



THE
· BRASSERIE ·
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THE - BRASSERIE -

DINNER MENU

SERVED FROM 17.00 TO 21.30

STARTERS & SALAD

TRADITIONAL SMOKEHOUSE SALMON 14.50 <i>Crabmeat & apple beignets and lime gel</i> (1-wheat,2,3,4,6,7,12)	
IRISH CHICKEN & MANGO CONFIT 9.50 <i>Red chillies and cider vinaigrette</i> (3,7,8-almond,9,10,11,12)	
SEARED KING PRAWNS 11.50 <i>Grilled chicory, tossed leaves and lavender dressing</i> (2,7,8-hazelnut,12)	
ROAST PEACHES & AVOCADO SALAD 8.75 <i>Fresh avocado and slow roast peaches, lemon jellies and apple blossom salad</i> Vegan - (8-hazelnut,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)	
THE BRASSERIE CAESAR 8.75 <i>Smoked pancetta and focaccia croutons, baby gem and our Caesar dressing</i> (1-wheat,3,4,6,7,10,12)	
<i>Add chicken to any salad (7)</i> 4.00	

SOUPS

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)	
FRENCH ONION & LAGER SOUP 6.50 <i>Milleens cheese melt</i> (1-wheat,6,7,9,12)	

PASTA

TASTE OF SUMMER PASTA 12.50 <i>Summer vegetables, feta cheese, fresh basil, extra virgin olive oil</i> Vegan - (1-wheat,6,9,12)	
WILD MUSHROOM TAGLIATELLE 12.50 <i>Seared mushrooms, fresh tarragon and parmigiana reggiano</i> (1-wheat,3,6,7,9,12)	
<i>Add chicken to any pasta (7)</i> 4.00	

FISH & DAILY SPECIALS

SEARED SALMON FILLET 19.50 <i>Roasted with lime, sautéed greens and creamed potatoes</i> (1-wheat,4,6,7,9,12)	
FILLET OF SEABASS 21.50 <i>Grilled with chillies, wilted chard and smashed avocado champ</i> (4,7,12)	

FISH OF THE DAY Market Price

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



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)	
DUCK LEG CONFIT AND DUCK SAUSAGE 14.50 <i>Seared potato and apple jam</i> (1-wheat,3,6,7,9,10,12)	

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)	
ROAST BACON CUTLET 15.50 <i>Andarl Farm pork, caramelized crimson pear and creamed potatoes</i> (6,7,9,10,12)	
ROAST LAMB RUMP & SHOULDER 24.50 <i>Goats cheese and minted crushed peas, fondant potato and rosemary jus</i> (1-wheat,3,6,7,9,10,12)	
GILLIGAN FARM STEAKS	
<i>12oz striploin on the bone</i> 32.00	
<i>Centre cut sirloin steak medallions</i> 26.50	
<i>Pepper and whiskey cream</i> (3,6,7,9,10,12)	
<i>Steaks include a side order of your choice</i>	

DESSERTS

SUMMER BERRY CHEESECAKE 7.00 <i>Honeycomb ice cream</i> (1-wheat,3,6,7,12)	
PANNA COTTA 7.50 <i>Passionfruit sorbet, almond brittle</i> (6,7,8-almond,12)	
GLAZED LEMON TART 7.50 <i>Strawberry sorbet</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)	
APPLE & BLACKBERRY CRUMBLE 7.00 <i>Warm tart with whiskey ice cream</i> (1-wheat,barley,oat,3,6,7,12)	
CHOCOLATE & RASPBERRY MOUSSE 8.00 <i>Yoghurt ice cream</i> (1-wheat,3,6,7)	
ARTISAN FARMHOUSE 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 (12)</i> 3.50	
<i>Champ potatoes (7,12)</i> 4.00	
<i>Skinny skin on chips (6)</i> 4.00	
<i>Sweet potato fries (6)</i> 4.00	
<i>Roast root vegetables (7)</i> 4.00	
<i>Onion rings</i> (1-wheat,3,6,7) 4.00	

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