



THE
·BRASSERIE·
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THE BRASSERIE

DINNER MENU

SERVED FROM 17.30 TO 21.30

STARTERS & SALAD

GOATSBRIDGE SMOKED TROUT <i>Organic Riverfield leaves, apple balsamic</i> (2,3,4,6,7,12)	12.50
IRISH CHICKEN & MANGO CONFIT <i>Highbank Orchard cider vinaigrette</i> (3,7,8-almond,9,10,12)	9.50
SEARED KING PRAWNS <i>Grilled chicory, tossed leaves and lavender dressing</i> (2,7,10,12)	11.50
BLACK QUINOA & VEGAN FETA <i>Tossed leaves with steamed quinoa, feta cheese, micro leaves and toasted seeds</i> Vegan - (6,9,12)	8.75
THE BRASSERIE CAESAR <i>Smoked pancetta and focaccia croutons, baby gem and our Caesar dressing</i> (1-wheat,3,4,6,7,10,12)	8.75
<i>Add chicken to any salad (7)</i>	4.00

SOUPS & PASTA

CHEF'S ATLANTIC SEAFOOD CHOWDER <i>Creamy soup of local fish & shellfish with soda bread</i> (1-wheat,2,3,4,6,7,9,12,14)	8.95
SOUP OF THE DAY <i>Wholemeal soda bread</i> (1-wheat,6,7,9,12)	5.75
WILD MUSHROOM TAGLIATELLE <i>Seared mushrooms, fresh tarragon and parmigiana reggiano</i> (1-wheat,3,6,7,9,12)	12.50
<i>Add chicken to pasta (7)</i>	4.00

FISH & DAILY SPECIALS

FRESH FISH 'N CHIPS <i>Battered fillet of white fish, tartar sauce and salad</i> (1-wheat,barley,3,4,6,7,12)	17.95
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FISH OF THE DAY Market Price

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



IRISH COMFORT

SPICY CHICKEN WINGS <i>Crispy Irish wings in our own hot sauce</i> <i>Main course portion with fries</i> (1-wheat,3,6,7,9,12)	9.50 15.95
RIB EYE STEAK BURGER <i>Gilligan Farm minced rib eye Irish brie, pancetta and red onion jam Crisp brioche bun and chips</i> (1-wheat,3,6,7,10,11,12)	16.95
SPICY BEAN BURGER <i>Vegan cheddar, baby gem, beef tomato and chips</i> Vegan - (1-wheat,6,10,12)	16.00

MEATS

BEEF FEATHERBLADE <i>Slow roasted with spring onion, Chantenay carrots and champ</i> (6,7,9,10,12)	15.50
SUPREME OF IRISH CHICKEN <i>Grilled asparagus, chardonnay cream and roast potatoes</i> (6,7,9,10,12)	19.50
ROAST BACON CUTLET <i>Andarl Farm pork, caramelized crimson pear and creamed potatoes</i> (1-wheat,barley,7,9,10,12)	15.50
ROAST LAMB RUMP & SHOULDER <i>Goats cheese and minted crushed peas, fondant potato and rosemary jus</i> (1-wheat,3,6,7,9,10,12)	24.50
GILLIGAN FARM STEAKS <i>Centre cut sirloin steak medallions Pepper and whiskey cream</i> (3,6,7,9,10,12)	26.50
<i>Steaks include a side order of your choice</i>	

DESSERTS

SUMMER BERRY CHEESECAKE <i>Honeycomb ice cream</i> (1-wheat,3,6,7,12)	7.00
PANNA COTTA <i>Passionfruit sorbet, almond brittle</i> (6,7,8-almond,12)	7.50
GLAZED LEMON TART <i>Strawberry sorbet</i> (1-wheat,3,6,7,12)	7.50
GLASTRY FARM ICE CREAMS <i>Selection of ice creams and sorbets</i> (1-wheat,barley,oat,3,6,7)	7.00
CARAMELIZED GRANNY SMITH <i>Warm tart with whiskey ice cream</i> Vegan - (1-wheat,oat,barley,3,6,7)	7.00
ARTISAN CHEESEBOARD <i>Farmhouse cheese, crackers and chutney</i> (1-wheat,oat,3,6,7,9,10,11,12)	12.50

SIDE ORDERS

<i>Side salad</i> (12)	3.50
<i>Champ potatoes</i> (7,12)	4.00
<i>Chunky chips</i> (6)	4.00
<i>Sweet potato fries</i> (6)	4.00
<i>Roast root vegetables</i> (7)	4.00
<i>Sauteed greens</i> (7)	4.00
<i>Cheesy garlic bread</i> (1-wheat,6,7)	4.50

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*