

DINNER MENU

STARTERS

BOYNE VALLEY BÂN GOATS CHEESE TART €10

*roasted beetroot and pecan
(1-wheat,6,7,8-pecan,10)*

STICKY CHICKEN WINGS €9

*tossed in a chili, sesame and soya dressing
(1-wheat,3,6,7,9,12)*

VEGAN FETA ON SOURDOUGH €9

mushroom confit, rocket and cherry tomato coulis

SMOKED BLACK PUDDING SALAD €9

*crispy ciabatta, baby leaves red onion preserve
(1-wheat,barley,7,9,10,12)*

SOUPS & SALADS

SEAFOOD CHOWDER €9

*freshly baked bread
(1-wheat,2,4,6,7,9,12)*

SOUP OF THE DAY €6

*freshly baked bread
(1-wheat,7,9,12)*

CAESAR SALAD €10

*baby gem, crispy bacon, ciabatta croutons, Parmesan
(1-wheat,3,4,6,7,10,12)
add chicken €12*

AVOCADO & SMOKED ALMOND LENTIL SALAD €8

*seasonal leaves, raspberry and balsamic dressing
(2, 6, 8-almond,10,12)
add chicken €11, add prawns €15*

The BRASSERIE

PIZZA

MEAT LOVERS PIZZA €14

*Mozzarella, pepperoni, chorizo and chicken
(1-Wheat,3,6,7,9,12)*

CLASSIC MARGHERITA €13

*homemade tomato sauce and buffalo Mozzarella
(1-wheat,3,6,7,9,12)*

MEDITERRANEAN PIZZA €13

*spinach, olives, sun dried tomato, pesto
(1-wheat,3,6,7,8-pine,9,12)*

FISH

SALMON FILLET €18

*roasted with lime & soy, sauté of Asian greens, basmati rice
(1-wheat,4,6,11,12)*

PANKO FRIED FILLET OF SEABASS €20

*chips, lemon and saffron
(1-wheat,3,4,6,7,10)*

FISH OF THE DAY €22

Please see specials board

VEGETARIAN

GREEN LENTIL, SPINACH AND SWEET POTATO DAHL €15

*basmati rice
(9,12)
add on chicken €17*

BEETROOT BURGER €15

*vegan cheese, fermented cabbage slaw, pretzel bun and fries
(1-wheat,oat,6,12)*

The BRASSERIE

THE FAVOURITES

CLASSIC CHEESE BURGER €16

*prime beef burger, aged cheddar cheese and dill pickle brioche bun
(1-wheat,3,4,6,7,10,12)*

BOYNE VALLEY BURGER €16

*prime beef burger, Boyne Valley Bán Brie red onion preserve, brioche and chips
(1-wheat,3,4,6,7,10,12)*

BEEF RIB €20

*slow cooked for 36 hours, jumbo spiced rooster wedges smoky beans with bacon,
sour cream, garlic and chive
(6,9,12)*

TAGLIATELLE CARBONARA €15

*fresh egg pasta, smoked bacon and three cheese sauce (1-wheat,3,4,7,8-pine,9,12)
add chicken €18*

MEATS

SLOW ROAST SUPREME OF IRISH CHICKEN €19

*potato gratin, seasonal green vegetables, crisp pancetta
(7,9,12)*

LAMB SHANK €20

cooked overnight, garlic roasted vegetables, cream potato (7,9,12)

8OZ SEARED PRIME STEAK €23

*jumbo rooster wedges, seasonal greens & green pepper sauce
(7,9,12)*

SURF N TURF €28

*8oz seared prime steak with crispy fried prawns melted house butter, seared greens and fries
(1-wheat,2,7,9,10,12)*

SLOW ROAST FEATHER BLADE OF BEEF €16

*roasted vegetables caramelized onions & mushroom bacon lardons, creamed potato
(6,7,9,12)*

The BRASSERIE

DESSERTS - €6.50

BAKED BLUEBERRY AND LEMON CHEESECAKE

*gluten free ginger crumb
(1-wheat,3,6,7)*

LAYERED SALTED CARAMEL & CHOCOLATE CUBE

(1-Wheat,3,6,7)

FAIRWAYS APPLE CRUMBLE

*warm, toasted hazelnut crumble over apple compote layered with cinnamon cream
(1-wheat,3,6,7,8-almond,hazelnut)*

CHOCOLATE BROWNIE

*gluten free choc brownie, chocolate frosting with chocolate ice-cream
(3,6,7)*

SELECTION OF ICE CREAM

*fruit coulis
(1-wheat,4,6,7)*

BERRY PAVLOVA

*berry compote, whipped double cream signature baked meringue
(1-wheat,6,7)*

FRANGIPANE TART WITH DATES AND PEAR

*warm poached pear, almond and date tart, vanilla ice cream
(1-wheat,3,6,7,8-almond,12)*

LEMON AND RASPBERRY MERINGUE

*layered lemon curd and raspberry puree short crust pastry fluffy meringue
(1-wheat, 3,6,7,12)*

TEA & COFFEE

Americano	€3	Pot of Tea	€4
Espresso	€3	Selection of Herbal	
Cappuccino 12oz (7)	€3	& Infused Teas	€3
Latte (7)	€3	Hot Chocolate (7)	€3
Flat White (7)	€3		

The BRASSERIE

All our beef is of Irish origin.

Our chicken is of Irish origin where stated or locally sourced with origin of the EU.

We are proudly supporting the Boyne Valley Food Producers.

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.

ALLERGEN LIST

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

FAIRWAYS
HOTEL

DUNDALK