

THE BRASSERIE

DINNER MENU

SOUPS

CREAMY SOUP OF THE DAY 8.50
*Made fresh daily –
 Please enquire with your waiter for further detail
 Served with fresh soda bread
 (Contains 1-wheat,oat,3,6,7,9,12)*

THE BRASSERIE SEAFOOD CHOWDER 12.00
*Cream based chowder
 Served with salmon, white fish & mussels
 Served with brown bread
 (Contains 1-wheat,oat,2,3,4,6,7,9,10,12,14)*

SALADS

THE BRASSERIE CHICKEN CAESAR 14.50
*Crisp smoky pancetta and succulent roast chicken & bacon
 Focaccia fingers, our creamy house Caesar dressing
 Tossed baby gem
 Served of course with heaps of parmesan shavings
 (Contains 1-wheat,3,4,6,7,9,10,12)*

SPICED PUMPKIN SALAD 13.00
*Roasted pumpkin with mixed greens and feta cheese
 Pumpkin seeds & lemon dressing
 (Contains 6,9,10,12) - Vegan*

STARTERS

IRISH CHICKEN WINGS SM 11.90 LG 17.90
*Crispy fried with a selection of sauces
 Buffalo wing, blue cheese and soy & honey
 Main course portion served with a cup of fries
 (Contains 1-wheat,3,6,7,9,10,11,12)*

**SPICED APPLE WEST CORK
 PUDDING CROQUETTES** 12.50
*Crispy croquettes of black pudding
 Spiced apple chutney & a dollop of tangy mustard aioli
 (Contains 1-wheat,barley,3,6,7,9,10,12)*

WARM MUSHROOM BRUSCHETTA 13.50
*Earthy flavours of organic Garryhinch wild mushrooms
 Toasted sourdough bread
 Aromatic garlic & fresh thyme, drizzle of truffle oil
 Black truffle salsa and creamy Bluebell Falls goat cheese
 (Contains 1-wheat,6,7,9,10,12)*

CRAB & AVOCADO TIAN 15.50
*Fresh crab meat layered with creamy avocado
 Sauce verge dressing & microgreens
 (Contains 1-wheat,2,7,10,12) Gluten Free Optional*

**WEST CORK CHARCUTERIE
 FARMHOUSE SELECTION** 16.00
*Artisan cheeses and salamis
 (Contains 1-wheat,barley,6,7,8-walnut,12)*

**STONE BAKED FLAT BREAD WITH
 SAGE MIDDLETON DIPS** 11.50
*Spinach & artichoke, beetroot hummus
 Lovage & walnut pesto
 (Contains 1-wheat,3,7,8-walnut,12)*

CHICKEN RED CHIMICHURRI SKEWERS 11.90
*Buttermilk garlic ranch dressing
 (Contains 3,7,10,12)*

SIDE ORDERS

Skin on Skinny Fries 4.00
Truffle Parmesan Fries (Contains 3,7,10,12) 5.00
*Seared Tender Stem Broccoli
 with Lemon & Chili Flake Vegan* 5.00

MEATS

**O'CONNELL'S 10 OZ STRIP STEAK
 WITH BLACK TRUFFLE BEARNAISE** 37.90
*A perfectly grilled 10oz strip steak
 Luxurious black truffle béarnaise sauce
 Refreshing watercress & fennel salad with a citrus vinaigrette
 Crispy parmesan truffle fries
 (Contains 1-wheat,3,6,7,9,10,12)*

**BEEF FILLET & RIB EYE BURGER
 WITH PICKLED JALAPENOS** 22.50
*Rib-eye steak beef patty layered with a minute fillet steak
 Emmental & mature cheddar, smoky BBQ mayo
 In a toasted brioche bun
 Jalapeños, crispy bacon, & baby gem lettuce
 Served with seasoned fries and a side of garlic & chive dip
 (Contains 1-wheat,3,6,7,10,12)*

**CHICKEN SUPREME WITH
 CHESTNUT & SAGE STUFFING** 23.50
*Roasted Shannon Vale chicken supreme
 With a savoury chestnut & sage stuffing
 Buttered Brussels sprouts, crisp potato gratin & rich chicken jus
 (Contains 1-wheat,6,7,8,9,10,12)*

**CONFIT DUCK WITH PORT &
 FIG REDUCTION** 24.50
*Confit duck leg served with a rich port & fig reduction
 Roasted garlic mashed potatoes and sautéed green beans
 (Contains 1-wheat,3,6,7,9,10,12)*

JACOB'S LADDER BOURGUIGNON 24.95
*A classic French-style beef bourguignon with short rib on bone
 Slow-cooked in red wine with onions
 Carrots, mushrooms & bacon, served with buttered mash
 Crusty bread for dipping
 (Contains 1-wheat,6,7,9,10,12)*

