

THE BRASSERIE

LUNCH MENU

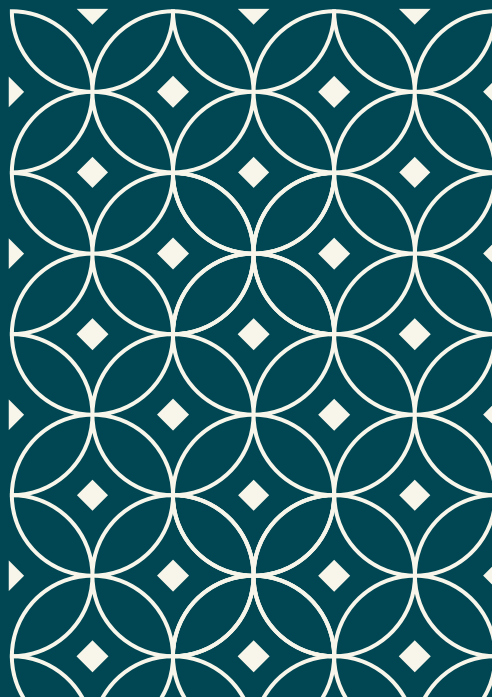
SERVED FROM 12.30 TO 17.00

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>Onion rings</i> (1-wheat,3,6,7)	4.00

DESSERTS

SUMMER BERRY CHEESECAKE <i>Honeycomb ice cream</i> (1-wheat,3,6,7,8-hazelnut,almond,pecan,12)	7.00
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 vanilla ice cream</i> (1-wheat,6)	7.00
ARTISIAN CHEESEBOARD <i>Farmhouse cheese, crackers and chutney</i> (1-wheat,barley,oat,3,6,7,9,10,11,12)	12.50



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SNACKS & SANDWICHES

SMOKED SALMON 11.50
Thinly sliced, lemon & chive dressing
(2,7,10,12)

ROAST PEACH & AVOCADO SALAD 7.75/11.95
Fresh avocado and slow roast peaches
Vegan - (8-hazelnut,12)

THE BRASSERIE CAESAR 7.75/11.95
Smoked pancetta and focaccia croutons
baby gem and our dressing
(1-wheat,3,4,6,7,10,12)

Add chicken to any salad (7) 4.00

THE CLUB SANDWICH 13.50
Toasted sour dough triple decker,
smoked pancetta, chicken and lettuce
(1-wheat,3,4,6,7,10,12)

ITALIAN FLATBREAD 10.50
Slightly toasted with ham and cheddar,
smoked paprika mayonnaise and baby gem
(1-wheat,3,4,6,7,9,10,11,12)

All sandwiches are served with
seasonal salad and skinny chips

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

MAINS

FRESH FISH 'N CHIPS 16.95
Beer battered fillet of hake,
house pickle tartar sauce
(1-wheat,barley,3,4,6,7,12)

ANGUS STEAK BURGER 16.50
Gilligan Farm minced Angus beef, Irish brie,
pancetta and red onion jam, crisp brioche bun and chips
(1-wheat,3,6,7,10,11,12)

SPICY BEAN BURGER 15.00
Vegan cheddar, baby gem,
beef tomato and chips
Vegan - (1-wheat,6,10,12)

CHICKEN SUPREME 17.50
Sauteed baby potatoes, asparagus
and white wine sauce
(7,9,10,12)



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