

STARTERS & SALAD

OAK SMOKED SALMON 14.50
Horseradish shavings, lemon jelly, pickled red onion & capers
Soda bread
(1-wheat,oat,3,4,7,10,12)

HONEY WHIPPED ARDSALLAGH GOATS CHEESE 9.50
Keith Clarke's Knocknaree honey
Compressed apple, candied walnut, grape and celery salad
(6,7,8-walnut,9,10,12)

BRAISED ANDARL FARM PORK 12.50
Smoked black pudding crumble
Celeriac remoulade and apple gel
(1-wheat,barley,3,6,7,8-pine,9,10,12)

HAKE & SALMON FISH CAKE 9.95
Bell pepper & chili flake salsa
Pea shoot salad
(1-wheat,3,4,6,7,9,10,12)

DEEP FRIED CHICKPEA FALAFEL SALAD 8.95
Hummus and pomegranate seeds
Vegan - (1-wheat,6,9,10,11,12)

THE BRASSERIE CAESAR 8.95
Smoked pancetta and focaccia croutons
Baby gem and our dressing
(1-wheat&barley,3,4,6,7,9,10,12)
Add chicken to any salad (7) 4.00



SOUPS

CHEF'S ATLANTIC SEAFOOD CHOWDER 8.95
Creamy soup of local fish & shellfish, soda bread
(1-wheat,oat,2,3,4,6,7,9,12,14)

SOUP OF THE DAY 5.95
Wholemeal soda bread
(1-wheat,oat,3,6,7,9,12)

PASTA

POTATO GNOCCHI & CRUMBLLED GOATS CHEESE 13.50
Baked with saute Spring greens
White wine cream and snipped chives
(1-wheat,3,6,7,9,12)

WILD MUSHROOM TAGLIATELLI 14.50
Seared mushrooms
Fresh tarragon and parmigiana reggiano
(1-wheat,3,6,7,9,12)
Add chicken to above pasta (7) 4.00

PIZZA

CLASSIC MARGHERITA PIZZA 14.50
San Marzano tomato pizza sauce,
West Cork mozzarella and fresh basil
(1-wheat,6,7,9,10,12)

BBQ PULLED PORK & SPRING ONION 15.50
Overnight roast pork belly with coriander and sweet corn
BBQ base
(1-wheat,6,7,9,10,12)

ANCHOVIE, OLIVE & TOMATO CONFIT 14.50
Kalamata olives and roast cherry vine tomato
(1-wheat,4,6,7,9,10,12)

BUILD YOUR OWN PIZZA
Choose one of the above and add extra toppings for €1.20
Chicken, bacon, ham, pepperoni, salami, peppers,
pineapple, jalapeno peppers, mushrooms, rocket

FISH & DAILY SPECIALS

PANFRIED HAKE AND ALSACE BACON 19.50
Wild mussel and white bean cassoulet
Saffron cream
(4,7,9,12,14)

PLAICE A LA MEUNIERE 19.50
Whole plaice cooked on the bone
Caper & beurre noisette, lemon and Summer herbs
(1-wheat,4,7,9,12)



SEASONAL STARTER 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 9.95
Crispy Irish wings in our own hot sauce
Main course portion with fries 15.95
(1-wheat,3,6,7,9,12)

FRESH FISH 'N CHIPS 17.50
Treaty City ale battered
House pickle tartar sauce with salad
(1-wheat,oat,rye,barley,3,4,6,7,12)

ROSEMARY & ACHILL SEASALT BURGER 16.95
Gilligan Farm minced angus beef
Ale onions and Tipperary brie
Crisp brioche bun and chips
(1-wheat,barley,oat,3,6,7,10,11,12)

CHICKEN BURGER 16.50
Southern fried, smoked bacon
Garlic mayo, brioche bun and chips
(1-wheat,3,6,7,9,10,11,12)

LOUGHNANE'S "VEEF" BURGER 16.95
Plant based patty, vegan mozzarella
Balsamic beef tomato, baby gem and chips
Vegan - (1-wheat,6,9,10,11,12)

MEATS

SLOW COOKED BEEF FEATHERBLADE 18.50
Button mushrooms and pearl onions
Red wine and champ potato
(6,7,9,10,12)

MAPLE GLAZED PORK CUTLET 15.50
Andarl Farm pork
Saute greens, spiced carrot and grain mustard reduction
(6,7,9,10,12)

CHICKEN SUPREME AND BRAISED THIGH CHASSEUR 19.50
Forest mushroom, plum tomato, tarragon
Cream potato
(6,7,9,10,12)

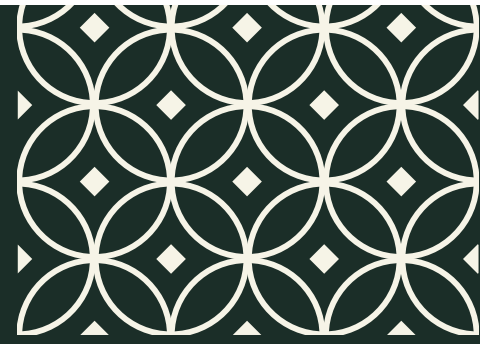
ROAST RUMP OF LAMB 14.50
Pea & wild garlic
Boulangere potatoes
(7,9,10,12)

ANGUS STRIPLOIN STEAK 8OZ 28.50
Pepper & whiskey cream
French fries
(1,3,4,6,7,9,10,12)

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



SIDE ORDERS

- Side salad (6,12)* 3.50
Creamed potatoes (7,12) 4.00
Skinny skin on chips (6) 4.00
Roast root vegetables (6,7) 4.50
Cheesy garlic bread (1-wheat,6,7,12) 4.50

DESSERTS

MANGO & PASSION FRUIT CHEESECAKE 7.95

Coconut sorbet
(1-wheat,3,6,7,12)

CROISSANT & WHITE CHOCOLATE BUTTER PUDDING 7.50

Raspberries and vanilla cream
(1-wheat,3,6,7,8-variety,12)

APPLE & PECAN CRUMBLE 7.50

Blackberry, white chocolate ice cream
(1-wheat,3,6,7,8-variety,12)

GLASTRY FARM ICE CREAMS 7.00

Selection of ice creams and sorbets
(1-wheat,3,6,7,12)

CHOCOLATE MOUSSE 7.50

Summer berry sorbet
(1-wheat,3,6,7,12)

BANOFEE PIE 7.50

Coffee cream, vanilla bean ice cream
(1-wheat,3,6,7,12)

ARTISIAN CHEESEBOARD 12.50

West Cork farmhouse cheese, crackers and chutney
(1-wheat,oat,rye,3,6,7,9,10,12)

THE BRASSERIE

DINNER MENU
SERVED FROM 17.30 TO 21.30