PRESSED SHOULDER OF LAMB 26.50
*Buttermilk carrot purée, sauté kale with toasted pine nut
 Boulangerie potato
 (Contains 6,7,8-pinenut,9,10,12)*

**TRIPLE COOKED HONEY GLAZED
 PORK BELLY** 20.50
*West Cork pudding champ mash & poached baby pear
 (Contains 1-wheat,barley,6,7,9,10,12)*

VEGAN & VEGETARIAN

**GREEN LENTIL & SWEET POTATO
 CURRY WITH SAFFRON COCONUT RICE** 17.90
*Healthy green lentil & sweet potato curry
 Aromatic spices, fresh coriander & toasted cashew nuts
 Served with fragrant coconut & saffron basmati rice
 (Contains 1-wheat,5,6,8-cashew,9,10,11,12) - Vegan*

QUINOA & BLACK BEAN CHILI 17.90
*Quinoa & black bean chili simmered with tomatoes
 Peppers, fragrant coriander & lime rice
 Dollop of creamy avocado crema, side of corn tortilla chips
 (Contains 6,9,10,11) - Vegan*

Maple Glazed Brussels Sprouts with Bacon 5.00
 (Contains 12) - Vegan optional
Roasted Beet and Goat Cheese Salad 5.00
 (Contains 6,7,12) - Vegan optional
Garlic and Herb Sautéed Mushrooms 4.00
 (Contains 7) - Vegan optional

PIZZA

12" HANDMADE SOURDOUGH PIZZA -
Stonebaked with our own cheese blend

MARGHERITA PIZZA 16.90
*Fresh basil & mozzarella pearls
 (Contains 1-wheat,oat,3,6,7,9,10,12)*

**TRUFFLE MUSHROOM &
 CHARRED CHICKEN PIZZA** 19.00
*A white pizza with a garlic cream base
 Topped with a mix of organic Garryhinch mushrooms
 Truffle oil, charred chicken strips, fresh mozzarella & parmesan
 (Contains 1-wheat,oat,3,6,7,8-pinenut,9,10,12)*

**BUTTERNUT SQUASH
 BACON & SAGE PIZZA** 18.90
*A base of roasted butternut squash puree
 Topped with caramelised onions
 Goat cheese, crispy bacon bits & fresh sage pesto
 (Contains 1-wheat,oat,3,6,7,9,10,12)*

GARLIC SHRIMP & SPINACH 19.50
*Tomato & garlic cream sauce base
 Topped with sautéed shrimp and fresh spinach
 Drizzle of lemon-infused olive oil and chilli flakes
 (Contains 1-wheat,oat,2,3,6,7,9,10,12)*

FISH & SEAFOOD

**BEER BATTERED SOLE &
 GUACAMOLE FRIES** 22.50
*Sole fillet served with avocado fries
 Accompanied by a tartar sauce
 Roasted garlic aioli & tangy pickled red onions
 (Contains 1-wheat,3,4,6,7,10,12)*

**SALMON & ROASTED BUTTERNUT SQUASH
 RISOTTO** 24.00
*Creamy Arborio rice risotto with roasted butternut squash
 Crushed hazelnut & flaked salmon, hint of white wine
 Finished with parmesan cheese, sage pesto & a poached egg
 (Contains 3,4,7,8-hazelnut,9,12)*

SWEET CHOICES

SPICED APPLE AND CARAMEL CUP 8.90
*Layers of spiced apple compote
 Creamy vanilla ice cream & caramel sauce
 Crushed ginger crumble, topped with whipped cream
 Sprinkle of cinnamon
 (Contains 1-wheat,3,6,7,12)*

**SELECTION OF BOULABAN
 ICE-CREAM** 8.50
*Please ask your server for today's selection
 (Contains 1-wheat,3,6,7,8-variety,12)*

BAKED CHEESECAKE 8.90
*Red fruit compote & a generous dollop of silky Chantilly cream
 (Contains 1-wheat,3,6,7,12)*

SALTED CARAMEL BROWNIE 8.90
*Vanilla ice cream
 (Contains 1-wheat,3,6,7)*

VEGAN RASPBERRY FRANGIPAN TART 8.50
*Luscious almond filling and raspberry layers
 Creamy vegan vanilla ice cream & raspberry textures
 (Contains 1-wheat,6,8-almond,12) - Vegan*



All our beef and pork is of Irish origin unless stated otherwise and our chicken is of EU origin.

Due to the nature of our kitchens & operations we are unable to guarantee no traces of nuts or any other allergens are present in the food served to you. We kindly request to 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