

The
BRASSERIE

SUNDAY MENU

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Served Sunday all day from 12:30 to 21.00

STARTERS

Caesar Salad € 9.00

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

Local Buffalo Mozzarella € 9.00

Plum tomato, local rapeseed oil and rocket pesto (6,7,8-pine,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)

Goats Cheese Tart € 9.00

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

Maple Baked Pork Belly and Smoked Black Pudding € 9.00

Mc Hugh's pudding and Andarl farm pork belly roasted plum and apple (1-wheat,6,7,9,10,12)

SANDWICHES AND SOUPS

Fairways' Toastie € 8.50

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

Club Sandwich € 10.00

Sourdough 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)

Irish Seafood Chowder € 9.50

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

Soup of the Day € 6.00

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

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)

9" 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)

SUNDAY SPECIALS

Salmon Fillet € 19.00

Vegetable caponata, grilled rooster wedges, lemon and basil sour cream dip (7,9,12)

Fish 'n Chips € 19.00

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

Roast of the Day € 13.00

Seasonal roasted vegetables and potato purée (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)

BURGERS

Prime Angus Beef Steak Burger € 16.00

Gilligan Farm steak, 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)

Sweet Potato & Chickpea Burger € 15.00

Baby spinach, red pepper ketchup and fries Vegan (1-wheat & oat,3,6,7,9,10,12)

MEATS

Chicken Supreme € 18.00

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

Fall off the Bone Duck Confit € 18.00

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

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)

8 Hour Beef Feather Blade € 17.00

Belly bacon bits, baby onion and button mushrooms, red wine & thyme (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)

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 Glastery Farm Ice Cream € 6.50

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

Baked White Chocolate & Raspberry

Cheesecake € 6.50
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 five 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