



# THE - BRASSERIE -

## SUNDAY MENU

SERVED FROM 12.30 TO 16.00

### STARTERS & SALAD

<b>TRADITIONAL SMOKEHOUSE SALMON</b> 14.50 <i>Crabmeat &amp; apple beignets and lime gel</i> (1-wheat,2,3,4,6,7,12)	
<b>DUCK CONFIT</b> 11.50 <i>Seared potato, apple jam</i> (1-wheat,3,6,7,9,10,12)	
<b>GUBBEEN SMOKEHOUSE CHORIZO HASH POTATOES</b> 12.00 <i>Toonsbridge mozzarella, pepper relish</i> (1-oats, barley,3,6,7,12)	
<b>ROAST PEACHES &amp; AVOCADO SALAD</b> 8.75 <i>Fresh avocado and slow roast peaches, lemon jellies and apple blossom salad</i> Vegan - (8-hazelnut,12)	
<b>BLACK QUINOA &amp; VEGAN FETA</b> 8.75 <i>Tossed leaves with steamed quinoa, feta cheese, micro leaves and toasted seeds</i> Vegan - (6,9,12)	
<b>THE BRASSERIE CAESAR</b> 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</i> (7)	4.00

### SOUPS

<b>CHEF'S ATLANTIC SEAFOOD CHOWDER</b> 8.95 <i>Creamy soup of local fish &amp; shellfish with soda bread</i> (1-wheat,2,3,4,6,7,9,12,14)	
<b>SOUP OF THE DAY</b> 5.75 <i>Wholemeal soda bread</i> (1-wheat,6,7,9,12)	
<b>FRENCH ONION &amp; LAGER SOUP</b> 6.50 <i>Milleens cheese melt</i> (1-wheat,6,7,9,12)	

### PASTA & PIZZA

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

### SUNDAY FAYRE

<b>ROAST RIB OF BEEF</b> 15.50 <i>Cooked overnight, rich red wine juices, creamed potatoes and vegetables</i> (1-wheat,6,7,9,12)	
<b>PANFRIED SALMON DARNE</b> 13.50 <i>Roasted with lime, sautéed greens and creamed potatoes</i> (1-wheat,4,6,7,12)	

**CHEF'S SUNDAY RECOMMENDATION** Market Price  
*Your server will be delighted to advise you of today's choices and all allergens contained in the dishes*

### IRISH COMFORT

<b>SPICY CHICKEN WINGS</b> 9.50 <i>Crispy Irish wings in our own hot sauce</i> <i>Main course portion with fries</i> (1-wheat,3,6,7,9,12)	
<b>ANGUS STEAK BURGER</b> 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)	
<b>SPICY BEAN BURGER</b> 16.00 <i>Vegan cheddar, baby gem, beef tomato and chips</i> Vegan - (1-wheat,6,10,12)	
<b>FRESH FISH 'N CHIPS</b> 17.95 <i>Battered fillet of white fish, tartar sauce and salad</i> (1-wheat,barley,3,4,6,7,12)	

### MEATS

<b>BEEF FEATHERBLADE</b> 15.50 <i>Slow roasted with spring onion, Chantenay carrots and champ</i> (6,7,9,10,12)	
<b>SUPREME OF IRISH CHICKEN</b> 19.50 <i>Grilled asparagus, chardonnay cream and roast potatoes</i> (6,7,9,10,12)	
<b>ANDARL FARM ROAST PORK</b> 15.50 <i>Neck of pork, crimson pear and crisp onions cooked with Indian pale ale and creamed potatoes</i> (1-wheat,barley,6,7,9,10,12)	



### DESSERTS

<b>DESSERT OF THE DAY</b> 6.00	
<b>SUMMER BERRY CHEESECAKE</b> 7.00 <i>Honeycomb ice cream</i> (1-wheat,3,6,7,12)	
<b>PANNA COTTA</b> 7.50 <i>Passionfruit sorbet, almond brittle</i> (6,7,8-almond,12)	
<b>GLAZED LEMON TART</b> 7.50 <i>Strawberry sorbet</i> (1-wheat,3,6,7,12)	
<b>GLASTRY FARM ICE CREAMS</b> 7.00 <i>Selection of ice creams and sorbets</i> (1-wheat,barley,oat,3,6,7)	
<b>APPLE &amp; BLACKBERRY CRUMBLE</b> 7.00 <i>Warm tart with whiskey ice cream</i> (1-wheat,barley,oat,3,6,7,12)	
<b>CHOCOLATE &amp; RASPBERRY MOUSSE</b> 8.00 <i>Yoghurt ice cream</i> (1-wheat,3,6,7)	
<b>ARTISAN FARMHOUSE CHEESEBOARD</b> 12.50 <i>Farmhouse cheese, crackers and chutney</i> (1-wheat,oat,3,6,7,9,10,11,12)	

### SIDE ORDERS

<i>Side salad</i> (12)	3.50
<i>Champ potatoes</i> (7,12)	4.00
<i>Skinny skin on chips</i> (6)	4.00
<i>Sweet potato fries</i> (6)	4.00
<i>Roast root vegetables</i> (7)	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