

# The BRASSERIE

## DINNER MENU

SERVED FROM 17.00 TO 21.30

### STARTERS

|   |               |
|---|---------------|
| HOUSE CURED GRAVLAX<br><i>Seared salmon, celeriac remoulade<br/>Dijon emulsion with soda bread</i><br><b>(1-wheat,oat,3,4,7,10,12)</b>        | 14.50         |
| GRILLED GOATS CHEESE CROSTINI<br><i>St Tola cheese, beetroot, rocket leaves, mint<br/>Candied walnuts</i><br><b>(1-wheat,6,7,8-walnut,12)</b> | 10.50         |
| CRISPY BUTTERNUT<br>SQUASH ARANCINI<br><i>Pickled shaved fennel, green salsa</i><br><b>(1-wheat,2,3,4,6,7,9,12)</b>                           | 12.50   16.50 |
| PRESSED HAM HOCK<br>& PISTACHIO<br><i>Sourberry jam, blackberry jelly</i><br><b>Sour dough wafer (7,8-pistachio,9,10,12)</b>                  | 10.50         |
| AUTUMN SALAD<br><i>Tossed kale and black quinoa, pomegranate<br/>Chickpea and lemon vinaigrette</i> <b>Vegan – (10,12)</b>                    | 9.50          |
| THE BRASSERIE CAESAR<br><i>Smoked pancetta and focaccia croutons<br/>Baby gem and our dressing</i><br><b>(1-wheat,barley,3,4,6,7,9,10,12)</b> | 8.95   12.95  |
| <i>Add chicken to any salad (7)</i>   | 4.00          |

### SOUPS

|   |      |
|---|------|
| CHEF'S ATLANTIC<br>SEAFOOD CHOWDER<br><i>Creamy soup of fish and shellfish, soda bread</i><br><b>(1-wheat,oat,2,3,4,7,9,10,12,14)</b> | 9.50 |
| SOUP OF THE DAY<br><i>Wholemeal soda bread (1-wheat,oat,3,6,7,9,12)</i>   | 5.95 |
| FRENCH ONION SOUP<br><i>Milleens cheese toastie (1-wheat,3,6,7,9,12)</i>  | 7.50 |



### PIZZA & PASTA

|   |           |
|---|-----------|
| CLASSIC MARGHERITA PIZZA<br><i>San Marzano tomato pizza sauce<br/>West Cork mozzarella and fresh basil</i><br><b>(1-wheat,3,6,7,9,12)</b>   | 14.50     |
| SHREDDED BEEF PIZZA<br><i>Slow cooked beef<br/>French - Louisiana style hot sauce base<br/>Tomato and crisp onion</i><br><b>(1-wheat,3,6,7,9,10,12)</b>   | 15.50     |
| VEGAN MOZZARELLA<br>& FETA CHEESE PIZZA<br><i>Grilled artichokes and crumbled chestnuts</i><br><b>Vegan – (1-wheat,6,8-chestnut,9,10,12)</b>  | 14.50     |
| BUILD YOUR OWN PIZZA<br><i>Choose one of the above and add extra toppings<br/>Chicken, bacon, ham, pepperoni, salami,<br/>Peppers, pineapple, jalapeno peppers,<br/>Mushrooms, rocket (11,12)</i> | 0.50 EACH |
| TAGLIATELLE CARBONARA<br><i>Alsace bacon &amp; Parmigiano Reggiano</i><br><b>(1-wheat,3,6,7,9,12)</b>   | 16.50     |
| WILD MUSHROOM RISOTTO<br><i>Roast vine chery tomato, caramelized shallot<br/>Artichokes (1-wheat,3,6,7,9,12)</i>  | 16.50     |

