



THE
·BRASSERIE·
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THE - BRASSERIE -

DINNER MENU

SERVED FROM 17.00 TO 21.30

STARTERS & SALAD

TRADITIONAL SMOKEHOUSE SALMON 13.50
Crabmeat & apple beignets and lime gel
(1-wheat,2,3,4,6,7,12)

IRISH CHICKEN & MANGO CONFIT 9.50
Red chillies and cider vinaigrette
(3,7,8-almond,9,10,11,12)

SEARED KING PRAWNS 11.50
Grilled chicory, tossed leaves and lavender dressing
(2,7,10,12)

ROAST PEACHES & AVOCADO SALAD 7.75 | 11.95
Fresh avocado and slow roast peaches, lemon jellies and apple blossom salad Vegan - (8-hazelnut,12)

BLACK QUINOA & VEGAN FETA 7.75 | 11.95
Tossed leaves with steamed quinoa, feta cheese, micro leaves and toasted seeds Vegan - (6,9,12)

THE BRASSERIE CAESAR 7.75 | 11.95
Smoked pancetta and focaccia croutons, baby gem and our Caesar dressing (1-wheat,3,4,6,7,10,12)

Add chicken to any salad (7) 4.00

SOUPS

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

SOUP OF THE DAY 5.75
Wholemeal soda bread (1-wheat,6,7,9,12)

FRENCH ONION & LAGER SOUP 6.50
Milleens cheese melt (1-wheat,6,7,9,12)



PIZZA & PASTA

TASTE OF SUMMER PASTA 12.50
Summer vegetables, feta cheese, fresh basil, extra virgin olive oil Vegan - (1-wheat,6,9,12)

WILD MUSHROOM TAGLIATELLE 12.50
Seared mushrooms, fresh tarragon and parmigiana reggiano
(1-wheat,3,6,7,9,12)

Add chicken to any pasta (7) 4.00

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

LOADED PANCETTA & FUNGHI PIZZA 14.50
Pancetta, mushrooms with truffle and garlic oil
(1-wheat,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

FRESH FISH 'N CHIPS 17.95
Battered fillet of white fish, tartar sauce and salad (1-wheat,barley,3,4,6,7,12)

SEARED SALMON FILLET 19.50
Roasted with lime, sautéed greens and creamed potatoes (1-wheat,4,6,7,9,12)

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

ANGUS STEAK BURGER 16.95
Gilligan Farm minced Angus beef, Irish brie, pancetta and red onion jam, crisp brioche bun and chips (1-wheat,3,6,7,10,11,12)

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

SPICY BEAN BURGER 15.00
Vegan cheddar, baby gem, beef tomato and chips
Vegan - (1-wheat,6,10,12)

MEATS

CRISP CHICKEN FILLET 17.50
Summer vegetables, roasted tomato and seared potato (7,9,10,12)

ROAST BACON CUTLET 15.50
Andarl Farm pork, caramelized crimson pear and creamed potatoes (1-wheat,barley,7,9,10,12)

GILLIGAN FARM STEAKS
10 oz rib eye steak 29.00
Centre cut sirloin steak medallions 26.50

Pepper & whiskey cream (3,6,7,9,10,12)

Steaks include a side order of your choice

SIDE ORDERS

Side salad (12) 3.50

Champ potatoes (7,12) 4.00

Skinny skin on chips (6) 4.00

Roast root vegetables (7) 4.00

Sauteed greens (7) 4.00

Cheesy garlic bread (1-wheat,6,7) 4.50

DESSERTS

SUMMER BERRY CHEESECAKE 7.00
Honeycomb ice cream
(1-wheat,3,6,7,12)

MALVA PUDDING 7.50
Traditional South African sticky toffee pudding, vanilla ice-cream (1-wheat, 3,6,7,12)

GLAZED LEMON TART 7.50
Strawberry sorbet (1-wheat,3,6,7,12)

GLASTRY FARM ICE CREAMS 7.00
Selection of ice creams and sorbets
(1-wheat,barley,oat,3,6,7)

APPLE & BLACKBERRY CRUMBLE 7.00
Warm tart with whiskey ice cream
(1-wheat,barley,oat,3,6,7,12)

CHOCOLATE & RASPBERRY MOUSSE 8.00
Yoghurt ice cream
(1-wheat,3,6,7)

ARTISIAN CHEESEBOARD 12.50
Farmhouse cheese, crackers and chutney
(1-wheat,oat,3,6,7,9,10,11,12)

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