



THE
· BRASSERIE ·
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THE BRASSERIE

DINNER MENU

SERVED FROM 17.00 TO 21.30

STARTERS & SALAD

CLARKES SMOKED SALMON <i>Crabmeat & apple beignets and lime gel</i> (1-wheat,2,3,4,6,7,12)	13.50
IRISH CHICKEN & MANGO CONFIT <i>Red chillies and cider vinaigrette</i> (3,7,8-almond,9,10,11,12)	9.50
SEARED KING PRAWNS <i>Grilled chicory, tossed leaves and lavender dressing</i> (2,7,10,12)	11.50
ROAST PEACHES & AVOCADO SALAD <i>Fresh avocado and slow roast peaches, lemon jellies and apple blossom salad</i> Vegan - (8-hazelnut,12)	8.75
BLACK QUINOA & VEGAN FETA <i>Tossed leaves with steamed quinoa, feta cheese, micro leaves and toasted seeds</i> Vegan - (6,9,12)	7.50
THE BRASSERIE CAESAR <i>Smoked pancetta and focaccia croutons, baby gem and our Caesar dressing</i> (1-wheat,3,4,6,7,10,12)	7.50
<i>Add chicken to any salad (7)</i>	4.00

SOUPS

CHEF'S ATLANTIC SEAFOOD CHOWDER <i>Creamy soup of local fish & shellfish with soda bread</i> (1-wheat,2,3,4,6,7,9,12,14)	8.95
SOUP OF THE DAY <i>Wholemeal soda bread</i> (1-wheat,6,7,9,12)	5.75



PIZZA & PASTA

TASTE OF SUMMER PASTA <i>Summer vegetables, feta cheese, fresh basil, extra virgin olive oil</i> Vegan - (1-wheat,6,9,12)	12.50
WILD MUSHROOM TAGLIATELLE <i>Seared mushrooms, fresh tarragon and parmigiana reggiano</i> (1-wheat,3,6,7,9,12)	12.50
<i>Add chicken to any pasta (7)</i>	4.00
CLASSIC MARGHERITA PIZZA <i>San Marzano tomato pizza sauce, West Cork mozzarella and fresh basil</i> (1-wheat,6,7,9,10,12)	14.50
FOUR PROVINCE PIZZA <i>Pulled Monaghan duck, West Cork chorizo dried Connemara beef and Louth salami</i> (1-wheat,6,7,9,10,12)	15.50
LOADED PANCETTA & FUNGHI PIZZA <i>Pancetta, mushrooms with truffle and garlic oil</i> (1-wheat,6,7,9,10,12)	14.50
BUILD YOUR OWN PIZZA <i>Choose one of the above and add extra toppings for 1.20</i> <i>Chicken, bacon, ham, pepperoni, salami, peppers, pineapple, jalapeno peppers, mushrooms, rocket</i>	

FISH & DAILY SPECIALS

FRESH FISH 'N CHIPS <i>Battered fillet of white fish, tartar sauce and salad</i> (1-wheat,barley,3,4,6,7,12)	17.95
SEARED SALMON FILLET <i>Roasted with lime, sautéed greens and creamed potatoes</i> (1-wheat,4,6,7,9,12)	19.50
FILLET OF SEABASS <i>Grilled with chillies, wilted chard and smashed avocado champ</i> (4,7,9,12)	21.50

FISH OF THE DAY	Market Price
CHEF'S DINNER RECOMMENDATION	Market Price
<i>Your server will be delighted to advise you of today's choices and all allergens contained in the dishes</i>	

IRISH COMFORT

SPICY CHICKEN WINGS <i>Crispy Irish wings in our own hot sauce</i> <i>Main course portion with fries</i> (1-wheat,3,6,7,9,12)	9.50 15.95
ANGUS STEAK BURGER <i>Gilligan Farm minced Angus beef</i> <i>Irish brie, pancetta and red onion jam, crisp brioche bun and chips</i> (1-wheat,3,6,7,10,11,12)	16.95
SWEET POTATO & CHICKPEA BURGER <i>Charcoal bun and vegan cheddar, baby gem, beef tomato and chips</i> Vegan - (1-wheat,6,10,11,12)	15.50

MEATS

SUPREME OF IRISH CHICKEN <i>Grilled asparagus, chardonnay cream and roast potatoes</i> (6,7,9,10,12)	18.50
ROAST BACON CUTLET <i>Andarl Farm pork, caramelized crimson pear and creamed potatoes</i> (1-wheat,barley,7,9,10,12)	15.50
ROAST LAMB RUMP & SHOULDER <i>Fondant potato and rosemary jus</i> (1-wheat,6,7,9,10,12)	24.50
GILLIGAN FARM STEAK <i>Centre cut sirloin steak medallions</i> <i>Pepper & whiskey cream</i> (3,6,7,9,10,12)	26.50
<i>Steak includes a side order of your choice</i>	

SIDE ORDERS

<i>Side salad</i> (12)	3.50
<i>Champ potatoes</i> (7,12)	4.00
<i>Skinny skin on chips</i> (6)	4.00
<i>Roast root vegetables</i> (7)	4.00
<i>Cheesy garlic bread</i> (1-wheat,6,7)	4.50
<i>Sauteed greens</i> (6)	4.00

DESSERTS

SUMMER BERRY CHEESECAKE <i>Honeycomb ice cream</i> (1-wheat,3,6,7,12)	7.00
PANNA COTTA <i>Passionfruit sorbet, almond brittle</i> (6,7,8-almond,12)	7.50
GLAZED LEMON TART <i>Strawberry sorbet</i> (1-wheat,3,6,7,12)	7.50

GLASTRY FARM ICE CREAMS <i>Selection of ice creams and sorbets</i> (1-wheat,barley,oat,3,6,7)	7.00
APPLE & BLACKBERRY CRUMBLE <i>Warm tart with whiskey ice cream</i> (1-wheat,barley,oat,3,6,7,12)	7.00
CHOCOLATE & RASPBERRY MOUSSE <i>Yoghurt ice cream</i> (1-wheat,3,6,7)	8.00
ARTISAN CHEESEBOARD <i>Farmhouse cheese, crackers and chutney</i> (1-wheat,oat,3,6,7,9,10,11,12)	12.50

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