

THE BRASSERIE

LUNCH MENU

SANDWICHES

THE CLUB <i>Crispy smoked pancetta, chicken, egg & lettuce On Olivier's crusty sourdough</i> (Contains 1-wheat,3,6,7,10,12)	14.90
THE BUFFALO CHICKEN WRAP <i>Chicken goujon wrap with melted cheese & buffalo sauce</i> (Contains 1-wheat,3,4,6,7,9,10,11,12)	12.90
TOASTED SPECIAL <i>Home cooked and hand carved ham Mature cheddar and caramelised onion relish</i> (Contains 1-wheat,3,6,7,10,12)	10.90
AVOCADO, TOMATO & PESTO <i>Creamy avocado, juicy tomatoes & vegan mozzarella With a layer of vegan pesto on toasted ciabatta bread</i> (Contains 1-wheat,6,8-pine,10,12) - Vegan	12.90
THE CHICKEN CAESAR WRAP <i>The iNUA classic Chicken goujons and baby gem in a soft wrap</i> (Contains 1-wheat,3,4,6,7,9,10,11,12)	12.90
PULLED PORK SANDWICH <i>Slow-cooked pulled pork in a smoky BBQ sauce Topped with coleslaw on a brioche bun</i> (Contains 1-wheat,3,6,7,9,10,12)	14.50

ADD ONS

<i>Cup of soup (Contains 7,9,12)</i>	3.50
<i>Bowl of soup (Contains 7,9,12)</i>	6.00
<i>House slaw (Contains 3,6,7,10,12)</i>	2.50
<i>Roasted beet and goat cheese salad (Contains 6,7,12) - Vegan Optional</i>	3.50

All sandwiches come with a cup of fries & salad

SOUPS

CREAMY SOUP OF THE DAY <i>Made fresh daily - Please enquire with your waiter for further details Served with fresh soda bread</i> (Contains 1-wheat,oat,3,6,7,9,12)	8.50
THE BRASSERIE SEAFOOD CHOWDER <i>Cream based chowder Salmon, white fish & mussels, served with brown bread</i> (Contains 1-wheat,oat,2,3,4,6,7,9,10,12,14)	12.00

VEGAN & VEGETARIAN

GREEN LENTIL & SWEET POTATO CURRY WITH SAFFRON COCONUT RICE <i>Healthy green lentil & sweet potato curry Aromatic spices, fresh coriander & toasted cashew nuts Served with fragrant coconut & saffron basmati rice</i> (Contains 1-wheat,5,6,8-cashew,9,10,11,12) - Vegan	17.90
QUINOA & BLACK BEAN CHILI <i>Quinoa & black bean chili simmered with tomatoes Peppers, aromatic spices, fragrant coriander & lime rice Dollop of creamy avocado crema, side of corn tortilla chips</i> (Contains 6,9,10,11) - Vegan	15.90

MEATS

BEEF BURGER <i>Steak burger beef patty with melted cheese BBQ mayo in a toasted brioche Served with seasoned fries and a side of garlic & chive dip</i> (Contains 1-wheat,3,6,7,10,12)	19.00
CHICKEN SUPREME WITH CHESTNUT & SAGE STUFFING <i>Roasted Shannon Vale chicken supreme With a savoury chestnut & sage stuffing Buttered Brussels sprouts, crisp potato gratin & rich chicken jus</i> (Contains 1-wheat,6,7,8-chestnut,9,10,12)	23.50
BEEF BOURGUIGNON <i>A classic French-style beef bourguignon Slow-cooked in red wine with onions Carrots, mushrooms & bacon, served with buttered mash Crusty bread for dipping</i> (Contains 1-wheat,6,7,9,10,12)	18.50

SALADS

THE BRASSERIE CHICKEN CAESAR <i>Crisp smoky pancetta & succulent roast chicken & bacon Focaccia fingers, our creamy house Caesar dressing Tossed baby gem Served of course with heaps of parmesan shavings</i> (Contains 1-wheat,3,4,6,7,9,10,12)	14.50
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SPICED PUMPKIN SALAD <i>Roasted pumpkin with mixed greens, feta cheese Pumpkin seeds & lemon dressing</i> (Contains 6,9,10,12) - Vegan	13.00
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SNACKS

