



THE
· BRASSERIE ·
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THE BRASSERIE

LUNCH MENU

SERVED FROM 12.30 TO 17.00

STARTERS & SALAD

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

SOUP AND CHEF'S SANDWICH OF THE DAY (1-wheat,3,6,7,9,10,12)	14.00
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SOUPS & SANDWICHES

All sandwiches are served with seasonal salad and skinny chips

CHEF'S ATLANTIC SEAFOOD CHOWDER <i>Creamy soup of local fish & shellfish with soda bread</i> (1-wheat,2,4,6,7,9,12,14)	8.95
SOUP OF THE DAY <i>Wholemeal soda bread</i> (1-wheat,6,7,9,12)	5.75
FRENCH ONION & LAGER SOUP <i>Milleens cheese melt</i> (1-wheat,6,7,9,10,12)	6.50
THE CLUB SANDWICH <i>Toasted sour dough triple decker, smoked pancetta, chicken and lettuce</i> (1-wheat,3,4,6,7,10,12)	13.50
OVERNIGHT ROASTED BEEF <i>Brioche roll, red ale onion jam and light horseradish cream</i> (1-wheat,3,4,6,7,9,10,12)	14.50
CHICKEN TORTILLA WRAP <i>Roast chicken & vegetables, basil, tomato and Toonsbridge mozzarella</i> (1-wheat,3,6,7,12)	10.50
RATATOUILLE & FETA CHEESE MELT <i>Guacamole and black olive tapenade</i> Vegan - (1-wheat,6,10,12)	10.50
ITALIAN FLATBREAD <i>Slightly toasted with smoked chicken, buffalo mozzarella and baby gem</i> (1-wheat,3,4,6,7,9,10,12)	10.50

PASTA & PIZZA

TASTE OF SUMMER PASTA <i>Summer vegetables, feta cheese, fresh basil, extra virgin olive oil</i> Vegan - (1-wheat,6,7,9,12)	12.50
WILD MUSHROOM TAGLIATELLE <i>Seared mushrooms, fresh tarragon and parmigiana reggiano</i> (1-wheat,3,6,7,9,12)	12.50
<i>Add chicken to any pasta (7)</i>	4.00
CLASSIC MARGHERITA PIZZA <i>San Marzano tomato pizza sauce, West Cork mozzarella and fresh basil</i> (1-wheat,6,7,9,12)	14.50
CORK PIZZA <i>House spiced beef, black pudding, red onion marmalade and Ardsallagh goats cheese</i> (1-wheat,6,7,9,10,12)	15.50
LOADED PANCETTA & FUNGHI PIZZA <i>Pancetta, mushrooms with truffle and garlic oil</i> (1-wheat,6,7,9,10,12)	14.50



FISH & DAILY SPECIALS

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

FISH OF THE DAY	Market Price
CHEF'S SEASONAL SPECIAL	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 <i>Crispy Irish wings in our own hot sauce</i> <i>Main course portion with fries</i> (1-wheat,3,6,7,9,12)	9.50 15.95
ANGUS STEAK BURGER <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)	16.95
CHICKEN FILLET BURGER <i>Southern fried, smoked bacon, garlic mayo, brioche bun and chips</i> (1-wheat,3,6,7,9,10,11,12)	16.50
SWEET POTATO & CHICKPEA BURGER <i>Charcoal bun and vegan cheddar, baby gem, beef tomato and chips</i> Vegan - (1-wheat,6,10,11,12)	16.00

MEATS

BEEF FEATHERBLADE <i>Slow roasted with spring onion, Chantenay carrots and champ</i> (6,7,9,10,12)	15.50
SUPREME OF IRISH CHICKEN <i>Grilled asparagus, chardonnay cream and roast potatoes</i> (7,9,10,12)	19.50
ANDARL FARM ROAST PORK <i>Neck of pork, crimson pear and crisp onions cooked with Indian pale ale and creamed potatoes</i> (7,9,10,12)	15.50
DUCK LEG CONFIT AND DUCK SAUSAGE <i>Seared potato and apple jam</i> (1-wheat,3,7,9,10,12)	14.50

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 <i>Honeycomb ice cream</i> (1-wheat,3,6,7,8-hazelnut/almond/pecan,12)	7.00
PANNA COTTA <i>Passionfruit sorbet, almond brittle</i> (3,6,7,8-almond,12)	7.50
GLAZED LEMON TART <i>Strawberry sorbet</i> (1-wheat,3,6,7,12)	7.50

GLASTRY FARM ICE CREAMS <i>Selection of ice creams and sorbets</i> (1-wheat,3,6,7)	7.00
APPLE & BLACKBERRY CRUMBLE <i>Warm tart with whiskey ice cream</i> Vegan - (1-wheat,6)	7.00
CHOCOLATE & RASPBERRY MOUSSE <i>Yoghurt ice cream</i> (1-wheat,3,6,7)	8.00
WEST CORK CHEESEBOARD <i>Farmhouse cheese, crackers and chutney</i> (1-wheat,3,6,7,9,10,11,12)	12.50

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