

The BRASSERIE

DINNER MENU

SMALL & LARGE PLATES

LOCAL SEAFOOD PLATTER **SM 14.90 | LG 22.00**

From the Carlingford shores
Mussels and prawns with smoked salmon and fresh oyster
(Contains 1-wheat, 2, 3, 4, 6, 7, 9, 10, 12, 14)

PAN FRIED SCALLOPS **SM 15.50 | LG 25.00**

Finished in butter with house made bacon jam and creamy butternut squash
(Contains 7, 10, 12, 14)

CRISPY FRIED WICKLOW BRIE **SM 9.90 | LG 12.90**

On cranberries and roasted pepper coulis, winter slaw and crusty mini baguette
(Contains 1-wheat, 3, 6, 7, 12)

STICKY CHICKEN WINGS **SM 11.90 | LG 15.90**

Finished in a honey and soy sauce with chilli
Spring onion and sprinkled with toasted sesame seed
(Contains 6, 9, 10, 11, 12)

or as main with fries 19.90

SALADS

QUINOA, COUS COUS AND BULGAR WHEAT – THE HEALTHY SALAD **SM 9.90 | LG 13.90**

Tossed rocket, scorched greens and lemon dressing, salted roast pumpkin seeds
(Contains 1, 9, 10, 12) – Vegan

VERMICELLI NOODLE AND CHILLI SALAD **REG 9.90 | LG 14.50**

Full of flavours of crisp vegetables and fresh coriander, tossed in rice vinegar and chilli dust
(Contains 6, 9, 10, 11, 12)

Add Seared Prawns or Poached Flaky Salmon to any of the above Salads 4.00

(Contains 2, 4, 7)

SOUPS

SEASONAL SOUP OF THE DAY | **7.90**

Made fresh daily – please enquire with your waiter for further details
(Contains 1-wheat, 6, 7, 9, 12)

SEAFOOD CHOWDER | **10.90**

Cream based chowder, served with salmon, whitefish & mussels
Served with brown bread
(Contains 2, 4, 7, 9, 12, 14)

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 potentially allergenic ingredients.

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

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FISH

SEARED FILLET OF SALMON | 22.50

Caramelized with maple syrup and passion fruit
Topped with grilled green asparagus on crushed potato
(Contains 4,6,7,9,10,12)

FRESH FISH N CHIPS | 19.90

Hake fillet, panko breaded and fried crispy golden brown
Chef's house pickle tartar sauce with a zest, creamy peas and crunchy salad
(Contains 1-wheat,3,4,6,7,10,12)

MEATS

8oz STRIPLOIN STEAK | 31.00

Marinated with black garlic and fresh rosemary
Finished with red wine jus, slow roast shallots and creamed truffle potato
(Contains 6,7,9,10,12)

Add seared prawns to above 6.00 (Contains 2,7)

CHICKEN SUPREME WITH McHUGH'S BLACK PUDDING | 21.00

Seared Irish chicken supreme topped with crumbled smoked pudding
Creamy mashed potato, tender stem and crisp bacon
(Contains 1-wheat&barley,7,9,12)

HOUSE BEEF BURGER | 19.50

7oz steak burger and Hegarty cheddar in floury bap
Mildly spicy & smoky burger sauce, baby gem and spiced fries
(Contains 1-wheat,3,6,7,9,10,12)

Add crispy pancetta 2.50

VEGETARIAN & VEGAN CHOICES

WILD MUSHROOM ORZO PASTA | 15.90

Garryhinch mushrooms with green pesto
Topped with cepe dust and shaved parmesan, drizzles of garlic infused parsley oil
(Contains 1-wheat,3,6,7,8, pinenut,9,10,12) – vegan optional

HEALTHY GREEN LENTIL AND BUTTERNUT SQUASH CURRY | 15.90

Chickpeas, fresh coriander, toasted cashew nuts and fragrant coconut & basmati rice
(Contains 6,8-cashew,9,12) – vegan

Add chicken or feta style vegan cheese 4.00

SIDES

Sweet Potato & Truffle Mayonnaise Fries

(Contains 3,7,10,12)

Bacon Roast Potatoes

(Contains 7,9,12)

Dirty Fries

(Contains 9,12)

5.50

4.50

4.50

Roast Plum Cherry Tomato & Rocket Salad

(Contains 12)

Tenderstem Broccoli In Almond Butter

(Contains 7,8-Almond)

Maple Braised Root Vegetables

(Contains 7,9,12)

4.50

5.00

5.00