

THE BRASSERIE

SUNDAY MENU

SERVED FROM 12.30 TO 17.00

STARTERS & SALAD

GOATSBRIDGE SMOKED TROUT 12.50 <i>Organic Riverfield leaves, apple balsamic</i> (2,3,4,6,7,12)
CHORIZO HASH POTATOES 12.00 <i>Breagh Valley meats, Macroom buffalo mozzarella, pepper relish</i> (1-oats,barley,3,6,7,12)
DUCK LEG CONFIT 11.50 <i>Seared potato, apple jam</i> (1-wheat,3,6,7,9,10,12)
SEARED KING PRAWNS 11.50 <i>Grilled chicory, tossed leaves and lavender dressing</i> (2,7,10,12)
BLACK QUINOA & VEGAN FETA 8.75 <i>Tossed leaves with steamed quinoa, feta cheese, micro leaves and toasted seeds</i> Vegan - (6,9,12)

SOUPS & PASTA

CHEF'S ATLANTIC SEAFOOD CHOWDER 8.95 <i>Creamy soup of local fish & shellfish with soda bread</i> (1-wheat,2,3,4,6,7,9,12,14)
SOUP OF THE DAY 5.75 <i>Wholemeal soda bread</i> (1-wheat,6,7,9,12)
WILD MUSHROOM TAGLIATELLE 13.50 <i>Seared mushrooms, fresh tarragon and parmigiana reggiano</i> (1-wheat,3,6,7,9,12)
<i>Add chicken to pasta</i> (7) 4.00

SUNDAY FAYRE

ROAST OF THE DAY 12.50 <i>Roasted root vegetables, creamed potato and roast gravy</i> (6,7,9,10,11,12)
PANFRIED SALMON DARNE 13.50 <i>Seared vegetables and lemon cream</i> (1-wheat,4,6,7,12)

CHEF'S SUNDAY 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 9.50 <i>Crispy Irish wings in our own hot sauce</i> Main course portion with fries 15.95 (1-wheat,3,6,7,9,12)
ANGUS STEAK BURGER 16.95 <i>Gilligan Farm minced Angus beef, Irish brie, pancetta and red onion jam, crisp brioche bun and chips</i> (1-wheat,3,6,7,10,11,12)
SPICY BEAN BURGER 16.00 <i>Vegan cheddar, baby gem, beef tomato and chips</i> Vegan - (1-wheat,6,10,12)
FRESH FISH 'N CHIPS 17.95 <i>Battered fillet of white fish, tartar sauce and salad</i> (1-wheat,3,4,6,7,12)

MEATS

BEEF FEATHERBLADE 15.50 <i>Slow roasted with spring onion, Chantenay carrots and champ</i> (6,7,9,10,12)
SUPREME OF IRISH CHICKEN 19.50 <i>Grilled asparagus, chardonnay cream and roast potatoes</i> (6,7,9,10,12)



DESSERTS

PANCAKES 6.50 <i>Chocolate and berries</i> (1-wheat,3,6,7,12)
TOASTED BRIOCHE 7.50 <i>Maple syrup, pecan nuts, banana chips</i> (1-wheat,3,6,7,12)
GLASTRY FARM ICE CREAMS 7.00 <i>Selection of ice creams and sorbets</i> (1-wheat,barley,oat,3,6,7)
SUMMER BERRY CHEESECAKE 7.00 <i>Honeycomb ice cream</i> (1-wheat,3,6,7,12)
CARAMELIZED GRANNY SMITH 7.00 <i>Warm tart with whiskey ice cream</i> Vegan - (1-wheat,oat,barley,3,6,7)
GLAZED LEMON TART 7.50 <i>Strawberry sorbet</i> (1-wheat,3,6,7,12)
ARTISAN CHEESEBOARD 12.50 <i>Farmhouse cheese, crackers and chutney</i> (1-wheat,oat,3,6,7,9,10,11,12)

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