

THE - BRASSERIE -

SUNDAY MENU

SERVED FROM 12.30 TO 16.00

STARTERS & SALAD

TRADITIONAL SMOKEHOUSE SALMON 14.50 <i>Crabmeat & apple beignets and lime gel</i> (1-wheat,2,3,4,6,7,12)	
DUCK CONFIT 11.50 <i>Seared potato, apple jam</i> (1-wheat,3,6,7,9,10,12)	
GUBBEEN SMOKEHOUSE CHORIZO HASH POTATOES 12.00 <i>Toonsbridge mozzarella, pepper relish</i> (1-oats, barley,3,6,7,12)	
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</i> (7)	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 & PIZZA

TASTE OF SUMMER PASTA 12.50 <i>Summer vegetables, feta cheese, fresh basil, extra virgin olive oil</i> Vegan - (1-wheat,6,7,9,12)	
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</i> (7)	4.00

SUNDAY FAYRE

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

SPICY CHICKEN WINGS 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)	
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)	
FRESH FISH 'N CHIPS 17.95 <i>Battered fillet of white fish, tartar sauce and salad</i> (1-wheat,barley,3,4,6,7,12)	

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)	
ANDARL FARM ROAST PORK 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

DESSERT OF THE DAY 6.00	
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</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