

DINNER MENU

STARTERS

STICKY CHICKEN WINGS €7
tossed in a chili, sesame and soya dressing
(1-wheat,3,6,7,9,12)

SOUPS & SALADS

SEAFOOD CHOWDER €7
(1-wheat,2,4,6,7,9,12)

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

AVOCADO & SMOKED ALMOND LENTIL SALAD €6
seasonal leaves, raspberry and balsamic dressing
(2, 6, 8-almond,10,12)
add chicken €11, add prawns €15

The BRASSERIE

PIZZA

MEAT LOVERS PIZZA €13

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

CLASSIC MARGHERITA €11

*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 €14

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

VEGETARIAN

GREEN LENTIL, SPINACH AND SWEET POTATO DAHL €10

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

The BRASSERIE

THE FAVOURITES

CLASSIC CHEESE BURGER €12

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

CAJUN CHICKEN BURGER €11

*marinated Chicken Burger, Crisp cos Lettuce, Red onion, tomato, ranch mayonnaise and chips
(1-wheat,3,4,6,7,10,12)*

BEEF RIB €14

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

TAGLIATELLE CARBONARA €10

*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 €12

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

LAMB SHANK €15

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

SLOW ROAST FEATHER BLADE OF BEEF €14

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

CHICKEN TAGINE €11

lemon and lime cous cous and poppadom (8)

BEEF STROGANOFF €12

basmati rice and poppadom (7,10,12)

The BRASSERIE

DESSERTS - €4.95

BAKED BLUEBERRY AND LEMON CHEESECAKE

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

FAIRWAYS APPLE CRUMBLE

*toasted hazelnut crumble over a cool 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)*

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 & Infused Teas	€3
Cappuccino 12oz (7)	€3	Hot Chocolate (7)	€3
Latte (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