

SUNDAY AT THE BRASSERIE

Served Sunday all day from 12:30 to 21.00

STARTERS

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)

Sticky Wings € 9.50

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

Tender Duck & Puy Lentils € 14.50

Slow cooked duck, lentil & pancetta cassoulet with red chard. (9,12)

Cooley Smoked Salmon € 14.50

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

SOUP AND SANDWICH

Soup of the Day € 6.00

Freshly baked bread (1-wheat,3,6,7,9,12)

Chefs Irish Seafood Chowder € 11.00

Selection of seafood, vegetables cooked with white wine, herbs, fresh cream & Soda Bread

(1-wheat, Barley, oats,3,4,6,7,9,13)

The Fairways Club € 13.90

Poached chicken fillet, grilled streaky bacon, crispy cos lettuce & vine tomatoes on toasted sourdough

(1-wheat,3,6,7,10,12)

Shredded Beef Burrito € 12.00

12-hour shredded beef, red bean puree, fragrant rice, cheddar cheese, avocado & spicy salsa

(1-wheat,6,7,9,12)

PIZZA & PASTA

Classic Tagliatelle Carbonara € 16.00

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 Margarita Pizza € 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 and wild mushrooms with truffle & garlic oil (1-wheat,6,7,12)

SUNDAY SPECIALS

Chicken Wings & Fries € 9.50

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

Roast of the Day € 14.00

Seasonal roasted root vegetables & potato puree (7,9,12)

Fish & Chips € 19.00

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

Dish of the Day € 14.00

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)

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 bramby 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