IRISH CHICKEN WINGS <i>Crispy fried with a selection of sauces Buffalo, blue cheese and soy & honey Main course portion served with a cup of fries</i> (Contains 1-wheat,3,6,7,9,10,11,12)	SM 11.90 LG 17.90
SPICED APPLE WEST CORK PUDDING CROQUETTES <i>Crispy croquettes of black pudding Spiced apple chutney and a dollop of tangy mustard aioli</i> (Contains 1-wheat,barley,3,6,7,10,12)	12.50
WARM MUSHROOM BRUSCHETTA <i>Earthy flavours of organic Garryhinch wild mushrooms On toasted sourdough bread Aromatic garlic and fresh thyme, drizzle of truffle oil Black truffle salsa and creamy Bluebell Falls goat cheese</i> (Contains 1-wheat,6,7,9,10,12)	13.50



PIZZA

12" HANDMADE SOURDOUGH PIZZA - Stonebaked with our own cheese blend	
MARGHERITA PIZZA <i>Fresh basil & mozzarella pearls</i> (Contains 1-wheat,oat,3,6,7,9,10,12)	16.90
TRUFFLE MUSHROOM & CHARRED CHICKEN PIZZA <i>A white pizza with a garlic cream base Topped with a mix of organic Garryhinch mushrooms Truffle oil, charred chicken strips, fresh mozzarella & parmesan</i> (Contains 1-wheat,oat,3,6,7,9,10,12)	19.00
BUTTERNUT SQUASH BACON & SAGE PIZZA <i>A base of roasted butternut squash puree Topped with caramelised onions Goat cheese, crispy bacon bits & fresh sage pesto</i> (Contains 1-wheat,oat,3,6,7, 8-pinenut,9,10,12)	18.50
GARLIC SHRIMP & SPINACH <i>Tomato and garlic cream sauce base Topped with sautéed shrimp and fresh spinach Drizzle of lemon-infused olive oil and chilli flakes</i> (Contains 1-wheat,oat,2,3,6,7,9,10,12)	19.50
FISH & SEAFOOD	
BEER BATTERED SOLE & GUACAMOLE FRIES <i>Sole fillet served with avocado, fries Accompanied by a tartar sauce Roasted garlic aioli & tangy pickled red onions</i> (Contains 1-wheat,oat,hops, 3,4,6,7,10,12)	22.50

SWEET CHOICES

SPICED APPLE AND CARAMEL CUP <i>Layers of spiced apple compote Creamy vanilla ice cream & caramel sauce Crushed ginger crumble, topped with whipped cream & a sprinkle of cinnamon</i> (Contains 1-wheat,3,6,7,12)	8.90
SELECTION OF BOULABAN ICE-CREAM <i>Please ask your server for today's selection</i> (Contains 1-wheat,3,6,7,8-variety,12)	8.50
BAKED CHEESECAKE <i>Red fruit compote & a generous dollop of silky Chantilly cream</i> (Contains 1-wheat,3,6,7,12)	8.90
SALTED CARAMEL BROWNIE <i>Vanilla ice cream</i> (Contains 1-wheat,3,6,7)	8.90
VEGAN RASPBERRY FRANGIPAN TART <i>Luscious almond filling and raspberry layers Creamy vegan vanilla ice cream & raspberry textures</i> (Contains 1-wheat,6,8-almond,12) - Vegan	8.50

SIDE ORDERS

<i>Truffle Parmesan Fries (Contains 3,7,10,12)</i>	5.00	<i>Maple Glazed Brussels Sprouts with Bacon (Contains 12) - Vegan optional</i>	5.00	<i>Garlic and Herb Sautéed Mushrooms (Contains 7) - Vegan optional</i>	4.00
<i>Seared Tender Stem Broccoli with Lemon & Chili Flake Vegan</i>	5.00	<i>Roasted Beet and Goat Cheese Salad (Contains 6,7,12) - Vegan optional</i>	5.00	<i>Skin on Skinny Fries</i>	4.00

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

Due to the nature of our kitchens & operations we are unable to guarantee no traces of nuts or any other allergens are present in the food served to you. We kindly request to 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