

The
BRASSERIE

DINNER MENU

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Served Monday to Saturday from 17.00 to 21.30


SOUPS & SALADS

Soup of the Day  € 6.00

Freshly baked bread
(1-wheat,2,6,7,9,12)

The Brasserie Caesar € 9.50

Smoked pancetta, sourdough croutons, baby gem
& Fairways ceasar dressing (1-wheat,3,6,7,10,12)
Add Chicken € 4.00

Bellingham Blue Cheese & Pecan Salad  € 9.50

Spiced baby pear, candied pecan dust & maple dressing
(7,8-pecan,10,12)

Macroom Buffalo Mozzarella  € 9.00

Plum tomato, Newgrange gold rapeseed oil
& rocket pesto (6,7,8-pine,12)

STARTERS

Cooley Smoked Salmon € 14.50

Cream cheese & red onion terrine with lemon gel (4,7,12)

Tender Duck & Puy Lentils €14.50

Slow cooked duck, Lentil and pancetta cassoulet
with red chard (9,12)

Sticky Wings € 9.50

Irish chicken wings in our own sesame, chili,
spring onion & soy sauce (1-Wheat,6,9,11,12)

Classic Tagliatelle Carbonara €9.50

Fresh egg tagliatelle, white wine, smoked bacon,
garlic & parmesan cream (1-Wheat,3,6,7,9,12)
Add slow roasted chicken or sauteed wild mushroom for €4

PIZZA & PASTA

Classic Tagliatelle Carbonara (Main portion) €16

Fresh egg tagliatelle, white wine, smoked bacon,
garlic & parmesan cream (1-Wheat,3,6,7,9,12)

Rigatoni with Chestnuts  € 15.50

Butternut squash, spinach & wild mushroom
(1-wheat,6,8-chestnuts,9,12)

Classic Pizza Margarita  € 15.50

Roasted tomato, basil ragout & Macroom mozzarella
(1-wheat,6,7,9,12)

Pizza Carna € 15.50

Slow roast chicken, pepperoni, chorizo, tomato ragout
& grated mozzarella
(1-wheat,6,7,12)

Loaded Pancetta & Funghi Pizza € 15.00

Pancetta, wild mushrooms with truffle & garlic oil
(1-wheat,6,7,12)

FAIRWAYS' FISH

Chefs Irish Seafood Chowder € 11

Selection of seafood, vegetables cooked with
white wine, herbs, fresh cream & Soda Bread
(1-wheat,barley,oats,3,4,6,7,9,13)

Roast Salmon Fillet € 21

Fennel puree, dauphinoise, plum tomato, capers
& tarragon
(4,7,9,12)

Fish & Chips € 21

Sea Bass fillet, crispy panko, sesame seed crumb,
fresh lemon, saffron aioli & fries
(1-wheat,3,4,6,7,10,11,12)

BURGERS

Angus Steak Burger € 17.90

8oz Angus beef patty, Anderl farm bacon Jam, porter
cheese, salad, toasted brioche & fries
(1-wheat,3,6,7,10,11,12)

Turkey Fillet Burger € 16.50

Seared Irish turkey escallop, smoked pancetta, melted brie,
G's cranberry sauce, toasted brioche, salad & fries
(1-wheat,3,6,7,9,10,11,12)

Beetroot & Lentil Burger  € 16.00

Golden beetroot, puy lentil, roasted parsnip burger,
vegan cheese, chilli & mango relish, salad & fries
(1-wheat,6,10,11,12)

MEATS

Slow Cooked Beef Featherblade € 19.50

Button mushrooms, pearl onions, red wine & roast potato
(6,7,9,10,12)

Supreme of Irish Chicken € 19.50

Creamed butternut squash, gubbeen & chorizo gratin
(7,9,10,12)

Tender Duck Confit € 19.50

Fondant potatoes, squash puree, roasted chestnuts
& blueberries (7-8-Chestnuts,9,12)

10oz Angus Striploin Steak €29.50

Anderl farm steak, battered onion rings, pepper whiskey
cream & fries (3,6,7,9,10,12)

Surf & Turf €35.50

Peppered rump steak, seared garlic prawns, café du Paris
butter & buttered greens (2,7,9,10,12)

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 € 7.50

Sticky Date and Orange Pudding

Toffee sauce & Irish whiskey ice cream
(1-wheat, 3,6,7,12)

Apple Crumble Fairways Style

Velvet brambly apple mouse, apple & calvados gel,
hazelnut, oatmeal crumble, & vanilla ice cream
(1-wheat, barley, oats,3,6,7,8-Hazelnuts,12)

Stem Ginger and Blueberry Crème Brulee

Classic crème brulee scented with stem ginger,
blueberry surprise & lemon gel
(3,7,12)

DESSERTS € 7.50

Pecan and Butterscotch Baked Cheesecake

Baked New York Style cheesecake, pecan nuts
& butterscotch
(1-wheat,3,6,7,8-pecan,12)

Luxury Macaron Selection

A selection of four luxury homemade macarons
(3,6,8-almonds,12)

Chocolate and Salted Caramel Brownie

Served warm with vanilla ice 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

 Vegetarian  Vegan