

# The BRASSERIE

## LUNCH MENU

SERVED FROM 12.30 TO 17.00

### STARTERS & SALADS

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



### SOUPS & SANDWICHES

THE CLUB SANDWICH <i>Toasted sour dough triple decker Smoked pancetta, egg, chicken and lettuce</i> <b>(1-wheat,3,4,6,7,9,10,12)</b>	13.50
CHICKEN GOUJON & CAESAR WRAP <i>Crispy chicken fillet and baby gem Caesar dressing and bacon</i> <b>(1-wheat,3,6,7,9,10,12)</b>	10.50
OPEN SMOKED SALMON AND SRIRACHA PRAWN <i>On soda bread with baby gem</i> <b>(1-wheat,oat,2,3,4,6,7,9,10,12)</b>	14.50
VEGAN BAB <i>Olives, tomatoes and grilled vegetables Vegan style feta and mozzarella cheese</i> <b>(1-wheat,6,9,10,12)</b>	10.50
All sandwiches are served with skinny chips and autumn salad	
SOUP AND TOASTED HAM & CHEESE S/W <b>(1-wheat,3,6,7,9,10,12)</b>	14.00

CHEFS ATLANTIC SEAFOOD CHOWDER <i>Creamy soup of fish and shellfish, soda bread</i> <b>(1-wheat,oat,2,3,4,7,9,10,12,14)</b>	9.50
SOUP OF THE DAY <i>Wholemeal soda bread</i> <b>(1-wheat,oat,3,6,7,9,12)</b>	5.95

### PASTA & PIZZA

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



### MAINS

GRILLED ATLANTIC SALMON <i>Colcannon potato cake, creamed onions Wilted chard</i> <b>(3,4,6,7,9,12)</b>	19.50
CAULIFLOWER & YELLOW SPLIT PEA <i>Cooked with fresh ginger &amp; turmeric Crisp poppadum and basmati rice</i> <b>(6,9,10,12)</b>	18.50
ROAST SUPREME OF CHICKEN <i>Grilled pak choi, fondant potato Heggarty cheddar cream, crisp pancetta</i> <b>(6,7,9,10,12)</b>	19.50
SLOW COOKED BEEF FEATHERBLADE <i>Alsace bacon jam, roast carrot, thyme &amp; port jus</i> <b>(6,7,9,10,12)</b>	19.50

### OUR SIGNATURE DISHES

GILLIGAN FARM WAGYU BEEF BURGER <i>Toasted bun, guacamole and pancetta Irish cheddar and spiced chips</i> <b>(1-wheat,3,4,6,7,9,10,12)</b>	19.50
LUNCH DISH OF THE DAY <i>Your server will be delighted to advise you of today's choices and all allergens contained in the dishes</i>	Market Price

### IRISH COMFORT

SPICY CHICKEN WINGS <i>Crispy wings in our own hot sauce Main course portion with fries</i> <b>(1-wheat,3,6,7,9,12)</b>	9.95
FRESH FISH N CHIPS <i>Crispy panko breaded House pickle tartar sauce with salad</i> <b>(1-wheat,rye,oat,barley,3,4,6,7,10,12)</b>	15.95
CHICKEN BURGER <i>Southern fried, smoked bacon garlic mayo Brioche bun and chips</i> <b>(1-wheat,barley,oat,3,6,7,10,12)</b>	18.00
PLANT BASED BURGER <i>Vegan mozzarella, vine tomato Chive &amp; chili mayo Beetroot burger bun</i> <b>Vegan - (1-wheat,6,9,10,11,12)</b>	17.50
BLACK FOREST CHERRY & CHOCOLATE MOUSSE <i>Black cherry liquor, vanilla cream Chocolate shavings</i> <b>(1-wheat,3,6,7,12)</b>	16.95
LUXURY MACARONS <i>Variety of Lisa's macarons with seasonal fruit gels</i> <b>(3,6,7,8-almond,12)</b>	7.50

### DESSERTS

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

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

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

