



THE
· BRASSERIE ·



VALENTINES

LOVE BIRDS' MENU

MOZZARELLA & BASIL PANNA COTTA

Heirloom tomato, black olive, sea salt focaccia

(1-wheat,7,12)

DONEGAL BAY SMOKEHOUSE SALMON

Creamy red onion terrine, lemon gel

(1-wheat,2,3,4,6,7,12)

DUCK & PUY LENTILS

Smoked duck breast, pork belly, High Bank cider vinegar, red chard, pomegranate

(1-wheat,6,7,9,12)

MUSHROOM & TARRAGON VELOUTÉ

Truffle crème fraîche

(7,9,12)

SLOW COOKED BEEF FEATHER BLADE

Button mushrooms and pearl onions, red wine and roast potato

(6,7,9,10,12)

SUPREME OF IRISH CHICKEN

Creamed butternut squash, Gubbeen chorizo gratin

(7,9,10,12)

ANDARL FARM PORK BELLY

Smoked black pudding croquettes, creamed savoy cabbage, fig confit

(1-wheat,3,6,7,9,12)

FILLET OF SEABASS

Leek & crab risotto, wilted chard, parmesan & lemon crème fraîche

(4,6,7,9,12)



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WILLIAM PEAR AND ALMOND TART

Warm tart with whiskey ice cream

(1-wheat,3,7,8, almond)

APRICOT & GINGER CHEESECAKE

Raspberry & lavender sorbet

(1-wheat,7)

PECAN PIE

Salted caramel, chocolate straw

(1-wheat,3,7,8, Pecan)

VALENTINE CHOCOLATE TASTING PLATE FOR TWO

Dark chocolate slice, mini chocolate fondants, chocolate dipped strawberries, raspberry sorbet

(1-wheat,3,7,12)