3,7,10,12)	
BACON ROAST POTATOES WITH PARMESAN	4.50
(Contains 7,9,12)	
DIRTY FRIES - TOPPED WITH BACON, CHEESE AND PEPPER SAUCE (Contains 7,9,12)	4.50
ROAST PLUM CHERRY TOMATO & RUCOLA SALAD (Contains 12)	4.50
TENDERSTEM BROCCOLI IN AN ALMOND BUTTER (Contains 7,8-almond)	5.00
MAPLE BRAISED ROOT VEGETABLES(Contains 7,9,12)	5.00

SWEET CHOICES

CARAMEL & PECAN NUT BROWNIE Covered in toffee sauce with hazelnut ice cream (Contains 1-wheat,3,7,8-peacan&hazelnut)	8.90
SICILIAN LEMON CAKE With raspberry sorbet and freeze-dried raspberry crumbs (Contains 1-wheat,6) - Vegan	8.90
SELECTION OF BOULABAN ICE CREAM Please ask your server (Contains 1-wheat&barley,3,6,7,8-various,12)	8.50
KNICKERBOCKER GLORY - The Classic Strawberry and vanilla ice cream, strawberry syrup Fresh mango and candied pistachios (Contains 3,7,8-pistachio,12)	8.90
CARPACCIO OF PINEAPPLE With chilli sweetness and salted caramel ice cream (Contains 1-wheat,7,8-hazelnut) - Vegan optional	8.90
IRISH FARMHOUSE CHEESE SELECTION Grapes, celery, cheese biscuits and chutney (Contains-1 wheat,oat,rye,3,6,7,8-almond,hazelnut,9,10,11,12)	14.50

We proudly source our ingredients from:

Fruit & Vegetables

Dole Fruit & Veg - Tralee - Co Kerry Ballysteen Micro Herbs - Askeaton - Co Limerick Cecil Gallagher - Askeaton -Co Limerick Tom O'Brien Mushrooms - Co Roscommon McCormack Farm - Dunsany - Co Meath

Meat & Fish

Liffey Meats - Irish Beef - Co Cavan Kepack - Irish Beef - Co Meath Irish Chicken Supremes - Quigleys - Co Cork Bacon - Aadarl - Castlebar - Co Mayo Star Seafood - Kenmare - Co Kerry

Other

Sysco - Newcastle West Treaty Ale - Limerick La Rousse Foods - Dublin Sheeps Cheese - Cratloe - Co Clare

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