



THE
· BRASSERIE ·
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THE BRASSERIE

DINNER MENU

SERVED FROM 17.00 TO 21.30

STARTERS & SALAD

DONEGAL BAY SMOKEHOUSE SALMON 14.50 <i>Creamy red onion terrine, lemon gel</i> (4,7,12)	
DEEP FRIED BOILIE CHEESE 9.50 <i>Honey & mustard, sweet potato</i> <i>Apple chutney</i> (1-wheat,3,6,7,10,12)	
DUCK & PUY LENTILS 12.50 <i>Smoked breast and sausage</i> <i>Highbank cider vinegar, red chard, pomegranate</i> (1-wheat,3,6,9,12)	
AVOCADO & BEETROOT SALAD 8.95 <i>Pickled baby beets and crushed avocado</i> <i>Smoked almond and baby leaves</i> Vegan - (8-almond,12)	
THE BRASSERIE CAESAR 8.75 <i>Smoked pancetta and focaccia croutons,</i> <i>Baby gem and our Caesar dressing</i> (1-wheat,3,4,6,7,10,12)	
<i>Add chicken to any salad (7)</i>	4.00

SOUPS

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

PASTA

CHORIZO & SPINACH PASTA 12.50 <i>Penne pasta, roast tomato</i> <i>Irish mozzarella and feta cheese</i> (1-wheat,3,6,7,9,12) - available as a Vegan option	
WILD MUSHROOM TAGLIATELL 12.50 <i>Seared mushrooms</i> <i>Fresh tarragon and parmigiana reggiano</i> (1-wheat,3,6,7,9,12)	
<i>Add chicken to any pasta (7)</i>	4.00

PIZZA

CLASSIC MARGHERITA PIZZA 14.50 <i>San Marzano tomato pizza sauce,</i> <i>West Cork mozzarella and fresh basil</i> (1-wheat,6,7,9,10,12)	
AUTUMN PIZZA 15.50 <i>Spiced beef and pulled duck</i> <i>Red onion marmalade and goats cheese</i> (1-wheat,6,7,9,10,12)	
LOADED PANCETTA & FUNGHI PIZZA 14.50 <i>Pancetta, mushrooms with truffle and garlic oil</i> (1-wheat,6,7,9,10,12)	
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,</i> <i>pineapple, jalapeno peppers, mushrooms, rocket</i>	



FISH & DAILY SPECIALS

ROAST SALMON FILLET 19.50 <i>Cider vinegar and crushed sunflower seeds</i> <i>Baby pakchoi and seared potato</i> (4,6,7,9,12)	
FILLET OF SEABASS 22.50 <i>Crabmeat parcel and crushed potatoes</i> <i>Wilted chard, bisque cream</i> (1-wheat,2,3,4,7,9,12)	

SEASONAL STARTER	Market Price
FISH OF THE DAY	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 9.50 <i>Crispy Irish wings in our own hot sauce</i> <i>Main course portion with fries</i> (1-wheat,3,6,7,9,12)	15.95
FRESH FISH 'N CHIPS 17.95 <i>Battered cod fillet</i> <i>House pickle tartar sauce with salad</i> (1-wheat,oat,rye,barley,3,4,6,7,12)	
ANGUS STEAK BURGER 16.95 <i>Andarl Farm minced angus beef</i> <i>Cranberry chutney and Tipperary brie</i> <i>Crisp brioche bun and chips</i> (1-wheat,3,6,7,10,11,12)	
CHICKEN FILLET BURGER 16.50 <i>Southern fried, smoked bacon</i> <i>Garlic mayo, brioche bun and chips</i> (1-wheat,3,6,7,9,10,11,12)	
BAKED VEGAN BURGER 16.00 <i>Plant based pattie, vegan mozzarella</i> <i>Balsamic beef tomato, baby gem and chips</i> Vegan - (1-wheat,6,9,10,11,12)	

MEATS

SLOW COOKED BEEF FEATHERBLADE 17.50 <i>Button mushrooms and pearl onions</i> <i>Red wine and roast potato (6,7,9,10,12)</i>	
ROAST BACON CUTLET 15.50 <i>Andarl Farm Pork</i> <i>Winter fruit glaze and creamed potato</i> (6,7,9,10,12)	
SUPREME OF IRISH CHICKEN 19.50 <i>Creamed butternut squash</i> <i>Gubbeen chorizo gratin (6,7,9,10,12)</i>	
OVERNIGHT ROAST LAMB SHANK 21.50 <i>Rosemary creamed potato</i> <i>Pancetta green beans (6,7,9,10,12)</i>	
ANGUS STRIPLOIN STEAK <i>Andarl Farm steak</i>	
8OZ 26.50	
12OZ 32.00 <i>Battered onion rings, pepper & whiskey cream</i> <i>Skin on chips</i> (1-wheat,barley,rye,oat,3,4,6,7,9,10,12)	

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>	4.00
<i>Cheesy garlic bread (1-wheat,6,7,12)</i>	4.50

DESSERTS

APRICOT & GINGER CHEESECAKE 7.50 <i>Raspberry & Lavender sorbet</i> (1-wheat,3,6,7,12)	
CROISSANT & WHITE CHOCOLATE BUTTER PUDDING 7.50 <i>Cranberries and vanilla cream</i> (1-wheat,3,6,7,8-variety,12)	
PECAN PIE 7.50 <i>Salted caramel, chocolate straw</i> (1-wheat,3,6,7,8-pecan,12)	

GLASTRY FARM ICE CREAMS 7.00 <i>Selection of ice creams and sorbets</i> (1-wheat,3,6,7,12)	
CHERRY & CHOCOLATE MOUSSE 8.00 <i>Chantilly cream</i> (1-wheat,3,6,7,12)	
WILLIAM PEAR & ALMOND 7.50 <i>Warm tart with Whiskey ice cream</i> (1-wheat,barley,oat,6,7,8-almond)	
ARTISIAN CHEESEBOARD 12.50 <i>Farmhouse cheese, crackers and chutney</i> (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