



THE
· BRASSERIE ·
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DINNER MENU

SERVED FROM 17.00 TO 21.30

STARTERS & SALAD

KERRY 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> (7,8-almond&hazelnut,9,11,12)	
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-almond,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,3,6,7,8-hazelnut,9,10,12)	
<i>Add chicken to any salad (7)</i>	4.00

SOUPS & SANDWICHES

All sandwiches are served with seasonal salad and skinny chips

CHEF'S ATLANTIC SEAFOOD CHOWDER	8.95
<i>Creamy soup of local fish & shellfish with soda bread</i> (1-wheat,2,4,6,7,9,12,14)	
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,6,7,9,10,12)	
THE CLUB SANDWICH	13.50
<i>Toasted sour dough triple decker, smoked pancetta, chicken and lettuce</i> (1-wheat,3,4,6,7,10,12)	
OVERNIGHT ROASTED BEEF	14.50
<i>Brioche roll, red ale onion jam and light horseradish cream</i> (1-wheat,3,4,6,7,9,10,12)	
CHICKEN TORTILLA WRAP	10.50
<i>Roast chicken & vegetables, basil, tomato and Toonsbridge mozzarella</i> (1-wheat,3,6,7,12)	

PIZZA & PASTA

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 (7)</i>	4.00
CLASSIC MARGHERITA PIZZA	14.50
<i>San Marzano tomato pizza sauce, West Cork mozzarella and fresh basil</i> (1-wheat,6,7,9,12)	
CORK PIZZA	15.50
<i>House spiced beef, black pudding, red onion marmalade and Ardsallagh goats cheese</i> (1-wheat,6,7,9,10,12)	
LOADED PANCETTA & FUNGHI PIZZA	14.50
<i>Pancetta, mushrooms with truffle and garlic oil</i> (1-wheat,6,7,9,10,12)	
BUILD YOUR OWN PIZZA	
<i>Choose one of the above and add extra toppings for 1.20</i> Chicken, bacon, ham, pepperoni, salami, peppers, pineapple, jalapeno peppers, mushrooms, rocket	

FISH & DAILY SPECIALS

FRESH FISH 'N CHIPS	17.95
<i>Battered fillet of white fish, tartar sauce and salad</i> (1-wheat,3,4,6,7,12)	
SEARED SALMON FILLET	19.50
<i>Roasted with lime & soy, 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> (4,7,9,12)	

FISH OF THE DAY	Market Price
CHEF'S DINNER RECOMMENDATION	Market Price
<i>Your server will be delighted to advise you of today's choices and all allergens contained in the dishes</i>	

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</i> <i>Irish brie, pancetta and red onion jam, crisp brioche bun and chips</i> (1-wheat,3,6,7,10,11,12)	
CHICKEN FILLET BURGER	16.50
<i>Southern fried, smoked bacon, garlic mayo, brioche bun and chips</i> (1-wheat,3,6,7,9,10,11,12)	
SWEET POTATO & CHICKPEA BURGER	16.00
<i>Charcoal bun and vegan cheddar, baby gem, beef tomato and chips</i> Vegan - (1-wheat,6,10,11,12)	

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> (7,9,10,12)	
ROAST BACON CUTLET	15.50
<i>Andarl Farm pork, caramelized crimson pear and creamed potatoes</i> (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>8oz centre cut sirloin steak</i>	26.50
<i>Bearnaise sauce or pepper and whiskey cream</i> (3,6,7,9,10,12)	
<i>Steaks include a side order of your choice</i>	

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
<i>Cheesy garlic bread</i> (1-wheat,6,7)	4.50

DESSERTS

SUMMER BERRY CHEESECAKE	7.00
<i>Honeycomb ice cream</i> (1-wheat,3,6,7,8-hazelnut/almond/pecan,12)	
PANNA COTTA	7.50
<i>Passionfruit sorbet, almond brittle</i> (3,6,7,8-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,3,6,7)	
APPLE & BLACKBERRY CRUMBLE	7.00
<i>Warm tart with whiskey ice cream</i> Vegan - (1-wheat,6)	
CHOCOLATE & RASPBERRY MOUSSE	8.00
<i>Yoghurt ice cream</i> (1-wheat,3,6,7)	
WEST CORK CHEESEBOARD	12.50
<i>Farmhouse cheese, crackers and chutney</i> (1-wheat,3,6,7,9,10,11,12)	

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