



THE  
· BRASSERIE ·  
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# THE BRASSERIE



## DINNER MENU

SERVED FROM 17.30 TO 21.30

### STARTERS & SALADS

<b>SMOKEHOUSE SALMON</b> <i>Creamy red onion terrine, lemon gel</i> (4,7,12)	14.50
<b>DEEP FRIED BOILIE CHEESE</b> <i>Honey &amp; mustard, sweet potato</i> <i>Apple chutney</i> (1-wheat,3,6,7,10,12)	9.95
<b>AVOCADO &amp; BEETROOT SALAD</b> <i>Pickled baby beets and crushed avocado</i> <i>Smoked almond and baby leaves</i> Vegan - (8-almond,12)	9.95
<b>CROZIER BLUE CHEESE &amp; PECAN SALAD</b> <i>Spiced baby pear, candied pecan dust</i> <i>Maple dressing</i> (7,8-pecan,12)	9.50
<b>THE BRASSERIE CAESAR</b> <i>Smoked pancetta and focaccia croutons</i> <i>Baby gem and our dressing</i> (1-wheat&barley,3,4,6,7,9,10,12)	9.95
<i>Add chicken to any salad</i> (7)	4.00

### SOUPS

<b>CHEF'S ATLANTIC SEAFOOD CHOWDER</b> <i>Creamy soup of local fish &amp; shellfish, soda bread</i> (1-wheat&oat,2,3,4,6,7,9,12,14)	8.95
<b>SOUP OF THE DAY</b> <i>Wholemeal soda bread</i> (1-wheat&oat,3,6,7,9,12)	5.95

### PASTA

<b>CHORIZO &amp; SPINACH PASTA</b> <i>Penne pasta, roast tomato</i> <i>Irish mozzarella and feta cheese</i> (1-wheat,3,6,7,9,12) - available as a Vegan option	14.50
<b>WILD MUSHROOM TAGLIATELLI</b> <i>Seared mushrooms</i> <i>Fresh tarragon and parmigiana reggiano</i> (1-wheat,3,6,7,9,12)	14.50
<i>Add chicken to any pasta</i> (7)	4.00

### PIZZA

<b>CLASSIC MARGARITA PIZZA</b> <i>San Marzano tomato pizza sauce</i> <i>West Cork mozzarella and fresh basil</i> (1-wheat,6,7,9,12)	14.50
<b>AUTUMN PIZZA</b> <i>Spiced beef and pulled duck</i> <i>Red onion marmalade and goats cheese</i> (1-wheat,3,6,7,9,12)	15.95
<b>LOADED PANCETTA &amp; FUNGHI PIZZA</b> <i>Pancetta, mushrooms with truffle &amp; garlic oil</i> (1-wheat,6,7,9,10,12)	14.95
<b>BUILD YOUR OWN PIZZA</b> <i>Choose one of the above and add extra toppings for € 1.20</i> <i>Chicken, bacon, ham, pepperoni, salami, peppers, pineapple, jalapeno peppers, mushrooms, rocket</i>	

### FISH & DAILY SPECIALS

<b>ROAST SALMON FILLET</b> <i>Cider vinegar and crushed sunflower seeds</i> <i>Baby pakchoi and seared potato</i> (4,6,7,9,12)	19.50
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<b>SEASONAL STARTER</b>	Market Price
<b>FISH OF THE DAY</b>	Market Price
<b>CHEF'S DINNER RECOMMENDATION</b>	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

<b>SPICY CHICKEN WINGS</b> <i>Crispy Irish wings in our own hot sauce</i> <i>Main course portion with fries</i> (1-wheat,3,6,7,9,12)	9.50
<b>FRESH FISH 'N CHIPS</b> <i>Battered cod fillet</i> <i>House pickle tartar sauce with salad</i> (1-wheat,oat,rye,barley,3,4,6,7,12)	17.95
<b>ANGUS STEAK BURGER</b> <i>Gilligan Farm minced angus beef</i> <i>Cranberry chutney and Tipperary brie</i> <i>Crisp brioche bun and chips</i> (1-wheat,3,6,7,10,11,12)	16.95
<b>CHICKEN FILLET BURGER</b> <i>Southern fried, smoked bacon</i> <i>Garlic mayo, brioche bun and chips</i> (1-wheat,3,6,7,9,10,11,12)	16.50
<b>BAKED VEGAN BURGER</b> <i>Plant based patty, vegan mozzarella</i> <i>Balsamic beef tomato, baby gem and chips</i> Vegan - (1-wheat,6,9,10,11,12)	16.95

### MEATS

<b>SLOW COOKED BEEF FEATHERBLADE</b> <i>Button mushrooms and pearl onions</i> <i>Red wine and roast potato</i> (6,7,9,10,12)	19.50
<b>ROAST BACON CUTLET</b> <i>Andarl Farm pork</i> <i>Winter fruit glaze and creamed potato</i> (6,7,9,10,12)	16.50
<b>SUPREME OF IRISH CHICKEN</b> <i>Creamed butternut squash</i> <i>Gubbeen chorizo gratin</i> (6,7,9,10,12)	19.50
<b>OVERNIGHT ROAST LAMB SHANK</b> <i>Rosemary creamed potato</i> <i>Pancetta green beans</i> (6,7,9,10,12)	23.50
<b>GILLIGAN FARM STEAKS</b> <i>8oz centre cut sirloin steak medallions</i> <i>12oz striploin</i>	26.50 33.50
<i>Battered onion rings, pepper &amp; whiskey cream</i> <i>French fries</i> (1-wheat,barley,rye,oat,3,4,6,7,9,10,12)	

### SIDE ORDERS

<i>Side salad</i> (6,12)	3.75
<i>Creamed potatoes</i> (7,12)	4.00
<i>Skinny skin on chips</i> (6)	4.00
<i>Roast root vegetables</i> (6,7)	4.50
<i>Onion rings</i> (1-wheat,barley,oat,rye,3,6,7)	4.00
<i>Cheesy garlic bread</i> (1-wheat,6,7,12)	4.50

### DESSERTS

<b>APRICOT &amp; GINGER CHEESECAKE</b> <i>Raspberry &amp; lavender sorbet</i> (1-wheat,3,6,7,12)	7.90
<b>CROISSANT &amp; WHITE CHOCOLATE BUTTER PUDDING</b> <i>Cranberries and vanilla cream</i> (1-wheat,3,6,7,8-variety,12)	7.50
<b>PECAN PIE</b> <i>Salted caramel, chocolate straw</i> (1-wheat,3,6,7,8-pecan,12)	7.90

<b>GLASTRY FARM ICE CREAMS</b> <i>Selection of ice creams and sorbets</i> (1-wheat,3,6,7,12)	7.00
<b>CHERRY &amp; CHOCOLATE MOUSSE</b> <i>Chantilly cream</i> (1-wheat,3,6,7,12)	7.90
<b>WILLIAM PEAR &amp; ALMOND</b> <i>Warm tart with Whiskey ice cream</i> (1-wheat,barley,oat,6,7,8-almond)	7.90
<b>ARTISIAN CHEESEBOARD</b> <i>Farmhouse cheese, crackers and chutney</i> (1-wheat,oat,rye,3,6,7,9,10,12)	12.50

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. 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