

Starters ~ Mar Thús

Seasonal Soup of the Day

With Brasserie bread & butter

€4.95

Local Seafood Chowder

With Brasserie bread & butter

€5.95

Spiced Tempura Prawns

Fennel salad, horseradish aioli, lemon

€6.95

Goat's Cheese Croquettes

*Goat's cheese mousse, beetroot tapenade,
Corrib honey*

€6.95

1/2 kg 1 kg

Steamed Renvyle Mussels

White wine, garlic, spring onion, cream

€7.95 €11.95

Open Sandwiches ~ Ceapairí oscailte

Add soup or chips €2 each

Connemara Smoked Salmon

*Multi-seed soda bread, cucumber, lemon,
caper mayonnaise, tossed salad*

€8.95

Rosemary Cured Ham

*Home-made yeast bread, beef tomato,
Gouda sliced cheese, balsamic dressing,
tossed salad*

€7.95

Smoked Chicken

*Home-made yeast bread, cos lettuce, bacon,
parmesan, Caesar dressing, tossed salad*

€8.95

Salads ~ Sailéid

Small €7.95 / Large €9.95. Add soup or chips €2 each

Caesar Salad

*Crisp bacon, herb croutons, parmesan cheese,
cos lettuce, Caesar dressing*

Goat's Cheese Salad

*Roast beetroot, walnuts, olives, mixed leaves,
balsamic & honey dressing*

Superfood Salad

*Chickpea hummus, quinoa, feta cheese, oven baked
tomato, sunflower seeds, mixed leaves, olive oil vinaigrette*

Blue Cheese Salad

*Cashew nuts, poached pears, cherry tomatoes,
mixed leaves, wholegrain mustard vinaigrette*

Please inform your waiter before ordering of any food allergies or intolerances you may have, so we can modify the dishes to your required needs. All dishes contain allergens, a full list of allergens for each dish is available for your perusal, please ask a member of our team. All our chicken, beef & lamb is of Irish origin.

Brasserie Boards ~ Cláir an Tí

Great to share or on their own with a glass of wine or beer

West Coast Seafood Board ~ Bia Mara

Connemara smoked salmon, cod tempura, chilli prawn, Irish smoked tuna, tartar sauce, prawn crackers

Irish Cured Meat Board ~ Feolta Leasaithe

Curry chicken spring roll, gubbeen chorizo, nut crusted game cake, pulled pork rilette, bacon jam, brioche bread

Irish Cheese Board ~ Cáiseanna na hÉireann

Goat's cheese mousse, Killeen cumin seed cheese, Cooleeney camembert, Cashel blue cheese croquettes, golden raisin chutney, artisan crackers

Vegetarian Board ~ Veigeatórach

Spiced polenta chips, beetroot tzatziki, quinoa salad, chick pea hummus, red pepper relish, game chips

Selection Deli Board ~ Do Rogha

Choose any four ingredients from the above to make your own board

All Boards €14.95 each

½ Boards €7.95 each

Served with Brasserie bread & butter.

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Mains ~ Príomhchúrsaí

* Courgette Melanzane <i>Baked courgette, raisin, olive, pepper & tomato with salsa verde style dressing</i>	€10.95	* Pesto Crusted Breast of Irish Chicken <i>Bread stuffing, sweet potato gratin & chicken jus</i>	€12.95
100% Irish Pulled Pork Burger <i>Pickled slaw, yeast bread bun, burger sauce, Maris Piper chips</i>	€11.95	Grilled 8oz Sirloin Steak <i>Onion rings, tomato relish, Maris Piper chips, whiskey pepper sauce or garlic butter</i>	€16.95
* Pan-fried Salmon <i>Garden herb risotto, burnt sweetcorn salsa</i>	€12.95	Fish & Chips <i>Crispy battered cod, caper mayonnaise, Maris Piper chips</i>	€12.95
* 6 Hour Slow Roasted McGeough's Shoulder of Lamb <i>Root vegetable purée, peas, lamb & mint jus</i>	€12.95	McGeough's Beef Burger <i>In soft bap, gouda cheese, salad garnish, burger sauce, Maris Piper chips</i>	€11.95

One side dish is included with each main course marked with * Please choose your side from the list below.

Sides ~ Ar an Taobh

€3.50 each

- Baked carrot & parsnip
- Creamed mash with basil pesto
- Crisp batter onion rings
- Steamed broccoli & cauliflower
- Garlic & cheese potato gratin
- Tossed salad leaves with balsamic dressing
- In-house Maris Piper chips
- Pan-fried garlic mushrooms

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Desserts ~ Milseoga

70% Dark Chocolate & Orange Delice

Brownie base, caramel ice cream

In-house Peanut Butter Parfait

Butter scotch sauce & chocolate ice cream

Rice Pudding Crème Brûlée

Ginger bread, coconut ice cream

Apple & Cinnamon Slice

Egg custard, vanilla ice cream

Warm Chocolate Brownie

Chocolate sauce, rum & raisin ice cream

Dessert Special

Your waiter will inform you of today's special

Brasserie Ice Cream Selection

With a fruit compote & meringue. Choose 3 of the following:

- Caramel
- Vanilla
- Strawberry
- Black Forest
- Coconut
- Chocolate
- Rum & raisin

All Desserts €4.50

Homemade Fruit Scone €1.50

Served with jam, butter & cream

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