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BRASSERIE KITCHEN + BAR



JOIN US FOR SUNDAY ROAST WITH ALL THE TRIMMINGS

STUFFED CRISPY PORK BELLY, ROASTED SIRLOIN OF YEARLING BEEF, MANOR FARM ROTISSERIE CHICKEN OR VEGAN NUT ROAST

SUNDAY EARLY EVENING 2-courses €29 | 3-courses €34

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

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

DRINKS

- Pornstar Martini** €12.90
Smirnoff vodka, passionfruit puree, fresh lime & prosecco
- Coffee Negroni** €13.80
Classic negroni with coffe liqueur

- Peach Me Up** €13.80
Peach vodka, lemon juice, Galliano, rose syrup, apricot brandy
- Deep Cleanse** €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 €9.90
Crème fraîche and homemade garlic & rosemary focaccia
- Burrata €12.95
Pesto, green olives, pine nuts, basil and homemade focaccia
- Smoked Goatsbridge rainbow trout €13.50
whiskey & dill, soft herb cream cheese & brown soda bread
- Chicken wings €14.00
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 €14.00
Our smoked sticky pork belly, pickled red cabbage slaw
- Superfood salad €10 | €12.50
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
romesco sauce, grilled red pepper, capers, courgette, toasted almonds and pickled shallots
- 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 €18.50
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 €19.50
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 €5.50
- Creamed potato €5.50
- Baby potatoes with soft herb mayonnaise €5.50
- Green beans & broccoli with mustard & honey dressing €5.50