



To Start...

Deep Fried Chickpea Falalafel Salad

Hummus and pomegranate seeds
(Vegan; 1-wheat,6,9,10,11,12)

Hake & Salmon Fish Cake

Bell Pepper & chili flake salsa, pea shoot salad
(1-wheat,3,4,6,7,9,10,12)

The Brasserie Caesar Salad

Smoked pancetta & focaccia croutons, baby gem, our House Caesar dressing
(1-wheat,3,4,6,7,10,12)

Spicy Chicken Wings

Crispy Irish wings in our own hot sauce
(1-wheat,3,6,7,9,12)

Soup of the Day

Served with soda bread
(1-wheat,6,7,9,12)

To Follow...

Slow Cooked Beef Featherblade

Button mushrooms & pearl onions, red wine & roast potatoes
(6,7,9,10,12)

Chikken Supreme & Braised Thigh Chassuer

Forest mushroom, plum tomato, tarragon cream potato
(6,7,9,10,12)

Maple Glazed Pork Cutlet

Andarl Farm pork, saute greens, spiced carrot & grain mustard reduction
(6,7,9,10,12)

Panfied Hake And Alsace Bacon

Wild mussel & white bean cassoulet, saffron cream
(4,7,9,12,14)

Wild Mushroom Tagliatelle

Seared mushrooms, tarragon & Parmegiano Reggiano
(1-wheat,3,6,7,9,12)

Rosemary & Achill Seasalt Buger

Gilligan Farm minced angus beef, ale onions & Tipperary brie, crisp brioche bun & chips
(1-wheat,barley,oat,3,6,7,10,11,12)



To Finish...

Mango & Passion Fruit Cheesecake

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

Croissant & White Chocolate Butter Pudding

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

Apple & Pecan Crumble

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

Chocolate Mousse

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

Artisan Cheeseboard (€5 Supplement)

Farmhouse cheese, crackeys & chutney
(1 Wheat,oat,3,6,7,10,11,12)

2 Courses €27.50

3 Courses €33.00