



THE
· BRASSERIE ·
—

THE BRASSERIE

DINNER MENU

SERVED FROM 17.00 TO 21.00

STARTERS & SALAD

GRILLED GOATS CHEESE CROSTINI 10.50 <i>St Tola cheese, beetroot, rocket leaves, mint Candied walnuts</i> (1-wheat,6,7,8-walnut,12)	
CRISPY CRAB ARANCINI 12.50 <i>Pickled shaved fennel, chili aioli</i> (1-wheat,2,3,4,6,7,9,12)	
PRESSED HAM HOCK & PISTACHIO 10.50 <i>Sourberry jam, blackberry jelly and sour dough wafer</i> (2,7,10,12)	
AUTUMN SALAD 9.50 <i>Tossed kale and black quinoa, pomegranate Chickpea and lemon vinaigrette</i> Vegan - (10,12)	
THE BRASSERIE CAESAR 8.95 12.95 <i>Smoked pancetta and focaccia croutons Baby gem and our dressing</i> (1-wheat,barley,3,4,6,7,9,10,12)	
<i>Add chicken to any salad</i> (7)	4.00

SOUPS & PASTA

CHEF'S ATLANTIC SEAFOOD CHOWDER 9.50 <i>Creamy soup of fish and shellfish, soda bread</i> (1-wheat,oat,2,3,4,7,9,10,12,14)	
SOUP OF THE DAY 7.00 <i>Wholemeal soda bread</i> (1-wheat,oat,3,6,7,9,12)	
WILD MUSHROOM RISOTTO 16.50 <i>Roast vine cherry tomato Caramelized shallot and artichokes</i> (1-wheat,3,6,7,9,12)	
TAGLIATELLE CARBONARA 16.50 <i>Alsace bacon & Parmigiano Reggiano</i> (1-wheat,3,6,7,9,12)	

IRISH COMFORT

SPICY CHICKEN WINGS 9.95 <i>Crispy Irish wings in our own hot sauce</i>	
<i>Main course portion with fries</i> (1-wheat,3,6,7,9,12)	15.95
FRESH FISH N CHIPS 18.00 <i>Smithwick's battered House pickle tartar sauce with salad</i> (1-wheat,rye,oat,barley,3,4,6,7,10,12)	
PLANT BASED BURGER 16.95 <i>Vegan mozzarella, vine tomato, chive & chili mayo Beetroot burger bun</i> Vegan - (1-wheat,6,9,10,11,12)	

OUR SIGNATURE DISH

GILLIGAN FARM WAGYU BEEF BURGER 19.50 <i>Toasted bun, guacamole and pancetta Irish cheddar, spiced chips and salad</i> (1-wheat,3,6,7,9,10,12)	
-----------------------------------------------------------------------------------------------------------------------------------------------------------------	--



MAINS

GRILLED ATLANTIC SALMON 23.50 <i>Colcannon mash, creamed onions, wilted chard</i> (3,4,6,7,9,12)	
MEDALLIONS OF SIRLOIN STEAK 28.50 <i>Gilligan Farm Black peppercorn sauce or garlic butter Sauteed greens and French fries</i> (6,7,9,10,12)	
SLOW COOKED BEEF FEATHERBLADE 19.50 <i>Alsace bacon jam, roast carrot, thyme & port jus</i> (6,7,9,10,12)	
BRAISED LAMB SHANK 24.00 <i>Creamed potato, celeriac puree, mint Tomato chutney</i> (7,9,12)	
ROAST SUPREME OF CHICKEN 19.50 <i>Grilled pak choi, fondant potato Heggarty cheddar cream, crisp pancetta</i> (6,7,9,10,12)	

SIDE ORDERS

<i>Side salad</i> (6,12)	3.50
<i>Creamed potatoes</i> (7,12)	4.00
<i>Skinny skin on chips</i> (6)	4.00
<i>Roast root vegetables</i> (6,7)	4.50
<i>Cheesy garlic bread</i> (1-wheat,6,7,12)	4.50
<i>Chicken spiced chips</i> (6,9,10,12)	4.00



DESSERTS

FERRERO ROCHER CHEESECAKE 7.95 <i>Dark chocolate sauce, Chantilly cream Caramelized hazelnuts</i> (1-wheat,3,6,7,8-hazelnut,12)	
RAISIN & CROISSANT BUTTER PUDDING 7.50 <i>Calvados infused with chocolate chip cookie ice cream</i> (1-wheat,3,6,7,12)	
COCONUT PANNA COTTA 7.50 <i>Autumn fruit salsa with elderflower, berry sorbet</i> Vegan - (12)	
STICKY TOFFEE PUDDING 7.50 <i>Butterscotch sauce, Whiskey ice cream Caramel crisps</i> (1-wheat,barley,hops,3,6,7,12)	
BOULABAN ICE CREAM 7.00 <i>Selection of ice creams and sorbets</i> (1-wheat,barley,3,6,7,12)	

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

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

