

SAMPLE MENU



To Start...

SUNDRIED TOMATO & PISTACHIO ARANCINI

Tomato emulsion and pistachio crumbs
(Contains 1-wheat,3,6,7,8-pistachio,9,10,12)

STICKY CHICKEN WINGS

Finished in a honey and soy sauce with chilli and spring onion
sprinkled with toasted sesame seed
(Contains 1-wheat,6,9,10,11,12)

THE BRASSERIE CAESAR

Crisp smoky pancetta and buttery focaccia fingers, our creamy house Caesar dressing tossed baby gem, served of course with heaps of parmesan shavings
(Contains 1-wheat, barley,3,4,6,7,10,12)

SEAFOOD ANTI PASTI PLATE

Crab and poached prawns with smoked salmon wedges of brown bread
(Contains 1-wheat,2,3,4,6,7,12)

To Follow...

SLOW COOKED BEEF FEATHERBLADE

Alsace bacon jam, roast carrot, thyme & port jus
(Contains 6,7,9,10,12)

SALMON MEUNIERE

Lemon, parsley, and capers
chive potato and seared greens
(Contains 4,6,7,9,12)

CHICKEN SUPREME LA BRASA

Seared Irish chicken supreme marinated in garlic, chilli and coriander
pan la brasa sauce with a hint of lemon and lime, champ mash
crispy onion and bok choy
(Contains 6,7,9,12)

HEALTHY GREEN LENTIL BUTTERNUT SQUASH CURRY

Chickpeas, fresh coriander, toasted cashew nut
fragranced coconut & basmati rice
(Contains 6,8-cashew,9,12) – Vegan



To Finish...

CARAMEL & PECAN NUT BROWNIE

Covered in toffee sauce and hazelnut ice cream
(Contains 1-wheat,3,7,8-peacan&hazelnut)

SICILIAN LEMON CAKE

With raspberry sorbet and freeze -dried raspberry crumbs
(Contains 1-wheat,6) – Vegan

KNICKERBOCKER GLORY

The classic strawberry and vanilla ice cream, strawberry syrup
fresh mango and candied pistachios
Contains 3,7,8-pistachio,12)

CARPACCIO OF PINEAPPLE

With chilli sweetness and salted caramel ice cream
(Contains 1-wheat,7,8-hazelnut) – Vegan optional

Any two courses
€ 32.00

Any three courses
€ 39.00