### MAINS

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| GRILLED ATLANTIC SALMON<br><i>Colcannon potato cake, creamed onions</i><br><b>Wilted chard (3,4,6,7,9,12)</b>                            | 19.50 |
| VENISON HOT POT<br><i>Braised venison with bitter chocolate and chili</i><br><b>Seared potatoes (6,7,9,10,12)</b>                        | 23.50 |
| MEDALLIONS OF SIRLOIN STEAK<br><i>Gilligan Farm beef<br/>Café de Paris butter, sauteed greens</i><br><b>French fries (3,6,7,9,10,12)</b> | 28.50 |
| SURF & TURF<br><i>Add grilled prawn tails to above steak (2)</i>   | 6.00  |

CHEF'S DINNER  
RECOMMENDATION Market Price  
*Your server will be delighted to advise you of today's  
choices and all allergens contained in the dishes*

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|---|-------|
| CAULIFLOWER &<br>YELLOW SPLIT PEA<br><i>Cooked with fresh ginger &amp; turmeric</i><br><b>Crisp poppadum and basmati rice (6,9,10,12)</b> | 18.50 |
| ROAST SUPREME OF CHICKEN<br><i>Grilled pak choi, fondant potato<br/>Heggarty cheddar cream, crisp pancetta (6,7,9,10,12)</i>              | 19.50 |
| SLOW COOKED<br>BEEF FEATHERBLADE<br><i>Alsace bacon jam, roast carrot, thyme &amp; port jus<br/>(6,7,9,10,12)</i>                         | 19.50 |

### OUR SIGNATURE DISHES

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| POACHED FILLET OF SEABASS<br><i>Rich seafood bouillabaisse, fresh clams and mussels<br/>Aioli and sour dough baguette crisps</i><br><b>(1-wheat,2,3,4,6,7,9,10,12)</b> | 23.50 |
| GILLIGAN FARM WAGYU<br>BEEF BURGER<br><i>Toasted bun, guacamole and pancetta<br/>Irish cheddar and spiced chips (1-wheat,3,6,7,9,10,12)</i>                            | 19.50 |

### IRISH COMFORT

|   |       |
|---|-------|
| SPICY CHICKEN WINGS<br><i>Crispy wings in our own hot sauce<br/>Main course portion with fries</i><br><b>(1-wheat,3,6,7,9,12)</b>                   | 9.95  |
| FRESH FISH N CHIPS<br><i>Crispy panko breaded<br/>House pickle tartar sauce with salad</i><br><b>(1-wheat,3,4,6,7,10,12)</b>                        | 18.00 |
| CHICKEN BURGER<br><i>Southern fried, smoked bacon garlic mayo<br/>Brioche bun and chips (1-wheat,barley,oat,3,6,7,10,12)</i>                        | 17.50 |
| PLANT BASED BURGER<br><i>Vegan mozzarella, vine tomato, chive &amp; chili mayo<br/>Beetroot burger bun</i><br><b>Vegan – (1-wheat,6,9,10,11,12)</b> | 16.95 |

### DESSERTS

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|--|------|
| BAKED BAILEYS CHEESECAKE<br><b>New York style (1-wheat,3,6,7,12)</b>   | 7.50 |
| CREME CARAMEL<br><i>Cardamon scented and crunchy almond brittle</i><br><b>(1-wheat,3,6,7,8-almond,11,12)</b> | 7.50 |

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|--|------|
| CHOCOLATE AND<br>POPCORN BROWNIE<br><i>Served with vanilla bean ice cream and<br/>raspberries (1-wheat,oat,3,6,7,12)</i> | 7.50 |
| CARAMELISED LEMON TART<br><i>Cream Chantilly and blueberry sorbet</i><br><b>(1-wheat,oat,3,6,7,12)</b>                   | 7.50 |

|  |      |
|--|------|
| BLACK FOREST CHERRY<br>AND CHOCOLATE MOUSSE<br><i>Black cherry liquor, vanilla cream<br/>Chocolate shavings (1-wheat,3,6,7,12)</i> | 7.50 |
| LUXURY MACARONS<br><i>Variety of Lisa's macarons with<br/>seasonal fruit gels</i><br><b>(3,6,7,8-almond,12)</b>                    | 7.50 |

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 to the nature  
of our kitchens and operations.

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

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

