

THE BRASSERIE

DINNER MENU

SOUPS & SANDWICH

THE CLUB 14.90
Crispy smoked pancetta, chicken, egg & lettuce
On Olivier's crusty sourdough, cup of fries and salad
(Contains 1-wheat,3,6,7,10,12)

CREAMY SOUP OF THE DAY 7.90
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 10.90
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 12.90
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)

SHAVINGS OF MOSSFIELD ORGANIC MATURE COW'S CHEESE 10.90
Roast beetroot, wilted spinach, grape and celeriac salad
(Contains 7,9,10)
Vegan optional with vegan style cheddar cheese
(Contains 6)

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)

TRUFFLE PARMESAN CALAMARI 9.50
Golden calamari sprinkled with freshly grated parmesan
Drizzled with truffle oil
Served with a side of garlic aioli and a wedge of lemon
(Contains 1-wheat,3,4,6,7,9,10,12)

SPICED APPLE BLACK PUDDING CROQUETTES 11.50
Crispy croquettes of Wheelan's black pudding
Spiced apple chutney & a dollop of tangy mustard aioli
(Contains 1-wheat,barley,3,6,7,10,12)

WARM MUSHROOM BRUSCHETTA 9.90
Earthy flavours of organic Garryhinch wild mushrooms
Toasted sourdough bread
Aromatic garlic & fresh thyme, drizzle of truffle oil
Black truffle salsa and creamy goat cheese
(Contains 1-wheat,6,7,9,10,12)

SIDE ORDERS

Skin on Skinny Fries 4.00
Truffle Parmesan Fries (Contains 3,7,10,12) 4.50
Charred Tender Stem Broccoli with Lemon & Chili Flake Vegan 4.50

MEATS

10 OZ STRIP STEAK WITH BLACK TRUFFLE BEARNAISE 34.00
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 22.00
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 22.50
Roasted Shannon Vale chicken supreme
With a savoury chestnut & sage stuffing
Buttered Brussels sprouts, crisp potato gratin & rich chicken jus
(Contains 6,7,8-chestnut,9,10,12)

SLOW COOKED HOT POT OF SKEAGHANORE DUCK 22.50
Root Winter vegetables, vine tomatoes and crisp potato
(Contains 6,7,9,12)

GARRYHINCH ORGANIC MUSHROOM STEW 15.50
Tossed in fresh egg tagliatelle, nibbed tarragon
Seared broccoli and Parmigiana Reggiano
(Contains 1-wheat,3,7,9,10,12)

MAPLE GLAZED RIGNEYS ORGANIC PORK CUTLET 19.50
Sauté greens, spiced carrot puree and grain mustard jus
(Contains 6,7,9,10,12)

VEGAN & VEGETARIAN

GREEN LENTIL & SWEET POTATO CURRY WITH SAFFRON COCONUT RICE 15.90
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

ORGANIC CASHEL BLUE CHEESE AND POTATO GNOCCHI BAKE 13.50
Roast walnut and olive oil drizzle
(Contains 1-wheat,3,7,8-walnut,9,12) - Vegetarian



Maple Glazed Brussels Sprouts with Bacon 4.50
(Contains 12) - Vegan optional
Roasted Beet and Goat Cheese Salad 4.50
(Contains 5,6,10,11,12) - 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 14.90
Fresh basil & mozzarella pearls
(Contains 1-wheat,oat,3,6,7,9,10,12)

TRUFFLE MUSHROOM & CHARRED CHICKEN PIZZA 15.90
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,3,6,7,9,10,12)

BUTTERNUT SQUASH BACON & SAGE PIZZA 15.90
A base of roasted butternut squash puree
Topped with caramelised onions
Goat cheese, crispy bacon bits & fresh sage pesto
(Contains 1-wheat,oat,3,6,7,8-pinenut,9,10,12)

GARLIC SHRIMP & SPINACH 16.90
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

CRISPY PANKO SOLE & GUACAMOLE FRIES 19.90
Crispy panko 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 19.90
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-hazelnut,12)

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

CHOCOLATE BROWNIE AFFOGATO 8.90
Warm drizzle of rich 5 mile espresso cascades over Velvety hazelnut ice cream
Crowned with a sprinkle of toasted hazelnuts
(Contains 1-wheat,3,6,7,8-hazelnut,12)

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