

The
BRASSERIE

DINNER MENU

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Served Monday to Saturday from 17.00 to 21.30

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,2,6,7,9,12)

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, Newgrange Gold rapeseed oil
and rocket pesto
(6,7,8-pine,12)

STARTERS

Goats Cheese Tart € 9.00

Honey, rosemary and fig compote, rocket leaves
and saffron balsamic (1-wheat,3,6,7,12)

Maple Baked Pork Belly and Smoked Black Pudding € 9.00

Hugh Maguires pudding and Andarl Farm pork belly,
roasted plum and apple
(1-wheat,6,7,9,10,12)

Crab Arancini € 9.00

Chilli and coriander aioli, pickled fennel shavings
(1-wheat,2,3,4,6,7,9,10,12)

Chicken Wings in Chili, Sesame and Soy € 9.00

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

PIZZA & PASTA

12" Stone Baked Meat Feast Pizza € 14.00

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

12" Stone Baked Classic Margherita € 13.50

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

9" Stone Baked Wheat Free Pizza € 9.50

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

Tagliatelle Carbonara € 16.00

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

Roasted Cherry Tomato and Basil Gnocchi € 16.00

With baby spinach, Boyne Valley Bán cheese
and black olives (1-wheat,3,6,7,9,10,12)

FAIRWAYS' FAVOURITES

Salmon Fillet € 19.00

Roasted, plum tomato & aubergine ragout, with
basil, caper & pine nuts. Rooster wedges, lemon
and basil sour cream dip
(4,7,8-pine,9,12)

Fish of the Day

Please ask your waiter for details

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)

Centre Cut Sirloin Steak € 26.00

Gilligan Farm steak, peppercorn sauce,
jumbo onion rings, fine beans and chips
(1-wheat,3,6,7,9,10,12)

BURGERS

Prime Angus Beef Steak Burger € 16.00

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

Creole Spiced Chicken Fillet Burger € 15.50

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

'Fairways' Burger € 20.00

Double the beef, seared steak burger
and pulled BBQ beef, porter cheese,
onion rings, salad and fries
(1-wheat,3,6,7,9,10,12)

Spicy Bean Burger € 15.00

Rocket leaves, spicy red pepper ketchup and fries
Vegan (1-wheat & oat,3,6,9,10,12)

MEATS

Pan Seared Chicken Supreme € 18.00

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

8 Hour Slow Cooked Lamb Shank € 22.00

Rosemary & garlic potato purée,
buttered beans and roasted roots
(1-wheat,3,4,6,7,10,12)

Steak and Prawns € 33.00

Gilligan Farm steak and seared prawn skewer.
Brasserie butter, chips and onion rings
(1-wheat,3,4,6,7,10,12)

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)

Fairways Apple Crumble – With a Twist € 6.50

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

Salted Caramel & Chocolate Brownie € 6.50

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

Layered Dark Chocolate and Citrus Delice € 6.50

Raspberry gel (1-wheat,3,6,7)

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 Glaustry 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)

Passion Fruit and Mango Meringue Pie € 6.50

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

Macaron's € 8.50

Lisa's Selection of four macaron's
(3,6,7,8-almond & hazelnut,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