

The
BRASSERIE

DAY MENU

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Served Monday to Saturday from 12.30 to 17.00

SOUPS & SALADS

Irish Seafood Chowder € 9.50

With soda bread
(1-wheat,2,4,7,9,12,14)

Soup of the Day € 6.00

Fresh market produce, freshly baked bread
(1-wheat,6,7,9,12)

Caesar Salad € 9.00

Baby gem, crispy pancetta, ciabatta croutons,
parmesan
(1-wheat,3,4,6,7,10,12)
Add chicken for € 4.00

Macroom Buffalo Mozzarella € 9.00

Plum tomato, Boyne Valley rapeseed oil
and rocket pesto
(6,7,8-pine,12)

SANDWICHES

Fairways Toastie € 8.50

Toasted ham and cheese on sourdough
(1-wheat,3,6,7,10,12)

Club Sandwich € 10.00

Sour dough bread with slow roast chicken, crisp bacon,
lettuce, plum tomato and mayonnaise
(1-wheat,3,6,7,10,11,12)

Pulled Bourbon BBQ Beef on Brioche € 11.50

Crispy salad (1-wheat,3,6,7,9,10,12)

Chicken and Avocado on Wholemeal Bread € 10.50

Fresh rocket, chilli & lime dressing (1-wheat,3,6,7,10,12)

Spinach and Goats Cheese Wrap € 9.00

Boyne Valley Bán cheese, baby spinach & roasted
courgette. Red onion preserve, smoked almonds
and chick pea hummus (1-wheat,6,7,8-almond,10,11,12)

The above sandwich options come with a portion of fries

PIZZA & PASTA

12" Meat Feast Pizza € 13.50

Classic tomato with bacon, pepperoni and chicken
(1-wheat,6,7,9,12)

12" Classic Margherita € 13.00

Tomato & oregano ragout, grated mozzarella
(1-Wheat,3,6,7,9,12)

8" Wheat Free Pizza € 13.00

Tomato & oregano ragout with buffalo mozzarella
(6,7,9,12)

Tagliatelle Carbonara

Starter € 9.25 - Main € 16.00

Fresh egg pasta, pancetta, white wine,
parmesan and garlic cream
(1-wheat,3,6,7,9,12)

LUNCH TIME SPECIALS

Chicken Wings in Chili, Sesame and Soy € 9.00

Juicy fried wings in sticky sesame,
scallion, chili & soy sauce
(1-wheat,6,9,11,12)

Roast of the Day € 13.00

Seasonal roasted vegetables and potato puree
(7,9,12)

Seasonal Dish of the Day

Please ask your waiter for details

FAIRWAYS' FAVOURITES

Prime Angus Beef Steak Burger € 16.00

Gilligan Farm grilled with aged cheddar,
sesame brioche, salad and fries
(1-wheat,3,6,7,9,10,11,12)

Creole Spiced Chicken Fillet Burger € 15.50

Guacamole and salsa, brie cheese, rocket and fries
(1-wheat,3,6,7,9,10,12)

Tender 8 Hour Beef Feather Blade € 17.00

Sauté of baby onion, button mushrooms
and smoked bacon bits, red wine & thyme
(6,7,9,12)

Spicy Bean Burger € 15.00

Rocket leaves, spicy red pepper ketchup and fries
Vegan (1-wheat & oat,6,9,10,12)

MAINS

Salmon Fillet € 19.00

Roasted plum tomato and aubergine, ragout
with basil, caper and pine nuts.
Rooster wedges, lemon and basil sour cream dip
(4,6,8-pine,9,12)

Fish 'n Chips € 19.00

Crispy fried cod, skin on chips,
lemon, parsley and capers
(1-wheat,oat,barley,3,4,6,7,10,12)

Pan Seared Chicken Supreme € 15.00

Crispy bacon jam, potato gratin and roasted roots
(3,6,7,9,10,12)

Fall off the Bone Duck Confit € 17.00

Butternut squash, potato dauphinoise and fine beans
(6,7,9,12)

DESSERTS

Seasonal Berry Pavlova € 6.50

Honey & lime drizzle, toasted almonds
(3,7,8-almond,12)

Salted Caramel & Chocolate Brownie € 6.50

Rum & raisin ice cream
(1-wheat,3,6,7)

Fairways Apple Crumble - with a Twist € 6.50

Apple and white chocolate mousse, brandy apple
puree. Warm hazelnut crumble and blackberry gel
(1-wheat,3,6,7,8-hazelnut,12)

TEA & COFFEE

Espresso € 3.50

Macchiato € 3.90

Americano € 3.50

Flat White (7) € 3.50

Cappuccino (7) € 3.90

Latte (7) € 3.50

Mocha (7) € 3.90

Hot Chocolate (7) € 3.90

Breakfast Tea € 3.00

Speciality Tea € 3.50

DESSERTS

Selection of Glastery Farm Ice Cream € 6.50

Fruit coulis (1-wheat,3,6,7)

New York Style Baked Raspberry Cheesecake € 6.50

Wheat free ginger crumb (3,6,7,12)

Traditional Pear & Almond Tart € 6.50

Caramel ice cream
(1-wheat,3,6,7,12)

Passion Fruit and Mango Meringue Pie € 6.50

Vanilla cream
(1-wheat,3,6,7,12)

All our beef, chicken and pork is of Irish origin unless stated otherwise. 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 advise our team members of any dietary requirements you might have.

Please note all food is prepared in a busy kitchen environment where we handle a variety of potential allergenic ingredients.

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