



THE
·BRASSERIE·
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LUNCH MENU

SERVED FROM 12.30 TO 17.00

STARTERS & SALAD

TRADITIONAL SMOKEHOUSE SALMON 13.50 <i>Crabmeat & apple beignets and lime gel</i> (1-wheat,2,3,4,6,7,12)	
IRISH CHICKEN & MANGO CONFIT 9.50 <i>Red chillies and cider vinaigrette</i> (3,7,8-almond,9,10,11,12)	
SEARED KING PRAWNS 11.50 <i>Grilled chicory, tossed leaves and lavender dressing</i> (2,7,10,12)	
ROAST PEACHES & AVOCADO SALAD 7.75 11.95 <i>Fresh avocado and slow roast peaches, lemon jellies and apple blossom salad</i> Vegan - (8-hazelnut,12)	
BLACK QUINOA & VEGAN FETA 7.75 11.95 <i>Tossed leaves with steamed quinoa, feta cheese, micro leaves and toasted seeds</i> Vegan - (6,9,12)	
THE BRASSERIE CAESAR 7.75 11.95 <i>Smoked pancetta and focaccia croutons, baby gem and our Caesar dressing</i> (1-wheat,3,4,6,7,10,12)	
<i>Add chicken to any salad (7)</i>	4.00

SOUP AND CHEF'S SANDWICH OF THE DAY 11.50 (1-wheat,3,6,7,9,10,12)

SOUPS & SANDWICHES

All sandwiches are served with seasonal salad and skinny chips

CHEF'S ATLANTIC SEAFOOD CHOWDER 8.95 <i>Creamy soup of local fish & shellfish with soda bread</i> (1-wheat,2,3,4,6,7,9,12,14)	
SOUP OF THE DAY 5.75 <i>Wholemeal soda bread</i> (1-wheat,6,7,9,12)	
FRENCH ONION & LAGER SOUP 6.50 <i>Milleens cheese melt</i> (1-wheat,6,7,9,12)	
THE CLUB SANDWICH 13.50 <i>Toasted sour dough triple decker, smoked pancetta, chicken, egg and lettuce</i> (1-wheat,3,4,6,7,10,12)	
OVERNIGHT ROASTED BEEF 14.50 <i>Brioche roll, red ale onion jam and light horseradish cream</i> (1-wheat,3,4,6,7,9,10,12)	
RATATOUILLE & FETA CHEESE MELT 10.50 <i>Guacamole and black olive tapenade</i> Vegan - (1-wheat,6,10,12)	
CREATE YOUR OWN <i>Choose up to 4 fillings from the choice below</i> <i>chicken, pancetta, Andarl farm bacon, ham, tuna, cheddar cheese, tomato, onion, salad, egg</i>	
<i>Plain Sandwich</i>	7.50
<i>Toasted Sandwich</i>	7.95
<i>Wrap</i>	8.95
<i>Panini</i>	8.95
<i>Add the soup of the day to any sandwich for 4.00</i> (1-wheat,3,6,7,9,10,12)	

PASTA & PIZZA

TASTE OF SUMMER PASTA 12.50 <i>Summer vegetables, feta cheese, fresh basil, extra virgin olive oil</i> Vegan - (1-wheat,6,9,12)	
<i>Add chicken to any pasta (7)</i>	4.00
CLASSIC MARGHERITA PIZZA 14.50 <i>San Marzano tomato pizza sauce, West Cork mozzarella and fresh basil</i> (1-wheat,6,7,9,12)	
LOADED PANCETTA & FUNGHI PIZZA 14.50 <i>Pancetta, mushrooms with truffle and garlic oil</i> (1-wheat,6,7,9,10,12)	



FISH & DAILY SPECIALS

FRESH FISH 'N CHIPS 17.95 <i>Dead Centre Ale battered fillet of white fish, tartar sauce and salad</i> (1-wheat,barley,3,4,6,7,12)	
SEARED SALMON FILLET 19.50 <i>Roasted with lime, sautéed greens and creamed potatoes</i> (1-wheat,4,6,7,9,12)	

FISH OF THE DAY Market Price
CHEF'S SEASONAL SPECIAL Market Price <i>Your server will be delighted to advise you of today's choices and all allergens contained in the dishes</i>

IRISH COMFORT

SPICY CHICKEN WINGS 9.50 <i>Crispy Irish wings in our own hot sauce</i>	
Main course portion with fries 14.95 (1-wheat,3,6,7,9,12)	
ANGUS STEAK BURGER 16.50 <i>Gilligan Farm minced Angus beef, Irish brie, pancetta and red onion jam, crisp brioche bun and chips</i> (1-wheat,3,6,7,10,11,12)	
CHICKEN FILLET BURGER 15.50 <i>Southern fried, smoked bacon, garlic mayo, brioche bun and chips</i> (1-wheat,3,6,7,9,10,11,12)	
SPICY BEAN BURGER 15.00 <i>Vegan cheddar, baby gem, beef tomato and chips</i> Vegan - (1-wheat,6,10,12)	

MEATS

ANDARL FARM ROAST PORK 15.50 <i>Neck of pork, crimson pear and crisp onions cooked with Indian pale ale and creamed potatoes</i> (1-wheat,barley,oat,6,7,9,10,12)	
DUCK LEG CONFIT AND DUCK SAUSAGE 14.50 <i>Seared potato and apple jam</i> (1-wheat,3,7,9,10,12)	
CRISP CHICKEN FILLET 17.50 <i>Summer vegetables, roasted tomato and seared potato</i> (6,7,9,10,12)	
GILLIGAN FARM CENTRE CUT SIRLOIN STEAK MEDALLIONS 26.50 <i>Includes a side order of choice, pepper & whiskey cream</i> (3,6,7,9,10,12)	

SIDE ORDERS

<i>Side salad (12)</i>	3.50
<i>Champ potatoes (7,12)</i>	4.00
<i>Skinny skin on chips (6)</i>	4.00
<i>Sweet potato fries (6)</i>	4.00
<i>Roast root vegetables (7)</i>	4.00
<i>Onion rings (1-wheat,3,6,7)</i>	4.00
<i>Cheesy garlic bread (1-wheat,6,7)</i>	4.50

DESSERTS

SUMMER BERRY CHEESECAKE 7.00 <i>Honeycomb ice cream</i> (1-wheat,3,6,7,12)	
MALVA PUDDING 7.50 <i>Traditional South African sticky toffee pudding, vanilla ice-cream</i> (1-wheat, 3,6,7,12)	
GLAZED LEMON TART 7.50 <i>Strawberry sorbet</i> (1-wheat,3,6,7,12)	

GLASTRY FARM ICE CREAMS 7.00 <i>Selection of ice creams and sorbets</i> (1-wheat,barley,oat,3,6,7)	
APPLE & BLACKBERRY CRUMBLE 7.00 <i>Warm tart with whiskey ice cream</i> (1-wheat,barley,oat,3,6,7,12)	
CHOCOLATE & RASPBERRY MOUSSE 8.00 <i>Yoghurt ice cream</i> (1-wheat,3,6,7)	
ARTISAN CHEESEBOARD 12.50 <i>Farmhouse cheese, crackers and chutney</i> (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