STARTERS & SALAD

GRILLED GOATS CHEESE CROSTINI 10.50

St Tola cheese, beetroot, rocket leaves, mint and candied walnuts (1-wheat,6,7,8-walnut,12)

> AUTUMN SALAD 9.50 Tossed kale and black quinoa, pomegranate Chickpea and lemon vinaigrette (Vegan - 10,12)

L THE BRASSERIE CAESAR 8.95 | 12.95

Smoked pancetta and focaccia croutons Baby gem and our dressing (1-wheat,barley,3,4,6,7,9,10,12)

Add on chicken to any salad 4.00

CHEFS ATLANTIC SEAFOOD CHOWDER 9.50 Creamy soup of fish and shellfish, soda bread (1-wheat,oat,2,3,4,7,9,10,12,14)

SOUPS

SOUP OF THE DAY 5.95 Wholemeal soda bread (1-wheat,oat,3,6,7,9,12)

SANDWICHES

• THE CLUB SANDWICH 13.50

Toasted sour dough triple decker Smoked pancetta, egg, chicken and lettuce (1-wheat,3,4,6,7,9,10,12)

VEGAN BLAA BAGUETTE 10.50 Olives, tomatoes and grilled vegetables Vegan style feta and mozzarella cheese (1-wheat,6,9,10,12)

All sandwiches ae served with skinny chips and autumn salad

SOUP AND TOASTED HAM & CHEESE S/W 14.00 (1-wheat, 3,6,7,9,10,12)

PIZZA

CLASSIC MARGHERITA PIZZA 14.50

San Marzano tomato pizza sauce West Cork mozzarella and fresh basil (1-wheat,3,6,7,9,12)

VEGAN MOZZARELLA & FETA CHEESE PIZZA Grilled artichokes and crumbled chestnuts Vegan - (1-wheat,6,8-chestnut,9,10,12)

PASTA

TAGLIATELLE CARBONARA 16.50 Alsace bacon & Parmigiana Reggiano (1-wheat,3,6,7,9,12) MAIN DISHES

SPICY CHICKEN WINGS 9.95

Crispy wings in our own hot sauce Main course portion with fries 15.95 (1-wheat,3,6,7,9,12)

CHICKEN BURGER 17.50 Southern fried, smoked bacon Garlic mayo, brioche bun and chips (1-wheat,barley,oat,3,6,7,10,12)

PLANT BASED BURGER 16.95 Vegan mozzarella, vine tomato, chive & chili mayo Beetroot burger bun Vegan - (1-wheat,6,9,10,11,12)

GRILLED ATLANTIC SALMON 19.50 Colcannon potato cake, creamed onions, wilted chard (3,4,6,7,9,12)

SLOW COOKED BEEF FEATHERBLADE 19.50 Alsace bacon jam, roast carrot, thyme & port jus (6,7,9,10,12)

ROAST SUPREME OF CHICKEN 19.50 Grilled pak choi, fondant potato Heggarty cheddar cream, crisp pancetta (6,7,9,10,12)

GILLIGAN FARM WAGYU BEEF BURGER 19.50 Toasted bun, guacamole and pancetta Irish cheddar and spiced chips (1-wheat,3,6,7,9,10,12)

DESSERTS

BAKED BAILEYS CHEESECAKE 7.50
New York style

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

CREME CARAMEL 7.50 Cardamon scented and crunchy almond brittle (1-wheat,3,6,7,8-almond,11,12)

CHOCOLATE AND POPCORN BROWNIE 7.50 Served with vanilla bean ice cream and raspberries (1-wheat, oat, 3, 6, 7, 12)

> CARAMELISED LEMON TART 7.50 Cream Chantilly and blueberry sorbet (1-wheat,oat,3,6,7,12)

BLACK FOREST CHERRY AND CHOCOLATE MOUSSE 7.50 Black cherry liquor, vanilla cream and chocolate shavings (1-wheat,3,6,7,12)

LUXURY MACARONS 7.50 Variety of Lisa's macarons with seasonal fruit gels (3,6,7,8-almond,12)



DISHES WITH ICON AVAILABLE 24HRS

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

All our beef, chicken and pork is of Irish origin unless stated otherwise. Whilst every care is taken to ensure our dishes do not contain allergens other than listed for each dish, traces may be present due tothe nature of our kitchens and operations.

Please inform your server if you suffer from any food allergy or have other dietary requirements.

QUIGLEY MEATS



The BRASSERIE

IN-ROOM DINING MENU



Dial "O" for more information or to reserve your table, Walk-ins also welcome.