



THE
· BRASSERIE ·
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THE BRASSERIE

LUNCH MENU

SERVED FROM 12.30 TO 15.00

STARTERS & SALAD

GRILLED GOATS CHEESE CROSTINI 10.50
*St Tola goats cheese, beetroot, rocket leaves
Mint and candied walnuts
(1-wheat,6,7,8-walnut,12)*

CRISPY CRAB ARANCINI 12.50
*Pickled shaved fennel, chili aioli
(1-wheat,2,3,4,6,7,9,12)*

PRESSED HAM HOCK & PISTACHIO 10.50
*Sourberry jam, blackberry jelly and sour dough wafer
(7,8-pistachio,9,10,12)*

AUTUMN SALAD 9.50
*Tossed kale and black quinoa, pomegranate, chickpea
Lemon vinaigrette **Vegan** - (10,12)*

THE BRASSERIE CAESAR 8.75 | 12.95
*Smoked pancetta and focaccia croutons
Baby gem and our dressing (1-wheat,3,4,6,7,10,12)*

Add chicken to any salad (7) 4.00

SANDWICHES

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

THE CLUB SANDWICH 13.50
*Toasted sour dough triple decker
Smoked pancetta, egg, chicken and lettuce
(1-wheat,3,6,7,9,10,12)*

**CHICKEN GOUJON
AND CAESAR WRAP** 10.50
*Crispy chicken fillet and baby gem
Caesar dressing and bacon (1-wheat,3,6,7,9,10,12)*

VEGAN BAB 10.50
*Olives, tomatoes and grilled vegetables
Vegan style feta and mozzarella cheese
(1-wheat,6,9,10,12)*

**SOUP AND TOASTED HAM
& CHEESE S/W** 12.50
(1-wheat,3,6,7,9,10,12)

**CHEFS ATLANTIC
SEAFOOD CHOWDER** 9.50
*Creamy soup of fish and shellfish, soda bread
(1-wheat,oat,2,3,4,7,9,10,12,14)*

SOUP OF THE DAY 7.00
*Wholemeal soda bread
(1-wheat,oat,3,6,7,9,12)*

PASTA

TAGLIATELLE CARBONARA 16.50
*Alsace bacon & Parmigiano Reggiano
(1-wheat,3,6,7,9,12)*

OUR SIGNATURE DISH

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



IRISH COMFORT

SPICY CHICKEN WINGS 9.50
*Crispy Irish wings in our own hot sauce
Main course portion with fries
(1-wheat,3,6,7,9,12)*

FRESH FISH N CHIPS 18.00
*Smithwick's battered
House pickle tartar sauce with salad
(1-wheat,rye,oat,barley,3,4,6,7,10,12)*

CHICKEN BURGER 17.50
*Southern fried, smoked bacon
Garlic mayo, brioche bun and chips
(1-wheat,barley,oat,3,6,7,10,12)*

PLANT BASED BURGER 16.95
*Vegan mozzarella, vine tomato, chive & chili mayo
Beetroot burger bun
Vegan - (1-wheat,6,9,10,11,12)*

MAINS

GRILLED ATLANTIC SALMON 23.50
*Colcannon mash, creamed onions, wilted chard
(3,4,6,7,9,12)*

**SLOW COOKED BEEF
FEATHERBLADE** 19.50
*Alsace bacon jam, roast carrot, thyme & port jus
(6,7,9,10,12)*

SIDE ORDERS

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

DESSERTS

FERRERO ROCHER CHEESECAKE 7.95
*Dark chocolate sauce
Chantilly cream and caramelized hazelnuts
(1-wheat,3,6,7,8-hazelnut,12)*

**RAISIN & CROISSANT
BUTTER PUDDING** 7.50
*Calvados infused with chocolate chip cookie ice cream
(1-wheat,3,6,7,12)*

COCONUT PANNA COTTA 7.50
*Autumn fruit salsa with elderflower, berry sorbet
Vegan - (12)*

STICKY TOFFEE PUDDING 7.50
*Butterscotch sauce, Whiskey ice cream
Caramel crisps
(1-wheat,barley,hops,3,6,7,12)*

BOULABAN ICE CREAM 7.00
*Selection of ice creams and sorbets
(1-wheat,barley,3,6,7,12)*

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

