

THE ·BRASSERIE·

DINNER

SERVED FROM 17.00 TO 21.00

SMALL & LARGE PLATES

WARM GUBBEEN OLIVES AND SMOKED ALMOND SEA SALT CRISPS sm 8.90 lg 12.90
(Contains 1-wheat,3,7,8-pine,9,12)

STONEBAKED FLAT BREAD sm 9.90 lg 13.90
House condiments and dips
(Contains 1-wheat,3,7,10,11,12)

CHEDDAR & SQUASH ARANCINI sm 10.90 lg 14.90
Smoked Carrigaline cheddar & butter squash arancini, spinach pesto
(Contains 1-wheat,3,7,8-pine,9,12)

HARISSA PRAWNS sm 14.90 lg 18.90
Clay baked tiger prawns in spicy harissa, lime aioli
(Contains 1-wheat,2,3,12)

SMOKED SALMON TARTAR sm 14.90 lg 22.00
Zesty creme fraiche, salad and crostini
(Contains 1-wheat,3,4,7,12)

STICKY IRISH CHICKEN WINGS sm 12.50 lg 16.90
Buffalo wing sauce, blue cheese dip
Large portion with a cup of fries
(Contains 1-wheat,3,6,7,10,12)

PULLED PICANTE BEEF ON BLUE CHEESE FLATBREAD 15.75
Pulled picante steak, Cashel Blue & rocket salad, balsamic fig
(Contains 1-wheat,3,7,10,12)

CHARCUTERIE PLATTER sm 15.90 lg 22.00
Best of Irish meats with pickles, olives and crusty breads
(Contains 1-wheat,6,7,9,10,12)



SALADS

THE BRASSERIE CAESAR sm 10.50 lg 15.50
Crisp smoky pancetta and buttery focaccia fingers
Our creamy house Caesar dressing, tossed baby gem
Served of course with heaps of parmesan shavings
(Contains 1-wheat, barley,3,4,6,7,10,12)

VERMICELLI NOODLE AND CHILLI SALAD sm 9.90 lg 14.50
Full of flavours of crisp vegetables and fresh coriander
Tossed in rice vinegar, gently topped with chili dust
(Contains 6,9,10,11,12) - Vegan Add Cashew Nuts for 2.00

Add chicken or vegan feta style cheese to any of above 4.00
(Contains 6)

Add seared prawns or poached flaky salmon to any of above 6.00
(Contains 2,4,7)

THE ZESTY CHICKEN sm 10.50 lg 15.50
Roast chicken in a lime, honey and spice sauce
Guacamole, tossed leaves and purple quinoa
(Contains 7,9,10,11,12)

SOUPS

CREAMY SOUP OF THE DAY 7.90
Made fresh daily – please enquire with your waiter for further details
(Contains 1-wheat,6,7,9,12)

THE BRASSERIE SEAFOOD CHOWDER 10.90
Cream based chowder, served with salmon, white fish & mussels
Served with brown bread
(Contains 1-wheat,oat,3,4,6,7,9,12)

All our beef and pork is of Irish origin unless stated otherwise and our chicken is of EU origin.. 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

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PIZZA

12" SOURDOUGH PIZZA, SAN MARZANO TOMATOES
AND OUR HOUSE BLENDED CHEESE

THE MARGHERITA 16.50
Fresh basil and mozzarella pearls
(Contains 1-wheat,oat,3,6,7,9,12)

FRESH FROM THE SEA 19.90
Topped with poached prawns and BBQ salmon
Lemon aioli dollops and garlic oil drizzles
(Contains 1-wheat,oat,2,4,6,7,9,12)

SPICY & MEATY 18.90
All the meats you expect Topped gently with chilli dust
and drizzles of garlic aioli (Contains 1-wheat,oat,6,7,9,10,12)

WILD & WONDERFUL 17.90
Garryhinch organic mushrooms,
rosemary infused olive oil Rock chives and caramelized red
onion
(Contains 1-wheat,oat,6,7,9,10,12)

SIDES

Sweet potato fries & truffle mayonnaise 6.50
(Contains 6,10) = Vegan

Minted baby potatoes 6.00
(Contains 7) - Vegan optional

Skin on fries - Vegan 4.50

Roast plum cherry tomato & rucola salad 6.50
(Contains 12) - Vegan

Grilled green asparagus and courgette - lemon aioli 6.50
(Contains 10) - Vegan

SWEET CHOICES

SALTED CARAMEL BROWNIE 8.90
Vanilla bean ice cream
(Contains 1-wheat,3,6,7)

CHOCOLATE AND BANANA MOUSSE 8.90
Banana textures
(Contains 1-wheat,6) - Vegan

SELECTION OF BOULABAN ICE CREAM 8.50
Please ask your server
(Contains 1-wheat&barley,3,6,7,8-various,12)

KNICKERBOCKER GLORY 8.50
Strawberry
syrup, meringue and honecomb (Contains
3,7)

APPLE CRUMBLE 8.90
Served of course with
custard and fresh cream (Contains
1-wheat,oat,3,6,7)

IRISH FARMHOUSE CHEESE SELECTION 14.50
Grapes, celery, cheese biscuits and chutney
(Contains-1 wheat, oat,rye,3,6,7,8-almond,hazelnut,9,10,11,12)

FISH & SEAFOOD

CHILLI PRAWN LINGUINI sm 18.00 lg 22.00
Green pesto, blushed tomato and garlic oil drizzles
(Contains 1-wheat,2,3,6,7,8-pine,12)

FISH N CHIPS 21.00
Sole fillets, breaded and golden fried Zesty tartar sauce
and roast garlic aioli served with fries (Contains
1-wheat,3,4,6,7,9,10,12)

PANFRIED SEA BASS FILLETS 26.50
On crushed new season potatoes
Gin & pink grapefruit citrus beurre blanc
(Contains 4,7,12)

VEGAN & VEGETARIAN

**HEALTHY GREEN LENTIL &
RAINBOW CARROT CURRY** 15.50
Fresh
coriander and toasted cashew nuts
Fragranced coconut & basmati rice
(6,8-cashew,9,12) - Vegan

PULLED BBQ JACKFRUIT 17.50
On chargrilled ciabatta
Smothered in lime & coriander mayo, sweet potato
fries(Contains 1-wheat,6,10,12) -Vegan

Add chicken or vegan feta style cheese to above 4.00 (Contains 6)
Add seared prawn tails to above 6.00 (Contains 2,7)

MEATS

THE SPICY BUFFALO CHICKEN BURGER 20.50
Crispy coated chicken with buffalo sauce
Brioche bun and fries
(Contains 1-wheat,6,7,10,12)

RIB EYE BEEF BURGER 22.50
70z steak mince patty with
mature cheddar in brioche bap Mildly spicy & smoky
burger sauce Baby gem and spiced fries (Contains
1-wheat,oat,3,6,7,9,10,12)

10 oz STRIP STEAK 33.50
Black truffle
aioli, watercress salad Whiskey
pepper sauce and fries (Contains
1-wheat,3,6,7,9,10,12)
Add seared prawns to above at 6.00 (Contains 2)

ROAST IRISH CHICKEN SUPREME 22.50
Barley risotto and crunchy Summer vegetables
Aged balsamic drizzles and mozzarella pearls
(Contains 1-barley,7,9,12)

SLOW & TENDER COOKED BEEF 23.00
Thinly carved in cider & honeyu jus Crisp potato cake,
caramelized apple and tenderstem broccol (Contains 7,9,12)

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