



THE  
·BRASSERIE·  
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# THE BRASSERIE

## LUNCH MENU

SERVED FROM 12.30 TO 17.00

### STARTERS & SALAD

<b>GOATSBRIDGE SMOKED TROUT</b> <i>Organic Riverfield leaves, apple balsamic</i> (2,3,4,6,7,12)	12.50
<b>IRISH CHICKEN &amp; MANGO CONFIT</b> <i>Highbank Orchard cider vinaigrette</i> (3,7,8-almond,9,10,12)	9.50
<b>SEARED KING PRAWNS</b> <i>Grilled chicory, tossed leaves and lavender dressing</i> (2,7,10,12)	11.50
<b>BLACK QUINOA &amp; VEGAN FETA</b> <i>Tossed leaves with steamed quinoa, feta cheese, micro leaves and toasted seeds</i> Vegan - (6,9,12)	8.75
<b>THE BRASSERIE CAESAR</b> <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</i> (7)	4.00

### SANDWICHES

*All sandwiches are served with seasonal salad and skinny chips*

<b>THE CLUB SANDWICH</b> <i>Toasted sour dough triple decker, smoked pancetta, chicken, egg and lettuce</i> (1-wheat,3,4,6,7,10,12)	13.50
<b>OVERNIGHT ROASTED BEEF</b> <i>Brioche roll, red ale onion jam and light horseradish cream</i> (1-wheat,3,4,6,7,9,10,12)	14.50
<b>CHICKEN TORTILLA WRAP</b> <i>Roast chicken &amp; vegetables, basil, tomato and Toonsbridge mozzarella</i> (1-wheat,3,6,7,12)	10.50
<b>RATATOUILLE &amp; FETA CHEESE MELT</b> <i>Guacamole and black olive tapenade</i> Vegan - (1-wheat,6,10,12)	10.50

<b>SOUP AND CHEF'S SANDWICH OF THE DAY</b> (1-wheat,3,6,7,9,10,12)	14.00
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### SOUP & PASTA

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



### FISH & DAILY SPECIALS

<b>FRESH FISH 'N CHIPS</b> <i>Costelloe beer battered fillet of white fish, house pickle tartar sauce with salad</i> (1-wheat,barley,3,4,6,7,12)	16.95
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<b>FISH OF THE DAY</b>	Market Price
<b>CHEF'S SEASONAL SPECIAL</b>	Market Price
<i>Your server will be delighted to advise you of today's choices and all allergens contained in the dishes</i>	

### IRISH COMFORT

<b>SPICY CHICKEN WINGS</b> <i>Crispy Irish wings in our own hot sauce</i>	9.50
<b>Main course portion with fries</b> (1-wheat,3,6,7,9,12)	15.95
<b>RIB EYE STEAK BURGER</b> <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
<b>SPICY BEAN BURGER</b> <i>Vegan cheddar, baby gem, beef tomato and chips</i> Vegan - (1-wheat,6,10,11,12)	16.00

### MEATS

<b>SUPREME OF IRISH CHICKEN</b> <i>Grilled asparagus, chardonnay cream and roast potatoes</i> (6,7,9,10,12)	19.50
<b>ROAST BACON CUTLET</b> <i>Andarl Farm pork, caramelized crimson pear and creamed potatoes</i> (1-wheat,barley,7,9,10,12)	15.50

### 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

### DESSERTS

<b>SUMMER BERRY CHEESECAKE</b> <i>Honeycomb ice cream</i> (1-wheat,3,6,7,12)	7.00
<b>PANNA COTTA</b> <i>Passionfruit sorbet, almond brittle</i> (6,7,8-almond,12)	7.50
<b>GLAZED LEMON TART</b> <i>Strawberry sorbet</i> (1-wheat,3,6,7,12)	7.50

<b>GLASTRY FARM ICE CREAMS</b> <i>Selection of ice creams and sorbets</i> (1-wheat,barley,oat,3,6,7)	7.00
<b>CARAMELIZED GRANNY SMITH</b> <i>Warm tart with whiskey ice cream</i> Vegan - (1-wheat,oat,barley,3,6,7)	7.00
<b>ARTISAN CHEESEBOARD</b> <i>Farmhouse cheese, crackers and chutney</i> (1-wheat,oat,3,6,7,9,10,11,12)	12.50

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