THE
·BRASSERIE·

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LUNCH MENU

SERVED FROM 12.30 TO 17.00

STARTERS & SALADS

HOUSE CURED GRAVLAX 14.50
Seared West Cork salmon, celeriac remoulade
Dijon emulsion with soda bread (1-wheat,oat,3,4,7,10,12)

GRILLED GOATS CHEESE CROSTINI 10.50
Ardsallagh goats cheese, beetroot, rocket leaves
Mint and candied walnuts (1-wheat,6,7,8-walnut,12)

CRISPY CRAB ARANCINI 12.50
Pickled shaved fennel, chili aioli (1-wheat,2,3,4,6,7,9,12)

PRESSED HAM HOCK & PISTACHIO 10.50
Sourberry jam, blackberry jelly
Sour dough wafer (7,8-pistachio,9,10,12)

AUTUMN SALAD 9.50
Tossed kale and black quinoa, pomegranate
Chickpea and lemon vinaigrette Vegan - (10,12)

THE BRASSERIE CAESAR 8.95 | 12.95
Smoked pancetta and focaccia croutons
Baby gem and our dressing (1-wheat,barley,3,4,6,7,9,10,12)

Add chicken to any salad (7) 4.00

CHEFS ATLANTIC SEAFOOD CHOWDER 9.50
Creamy soup of fish and shellfish, soda bread
(1-wheat,oat,2,3,4,7,9,10,12,14)

SOUP OF THE DAY 5.95
Wholemeal soda bread
(1-wheat,oat,3,6,7,9,12)

SANDWICHES

THE CLUB SANDWICH 13.50
Toasted sour dough triple decker
Smoked pancetta, egg, chicken and lettuce
(1-wheat,3,4,6,7,9,10,12)

CHICKEN GOUJON & CAESAR WRAP 10.50
Crispy chicken fillet and baby gem
Caesar dressing and bacon (1-wheat,3,6,7,9,10,12)

OPEN SMOKED SALMON AND SRIRACHA PRAWN 14.50
On soda bread with baby gem
(1-wheat,oat,2,3,4,6,7,9,10,12)

VEGAN BLAA BAGUETTE 10.50
Olives, tomatoes and grilled vegetables
Vegan style feta and mozzarella cheese (1-wheat,6,9,10,12)

All sandwiches ae served with skinny chips and autumn salad

SOUP AND TOASTED HAM & CHEESE S/W 14.00
(1-wheat,3,6,7,9,10,12)

PASTA & PIZZA

CLASSIC MARGHERITA PIZZA 14.50
San Marzano tomato pizza sauce
West Cork mozzarella and fresh basil (1-wheat,3,6,7,9,12)

SHREDDED BEEF PIZZA 15.50
Slow cooked beef
French - Louisiana style hot sauce base
Tomato and crisp onion (1-wheat,3,6,7,9,10,12)

VEGAN MOZZARELLA & FETA CHEESE PIZZA 14.50
Grilled artichokes and crumbled chestnuts
Vegan - (-wheat,6,8-chestnut,9,10,12)

BUILD YOUR OWN PIZZA 0.50 EA
Choose one of the above and add extra toppings
Chicken, bacon, ham, pepperoni, salami, peppers, pineapple, jalapeno peppers, mushrooms, rocket
(11,12)

TAGLIATELLE CARBONARA 14.50
Alsace bacon & Parmigiano Reggiano
(1-wheat,3,6,7,9,12)

WILD MUSHROOM RISOTTO 14.50
Roast vine cherry tomato, caramelized shallot
Artichokes
(1-wheat,3,6,7,9,12)

MAINS

GRILLED ATLANTIC SALMON 19.50
Colcannon potato cake, creamed onions
Wilted chard (3,4,6,7,9,12)

VENISON HOT POT 23.50
Braised venison with bitter chocolate and chili
Seared potatoes (6,7,9,10,12)

MEDALLIONS OF SIRLOIN STEAK 28.50
Gilligan Farm beef
Café de Paris butter, sauteed greens and French fries
(3,6,7,9,10,12)

SURF & TURF 6.00
Add grilled prawn tails to above steak (2)

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

ANDARL FARM PORK FILLET 18.50
Chestnut crumble, celeriac puree, wild quince
Mulled wine reduction (4,6,7,8-chestnut,9,10,12)

ROAST SUPREME OF CHICKEN 19.50
Grilled pak choi, fondant potato
Heggarty cheddar cream, crisp pancetta (6,7,9,10,12)

SLOW COOKED BEEF FEATHERBLADE 19.50
Alsace bacon jam, roast carrot, thyme & port jus
(6,7,9,10,12)

OUR SIGNATURE DISHES

POACHED FILLET OF SEABASS 23.50
Rich seafood bouillabaisse, fresh clams and mussels
Aioli and sour dough baguette crisps
(1-wheat,2,3,4,6,7,9,10,12)

GILLIGAN FARM WAGYU BEEF BURGER 19.50
Toasted bun, guacamole and pancetta, Irish cheddar
Spiced chips (1-wheat,4,6,7,9,12)

IRISH COMFORT

SPICY CHICKEN WINGS 9.95
Crispy wings in our own hot sauce
Main course portion with fries 15.95

FRESH FISH N CHIPS 18.00
Lager battered
House pickle tartar sauce with salad
(1-wheat,rye,oat,barley,3,4,6,7,10,12)

CHICKEN BURGER 17.50
Southern fried, smoked bacon garlic mayo
Brioche bun and chips (1-wheat,barley,oat,3,6,7,10,12)

PLANT BASED BURGER 16.95
Vegan mozzarella, vine tomato
Chive & chili mayo, beetroot burger bun
Vegan - (1-wheat,6,9,10,11,12)

SIDE ORDERS

Side salad (6,12)	3.50
Creamed potatoes (7,12)	4.00
Skinny skin on chips (6)	4.00
Sweet potato fries (1-wheat,6)	4.50
Roast root vegetables (7)	4.50
Chicken spiced chips (6,9,10,12)	4.00
Cheesey garlic bread (1-wheat,6,7)	4.50

DESSERTS

FERRERO ROCHER CHEESECAKE 7.95
Dark chocolate sauce
Chantilly cream and caramelized hazelnuts
(1-wheat,3,6,7,8-hazelnut,12)

RAISIN & CROISSANT BUTTER PUDDING 7.50
Calvados infused
Chocolate chip cookie ice cream (1-wheat,3,6,7,12)

APPLE & AUTUMN BERRY CRUMBLE 7.50
Vanilla bean ice cream (1-wheat,oat,3,6,7,12)

COCONUT PANNA COTTA 7.50
Autumn fruit salsa with elderflower, berry sorbet
Vegan - (12)

STICKY TOFFEE PUDDING 7.50
Butterscotch sauce, Whiskey ice cream
Caramel crisps (1-wheat,barley,hops,3,6,7,12)

BOULABAN ICE CREAM 7.00
Selection of ice creams and sorbets
(1-wheat,barley,3,6,7,12)

ARTISIAN CHEESEBOARD 13.00
Farmhouse cheese, crackers and chutney
(1-wheat,oat,rye,3,6,7,8-almond,hazelnut,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-Crusteaceans, 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

Boulabán Farm · Quigley Meats · Andarl Farm · Gilligan's Farm · Garryhinch Wood Exotic Mushrooms