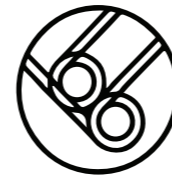


# BRASSERIE KITCHEN + BAR



<b>Cherry Boom</b>	€12.90
Captain Morgan, cranberry juice, maraschino liqueur, cherry syrup, lemon juice, Whites	
<b>Galaxy 66</b>	€13.80
Fresh muddle blackberries, mezcal, lime juice, agave syrup	

<b>Blackcurrant Dream</b>	€13.80
Smirnoff vodka, cider, orange juice, blackcurrant syrup, top up with soda	
<b>Autumn Mule</b>	€13.80
Bulleit, Xante liqueur, frangelico, lemon juice, rich syrup top up ginger beer	

## DRINKS

<b>Pornstar Martini</b>	€12.90
Smirnoff vodka, passionfruit puree, fresh lime & prosecco	
<b>Coffee Negroni</b>	€13.80
Classic negroni with coffe liqueur	

<b>Peach Me Up</b>	€13.80
Peach vodka, lemon juice, Galliano, rose syrup, apricot brandy	
<b>Deep Cleanse</b>	€13.80
Gordon's gin, aloe vera juice, cucumber syrup, lime juice	

## BREAD

A mix of garlic & rosemary house baked focaccia and sourdough bread served with butter	€5.50
Brown soda bread with soft herb cream cheese	€5.00

## STARTERS AND SALADS

Roasted red pepper and tomato soup Crème fraîche and homemade garlic & rosemary focaccia	€9.90
Smoked Goatsbridge rainbow trout whiskey & dill, soft herb cream cheese & brown soda bread	€13.50
Chicken wings Pickled mooli and cucumber with soy, sesame and lime	€14.00
Chicken and duck liver parfait Topped with truffle butter, served with grape chutney and toasted brioche	€13.50
Superfood salad Baby gem, avocado, cucumber, kale, quinoa, grilled corn, spiced cashew nuts and orange dressing	€10   €12.50

## MAINS

Grilled Sea bream romesco sauce, grilled red pepper, capers, courgette, toasted almonds and pickled shallots	€28
8oz Aged sirloin of beef Peppercorn sauce and skinny fries	€32.50
Beef Burger (Gilligan's Farm) Fried beef burger, cheddar cheese, crispy onion ring on toasted brioche bun with honey roasted garlic mayonnaise & skinny fries	€22.50
Shepherd's Pie Parmesan potato topping and baby vegetables	€22
Pumpkin gnocchi Roasted pumpkin puree, rosemary, onion and parmesan	€24.00

## SUNDAY ROAST

Manor Farm cornfed Rotisserie half chicken with all the trimmings	€26.00
Roasted Sirloin of Yearling Beef Caramelized red onion marmelade, fresh horseradish and all the trimmings	€22.95
Stuffed Pork Belly roasted potatoes, seasonal vegetables, onion gravy, apple sauce	€19.50
Vegan Nut Roast celeriac fondant, roasted mushroom, roasted hazelnut & mushroom gravy	€18.00

## FROM THE BOARD

Here we have a range of dry aged & Himalayan salt aged cuts, perfect for sharing.  
Sold per 100g, please ask your server for today's selection and prices.

Chateaubriand	€77/500g €15.50/100g
Rib on the bone	€13.50/100g

## SIDES

Skinny fries, honey roasted garlic mayonnaise	€5.50
Creamed potato	€5.50
Duck fat roast potatoes	€5.50
Green beans & broccoli with mustard & honey dressing	€5.50
Stuffed Yorkshire pudding	€6.50
Classic Stuffing	€5.50

## DESSERTS

Vanilla panacotta blueberry and mint salad topped with blueberry mousse	€9.50
Whipped vanilla ice cream brownie chunks, caramel chocolate hot sauce	€8.50
Tiramisu in a glass with a layer of milk chocolate mousse	€9.50



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