



The
BRASSERIE

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SUNDAY LUNCH MENU

SERVED FROM 12.30 TO 16.00

STARTERS & SALADS

HOUSE CURED GRAVLAX <i>Seared salmon, celeriac remoulade</i> <i>Dijon emulsion with soda bread (1-wheat,oat,3,4,7,10,12)</i>	14.50
GRILLED GOATS CHEESE CROSTINI <i>St Tola cheese, beetroot, rocket leaves, mint</i> <i>Candied walnuts (1-wheat,6,7,8-walnut,12)</i>	10.50
CRISPY BUTTERNUT SQUASH ARANCINI <i>Pickled shaved fennel, green salsa (1-wheat,2,3,4,6,7,9,12)</i>	12.50 16.50
PRESSED HAM HOCK & PISTACHIO <i>Sourberry jam, blackberry jelly</i> <i>Sour dough wafer (7,8-pistachio,9,10,12)</i>	10.50
AUTUMN SALAD <i>Tossed kale and black quinoa, pomegranate</i> <i>Chickpea and lemon vinaigrette Vegan - (10,12)</i>	9.50
THE BRASSERIE CAESAR <i>Smoked pancetta and focaccia croutons</i> <i>Baby gem and our dressing (1-wheat,barley,3,4,6,7,9,10,12)</i> <i>Add chicken to any salad (7)</i>	8.95 12.95 4.00

CHEFS ATLANTIC SEAFOOD CHOWDER <i>Creamy soup of fish and shellfish, soda bread</i> <i>(1-wheat,oat,2,3,4,7,9,10,12,14)</i>	9.50
SOUP OF THE DAY <i>Wholemeal soda bread</i> <i>(1-wheat,oat,3,6,7,9,12)</i>	5.95

SANDWICHES

THE CLUB SANDWICH <i>Toasted sour dough triple decker</i> <i>Smoked pancetta, egg, chicken and lettuce</i> <i>(1-wheat,3,4,6,7,9,10,12)</i>	13.50
CHICKEN GOUJON & CAESAR WRAP <i>Crispy chicken fillet and baby gem</i> <i>Caesar dressing and bacon (1-wheat,3,6,7,9,10,12)</i>	10.50
OPEN SMOKED SALMON AND SRIRACHA PRAWN <i>On soda bread with baby gem</i> <i>(1-wheat,oat,2,3,4,6,7,9,10,12)</i>	14.50
VEGAN BAB <i>Olives, tomatoes and grilled vegetables</i> <i>Vegan style feta and mozzarella cheese (1-wheat,6,9,10,12)</i>	10.50

All sandwiches are served with skinny chips and autumn salads



PASTA & PIZZA

CLASSIC MARGHERITA PIZZA <i>San Marzano tomato pizza sauce</i> <i>West Cork mozzarella and fresh basil</i> <i>(1-wheat,3,6,7,9,12)</i>	14.50
SHREDDED BEEF PIZZA <i>Slow cooked beef</i> <i>French - Louisiana style hot Sauce base</i> <i>Tomato and crisp onion</i> <i>(1-wheat,3,6,7,9,10,12)</i>	15.50
VEGAN MOZZARELLA & FETA CHEESE PIZZA <i>Grilled artichokes and crumbled chestnuts</i> <i>(Vegan - 1-wheat,6,8-chestnut,9,10,12)</i>	14.50
BUILD YOUR OWN PIZZA <i>Choose one of the above and add extra toppings</i> <i>Chicken, bacon, ham, pepperoni, salami, peppers,</i> <i>Pineapple, jalapeno peppers, mushrooms, rocket</i> <i>(11,12)</i>	0.50 EACH
TAGLIATELLE CARBONARA <i>Alsace bacon & Parmigiano Reggiano</i> <i>(1-wheat,3,6,7,9,12)</i>	16.50
WILD MUSHROOM RISOTTO <i>Roast vine cherry tomato, caramelized shallot</i> <i>Artichokes</i> <i>(1-wheat,3,6,7,9,12)</i>	16.50

MAINS

ROAST OF THE DAY <i>Honey roast vegetables, creamed potatoes (6,7,9,10,12)</i>	17.50
VENISON HOT POT <i>Braised venison</i> <i>Bitter chocolate chili, seared potatoes (6,7,9,10,12)</i>	23.50
SLOW COOKED BEEF FEATHERBLADE <i>Alsace bacon jam, roast carrot, thyme & port jus</i> <i>(6,7,9,10,12)</i>	19.50
ROAST SUPREME OF CHICKEN <i>Grilled Pak Choi, fondant potato</i> <i>Heggarty cheddar cream, crisp pancetta (6,7,9,10,12)</i>	19.50

IRISH COMFORT

SPICY CHICKEN WINGS <i>Crispy wings in our own hot sauce</i> <i>Main course portion with fries</i>	9.95 15.95
FRESH FISH N CHIPS <i>Crispy panko breaded</i> <i>House pickle tartar sauce with salad</i> <i>(1-wheat,rye,oat,barley,3,4,6,7,10,12)</i>	18.00
CHICKEN BURGER <i>Southern fried, smoked bacon</i> <i>Garlic mayo, brioche bun and chips</i> <i>(1-wheat,barley,oat,3,6,7,10,12)</i>	17.50

PLANT BASED BURGER <i>Vegan mozzarella, vine tomato, chive & chili mayo</i> <i>Beetroot burger bun</i> <i>Vegan - (1-wheat,6,9,10,11,12)</i>	16.95
GILLIGAN FARM WAGYU BEEF BURGER <i>Toasted bun, guacamole and pancetta</i> <i>Irish cheddar and spiced chips</i> <i>(1-wheat,3,6,7,9,10,12)</i>	19.50

DESSERTS

BAKED BAILEYS CHEESECAKE <i>New York style (1-wheat,3,6,7,12)</i>	7.50
CREME CARAMEL <i>Cardamon scented and crunchy almond brittle</i> <i>(1-wheat,3,6,7,8-almond,11,12)</i>	7.50
CHOCOLATE AND POPCORN BROWNIE <i>Served with vanilla bean ice cream and raspberries</i> <i>(1-wheat,oat,3,6,7,12)</i>	7.50

CARAMELISED LEMON TART <i>Cream Chantilly and blueberry sorbet</i> <i>(1-wheat,oat,3,6,7,12)</i>	7.50
BLACK FOREST CHERRY & CHOCOLATE MOUSSE <i>Black cherry liquor, vanilla cream</i> <i>Chocolate shavings (1-wheat,3,6,7,12)</i>	7.50
LUXURY MACARONS <i>Variety of Lisa's macarons with seasonal fruit gels</i> <i>(3,6,7,8-almond,12)</i>	7.50



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

