

THE BRASSERIE

DINNER MENU

SOUPS

- 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, 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** 10.90
*Roasted pumpkin with mixed greens & 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)*
- NDUJA SAUSAGE TORTELLINI** 11.50
*Sage chestnut beurre noisette
 (Contains 1-wheat,barley,3,4,7,8-chestnut,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
 Aromatic garlic & fresh thyme, drizzle of truffle oil
 Black truffle salsa and creamy goat cheese
 Toasted sourdough bread
 (Contains 1-wheat,6,7,9,10,12)*
- CRAB & AVOCADO TIAN** 14.50
*Fresh crab meat layered with creamy avocado
 Sauce verge dressing & microgreens
 (Contains 1-wheat,2,7,10,12) - GF optional*
- LEITRIM HILL CREAMERY GOATS CHEESE** 12.90
*Arancini and pickled walnut salad
 (Contains 1-wheat,3,6,7,8-walnut,9,12)*

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
Maple Glazed Brussels Sprouts with Bacon (Contains 12) - Vegan optional 4.50
Roasted Beet and Goat Cheese Salad (Contains 6,7,12) - Vegan optional 4.50
Garlic and Herb Sautéed Mushrooms (Contains 7) - Vegan optional 4.00

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 1-wheat,6,7,8,9,10,12)*
- CONFIT DUCK WITH PORT & FIG REDUCTION** 19.50
*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)*
- BEER BRAISED PORK CHEEK** 19.50
*Cavelo nero and buttermilk celeriac puree
 Redcurrant relish
 (Contains 1-barley,6,7,9,12)*

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*
- QUINOA & BLACK BEAN CHILI** 15.90
*Quinoa & black bean chili simmered with tomatoes
 Peppers, fragrant coriander & basmati rice
 Dollop of creamy avocado crema, side of corn tortilla chips
 (Contains 6,9,10,11) - Vegan*



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,3,6,7,8,12)*
- 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)*

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)*
- BUILD YOUR OWN PIZZA**
*Choose one of the above and add extra toppings at 1.00 EA
 Chicken, bacon, ham, pepperoni, salami, spiced beef,
 pineapple, onion, tomato, jalapeno, mushroom, sweetcorn,
 roasted peppers, rocket
 (Contains 9,10,12)*

FISH & SEAFOOD

- BEER BATTERED SOLE & GUACAMOLE FRIES** 19.90
*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)*
- FILLET OF JOHN DORY** 28.90
*Crispy tempura scraps, pickled fennel & samphire
 Lissade'll cockle and mussel sauce
 (Contains 1-wheat,barley,oat,2,3,4,6,7,9,10,12,14)*



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