

# The BRASSERIE

## DINNER MENU

### SOUPS

**CREAMY SOUP OF THE DAY** 7.90  
Made fresh daily  
Please enquire with your waiter for further details  
Served with fresh soda bread  
(Contains 1-wheat,oat,3,6,7,9,12)

**THE BRASSERIE SEAFOOD CHOWDER** 10.90  
Cream based Carlingford chowder  
Salmon, naturally smoked cod and Carlingford mussels  
(Contains 1-wheat,oat,2,3,4,6,7,9,10,12,14)

### SALADS

**THE BRASSERIE CHICKEN CAESAR** 12.90  
Crisp smoky pancetta & succulent roast chicken & bacon  
Focaccia fingers, our creamy house Caesar dressing  
Tossed baby gem  
Served of course with heaps of parmesan shavings  
(Contains 1-wheat,3,4,6,7,9,10,12)

**SPICED PUMPKIN SALAD** 10.90  
Roasted pumpkin with mixed greens, feta cheese  
Pumpkin seeds & lemon dressing  
(Contains 6,9,10,12) - Vegan

### STARTERS

**IRISH CHICKEN WINGS** SM 11.90 LG 17.90  
Crispy fried with a selection of sauces  
Boyne Valley blue cheese dip and spicy buffalo sauce  
Main course portion served with a cup of fries  
(Contains 1-wheat,3,6,7,9,10,11,12) - Vegan

**TRUFFLE PARMESAN CALAMARI** 9.50  
Golden calamari sprinkled with freshly grated  
parmesan Drizzled with truffle oil  
Served with a side of garlic aioli and a wedge of lemon  
(Contains 1-wheat,3,4,6,7,9,10,12)

**SPICED BLACK PUDDING CROQUETTES** 11.50  
Crispy croquettes of Mc Hugh's smoked black pudding  
Slow cooked pork belly  
Roast plum and maple gel  
(Contains 1-wheat,barley,3,6,7,10,12)

**WARM MUSHROOM BRUSCHETTA** 9.90  
Earthy flavours of organic Garryhinch wild mushrooms  
On toasted sourdough bread  
Aromatic garlic and fresh thyme, drizzle of truffle oil  
Black truffle salsa and creamy goat cheese  
(Contains 1-wheat,6,7,9,10,12)

**CRAB & AVOCADO TIAN** 14.50  
Fresh crab meat layered with creamy avocado  
Sauce verge dressing & microgreens  
(Contains 2,7,10,12)

### MEATS

**10 OZ STRIP STEAK WITH BLACK TRUFFLE BEARNAISE** 34.00  
A perfectly grilled 10oz strip steak  
Luxurious black truffle béarnaise sauce  
Refreshing watercress & fennel salad with a citrus vinaigrette  
Crispy parmesan truffle fries  
(Contains 1-wheat,3,6,7,9,10,12)

**BEEF FILLET & RIB EYE BURGER WITH PICKLED JALAPENOS** 22.00  
Rib-eye steak beef patty layered with a minute fillet steak  
Emmental & mature cheddar, smoky BBQ mayo  
In a toasted brioche bun  
Jalapeños, crispy bacon, & baby gem lettuce  
Served with seasoned fries and a side of garlic & chive dip  
(Contains 1-wheat,3,6,7,10,12)

**CHICKEN SUPREME WITH CHESTNUT & SAGE STUFFING** 22.50  
Roasted Manor Farm chicken supreme  
Fondant potato, smoky bacon and spiced parsnip puree  
Buttered broccoli  
(Contains 7,9,10,12)

**FEATHERBLADE OF BEEF BOURGUIGNON** 24.00  
Roasted roots and buttered greens  
Potato puree  
(Contains 7,9,12)

### FISH & SEAFOOD

**CRISPY PANKO SOLE & FRIES** 19.90  
Crispy panko sole fillet  
Served with Oreal sea salt & lemon pepper fries  
Accompanied by a tartar sauce  
Saffron and roasted garlic aioli  
(Contains 1-wheat,3,4,6,7,10,12)

**MAPLE SEARED SALMON FILLET** 24.50  
On creamy squash risotto  
Lime glaze and roasted hazelnuts  
(Contains 4,6,7,8-hazelnut,9,12)

### VEGAN & VEGETARIAN

**GREEN LENTIL & SWEET POTATO CURRY WITH COCONUT RICE** 15.90  
Healthy green lentil & sweet potato curry  
Aromatic spices, fresh coriander  
Toasted cashew nuts  
Served with fragrant coconut & basmati rice  
(Contains 1-wheat,5,6,8-cashew,9,10,11,12) - Vegan

**QUINOA & BLACK BEAN CHILI** 15.90  
Quinoa & black bean chili simmered with tomatoes  
Peppers, fragrant coriander & rice  
Dollop of creamy avocado crema  
Side of corn tortilla chips  
(Contains 6,9,10,11) - Vegan

### PIZZA

**12" HANDMADE SOURDOUGH PIZZA** –  
Stonebaked with our own cheese blend

**MARGHERITA PIZZA** 14.90  
Fresh basil & mozzarella pearls  
(Contains 1-wheat,oat,3,6,7,9,10,12)

**TRUFFLE MUSHROOM & CHARRED CHICKEN PIZZA** 15.90  
A white pizza with a garlic cream base  
Topped with a mix of organic Garryhinch mushrooms  
Truffle oil, charred chicken strips  
Fresh mozzarella & parmesan  
(Contains 1-wheat,oat,3,6,7,9,10,12)

**BOILIE GOATS CHEESE PIZZA** 15.90  
Chestnut and artichokes  
(Contains 1-wheat,oat,3,6,7,9,10,12)

### SWEET CHOICES

**SPICED APPLE AND CARAMEL CUP** 8.90  
Layers of spiced apple compote  
Creamy vanilla ice cream & caramel sauce  
Crushed ginger crumble, topped with whipped cream  
A sprinkle of cinnamon  
(Contains 1-wheat,3,6,7,12)

**SELECTION OF BOULABAN ICE-CREAM** 8.50  
Please ask your server for today's selection  
(Contains 1-wheat,3,6,7,8,12)

**BAKED CHEESECAKE** 8.90  
Red fruit compote & a generous dollop of silky  
Chantilly cream  
(Contains 1-wheat,3,6,7,12)

**CHOCOLATE BROWNIE AFFOGATO** 8.90  
Warm drizzle of rich 5 mile espresso cascades over  
Velvety hazelnut ice cream  
Crowned with a sprinkle of toasted hazelnuts  
(Contains 1-wheat,3,6,7,8-hazelnut,12)

**VEGAN RASPBERRY FRANGIPAN TART** 8.50  
Luscious almond filling and raspberry layers  
Creamy vegan vanilla ice cream & raspberry textures  
(Contains 1-wheat,6,8-almond,12) - Vegan

### SIDE ORDERS

**SKIN ON SKINNY FRIES** 4.00

**TRUFFLE PARMESAN FRIES** (Contains 3,7,10,12) 4.50

**CHARRED TENDER STEM BROCCOLI WITH LEMON & CHILI FLAKE** - Vegan 4.50

**MAPLE GLAZED BRUSSELS SPROUTS WITH BACON** (Contains 12) - Vegan optional 4.50

**ROASTED BEET AND GOAT CHEESE SALAD** (Contains 6,12) - Vegan optional 4.50

**GARLIC AND HERB SAUTÉED MUSHROOMS** (Contains 7) - Vegan optional 4.00

All our beef and pork is of Irish origin unless stated otherwise and our chicken is of EU origin.. 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