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BRASSERIE KITCHEN + BAR



JOIN US FOR SUNDAY ROAST WITH ALL THE TRIMMINGS

STUFFED CRISPY PORK BELLY with roasted potatoes, seasonal vegetables, onion gravy, apple sauce
VEGAN NUT ROAST celeriac fondant, roasted mushroom, roasted hazelnut & mushroom gravy

€35 FOR 3 COURSES | €28 FOR 2 COURSES

- Cherry Boom** €12.90
Captain Morgan, cranberry juice, maraschino liqueur, cherry syrup, lemon juice, Whites
- Galaxy 66** €13.00
Fresh muddle blackberries, mezcal, lime juice, agave syrup

- Blackcurrant Dream** €12.90
Smirnoff vodka, cider, orange juice, blackcurrant syrup, top up with soda
- Autumn Mule** €12.90
Bulleit, Xante liqueur, frangelico, lemon juice, rich syrup top up ginger beer

DRINKS

- Pornstar Martini** €12.50
Smirnoff vodka, passionfruit puree, fresh lime & prosecco
- Coffee Negroni** €13
Classic negroni with coffe liqueur

- Peach Me Up** €12.90
Peach vodka, lemon juice, Galliano, rose syrup, apricot brandy
- Deep Cleanse** €12.90
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

- Celeriac soup €9.90
Truffle crème fraiche served with house baked focaccia
- Burrata €12.95
Pesto, green olives, pine nuts, basil and homemade focaccia
- Smoked Goatsbridge rainbow trout €12.50
whiskey & dill, soft herb cream cheese & brown soda bread
- Chicken wings €12.50
Pickled mooli and cucumber with soy, sesame and lime
- Chicken and duck liver parfait €13.50
Topped with truffle butter, served with grape chutney and toasted brioche
- Pork belly €11.90
Our smoked sticky pork belly, pickled red cabbage slaw
- Superfood salad €8 | €12
Baby gem, avocado, cucumber, kale, quinoa, grilled corn, spiced cashew nuts and orange dressing

MAINS

- Manor Farm cornfed Rotisserie half chicken €26
Crispy seasonal stuffing beignet, onion gravy, buttered kale, baby potatoes with soft herb mayonnaise
- Shepherd's Pie €22
Parmesan potato topping and baby vegetables
- Grilled Sea bream €28
Cauliflower puree, baby onions, smoked bacon, roasted mushrooms, buttered cavolo nero and tarragon
- Beef Burger (Gilligan's Farm) €22.50
Fried beef burger, cheddar cheese, crispy onion ring on toasted brioche bun with honey roasted garlic mayonnaise & skinny fries
- Coal Roasted Rare Breed Pork Rib Eye €25.50
with parsley emulsion, charred broccoli, pickled shallot salad
- 8oz Aged sirloin of beef €32.50
Peppercorn sauce and skinny fries
- 9oz Rib-eye €34.00
Watercress salad & bearnaise sauce
- Pork & leek sausage €16.50
Creamy mash potatoes, onion gravy, crispy onion and chives
- Peter Hannan's sugar pit bacon ribs €27.50
charred baby gem and creamy parsley sauce
- Deep fried bread crumbed courgette €18.50
Tomato & shallot fondue, torn baby mozzarella, tomato and basil salad
- Pumpkin gnocchi €24.00
roasted pumpkin puree, rosemary, onion and parmesan

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

EXTRAS

- Peppercorn sauce €3.50
- Bearnaise sauce €3.50
- Honey roasted garlic mayonnaise €3.50
- Roast onion & thyme chicken gravy €3.50

SIDES

- Skinny fries, honey roasted garlic mayonnaise €4.50
- Creamed potato €5
- Baby potatoes with soft herb mayonnaise €4.50
- Green beans & broccoli with mustard & honey dressing €5.50