

The BRASSERIE

LUNCH MENU

SANDWICHES

THE CLUB Crispy smoked pancetta, chicken, egg & lettuce On Olivier's crusty sourdough <small>(Contains 1-wheat,3,6,7,10,12)</small>	14.90
THE BUFFALO CHICKEN WRAP Chicken goujon wrap with melted cheese Buffalo sauce <small>(Contains 1-wheat,3,4,6,7,9,10,11,12)</small>	12.90
TOASTED SPECIAL Home cooked and hand carved ham Mature cheddar and caramelised onion relish <small>(Contains 1-wheat,3,6,7,10,12)</small>	10.90
AVOCADO, TOMATO & PESTO Creamy avocado, juicy tomatoes & vegan mozzarella With a layer of vegan pesto on toasted ciabatta bread <small>(Contains 1-wheat,6,8-pine,10,12) - Vegan</small>	12.90
THE CHICKEN CAESAR WRAP The iNUA classic Chicken goujons and baby gem in a soft wrap <small>(Contains 1-wheat,3,4,6,7,9,10,11,12)</small>	12.90

ADD ONS

Cup of soup <small>(Contains 7,9,12)</small>	3.50
Bowl of soup <small>(Contains 7,9,12)</small>	6.00
House slaw <small>(Contains 3,6,7,10,12)</small>	2.50
Roasted beet and goat cheese salad <small>(Contains 7,9,10,12) - Vegan optional</small>	3.50

All sandwiches come with a cup of fries & salad

SOUPS

CREAMY SOUP OF THE DAY Made fresh daily Please enquire with your waiter for further details Served with fresh soda bread <small>(Contains 1-wheat,oat,3,6,7,9,12)</small>	7.90
THE BRASSERIE SEAFOOD CHOWDER Cream based Carlingford chowder Salmon, naturally smoked cod and Carlingford mussels <small>(Contains 1-wheat,oat,2,3,4,6,7,9,10,12,14)</small>	10.90

VEGAN & VEGETARIAN

GREEN LENTIL & SWEET POTATO CURRY WITH COCONUT RICE Healthy green lentil & sweet potato curry Aromatic spices, fresh coriander Toasted cashew nuts Served with fragrant coconut & basmati rice <small>(Contains 1-wheat,5,6,8-cashew,9,10,11,12) - Vegan</small>	15.90
QUINOA & BLACK BEAN CHILI Quinoa & black bean chili simmered with tomatoes Peppers, fragrant coriander rice Dollop of creamy avocado crema Side of corn tortilla chips <small>(Contains 6,9,10,11) - Vegan</small>	15.90

BRUNCH

TOASTED FRUIT SCONES Fresh cream and Follan's strawberry jam <small>(Contains 1-wheat,3,7,12)</small>	6.50
FRENCH TOAST Zesty compote and vanilla ice cream or maple and bacon You choose! <small>(Contains 1-wheat,3,6,7,12)</small>	9.90
THE SMASHED AVOCADO & POACHED EGGS Chilli nut dressing <small>(Contains 1-wheat,3,6,7,8-cashew,walnut,10,12)</small> Add pancetta 2.50 or add smoked salmon 4.00 <small>(Contains 4)</small>	14.90
BRUNCH BAP Sausage, bacon, seared potato and a fried egg On a brioche bap served with fries and dip <small>(Contains 1-wheat,3,6,7,9,10,12)</small>	14.90

SNACKS

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 <small>(Contains 1-wheat,3,6,7,9,10,11,12)</small>	
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 <small>(Contains 1-wheat,3,4,6,7,9,10,12,14)</small>	
SMOKED MC HUGH'S BLACK PUDDING 11.50 With slow cooked pork belly Roast plum and maple gel <small>(Contains 1-wheat,barley,6,7,9,10,12)</small>	
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 <small>(Contains 1-wheat,6,7,9,10,12)</small>	

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 <small>(Contains 1-wheat,3,6,7,12)</small>	
SELECTION OF BOULABAN ICE-CREAM 8.50 Please ask your server for today's selection <small>(Contains 1-wheat,3,6,7,8,12)</small>	
BAKED CHEESECAKE 8.90 Red fruit compote & a generous dollop of silky Chantilly cream <small>(Contains 1-wheat,3,6,7,12)</small>	
SALTED CARAMEL BROWNIE 8.90 Vanilla ice cream <small>(Contains 1-wheat,3,6,7)</small>	
VEGAN RASPBERRY FRANGIPAN TART 8.50 Luscious almond filling and raspberry layers Creamy vegan vanilla ice cream & raspberry textures <small>(Contains 1-wheat,6,8-almond,12) - Vegan</small>	

PIZZA

12" HANDMADE SOURDOUGH PIZZA – Stonebaked with our own cheese blend	
MARGHERITA PIZZA Fresh basil & mozzarella pearls <small>(Contains 1-wheat,oat,3,6,7,9,10,12)</small>	14.90
TRUFFLE MUSHROOM & CHARRED CHICKEN PIZZA A white pizza with a garlic cream base Topped with a mix of organic Garryhinch mushrooms Truffle oil, charred chicken strips Fresh mozzarella & parmesan <small>(Contains 1-wheat,oat,3,6,7,9,10,12)</small>	15.90
BOILIE GOATS CHEESE PIZZA Chestnut and artichokes <small>(Contains 1-wheat,oat,3,6,7,9,10,12)</small>	15.90

SALADS

THE BRASSERIE CHICKEN CAESAR 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 <small>(Contains 1-wheat,3,4,6,7,9,10,12)</small>	12.90
SPICED PUMPKIN SALAD Roasted pumpkin with mixed greens, feta cheese Pumpkin seeds & lemon dressing <small>(Contains 6,9,10,12) - Vegan</small>	10.90

FISH & SEAFOOD

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

BEEF BURGER Steak burger beef patty with melted cheese BBQ mayo in a toasted brioche Served with seasoned fries and a side of garlic & chive dip <small>(Contains 1-wheat,3,6,7,10,12)</small>	19.00
CHICKEN SUPREME WITH CHESTNUT & SAGE STUFFING Roasted Manor Farm chicken supreme Fondant potato, smoky bacon and spiced parsnip puree Buttered broccoli <small>(Contains 1-wheat,7,8-chestnut,9,10,12)</small>	22.50
FEATHERBLADE OF BEEF BOURGUIGNON Roasted roots and buttered greens Potato puree <small>(Contains 7,9,10,12)</small>	24.00

SIDE ORDERS

SKIN ON SKINNY FRIES	4.50
TRUFFLE PARMESAN FRIES <small>(Contains 3,7,10,12)</small>	5.00

CHARRED TENDER STEM BROCCOLI WITH LEMON & CHILI FLAKE - Vegan	5.00
MAPLE GLAZED BRUSSELS SPROUTS WITH BACON <small>(Contains 12) - Vegan optional</small>	4.50

ROASTED BEET AND GOAT CHEESE SALAD <small>(Contains 6,7,12) - Vegan optional</small>	5.00
GARLIC AND HERB SAUTÉED MUSHROOMS <small>(Contains 7) - Vegan optional</small>	4.50

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

Due to the nature of our kitchens & operations we are unable to guarantee no traces of nuts or any other allergens are present in the food served to you. We kindly request to inform your server if you suffer from any food allergy or have other dietary requirements.