

APPETISERS

All Prices are in €

SOUP OF THE DAY *

Made with fresh vegetables in season 5.50

ORIENTAL DUCK SPRING ROLL 7.50

Crispy Shredded Duck in aromatic spices with
crunchy vegetables wrapped in filo,
served with spiced plum dip 7.50

TRADITIONAL GREEK SALAD* V 7.00

Mixed salad leaves tossed with feta cheese &
black olives in Brasserie dressing

GOLDEN FRIED BRIE V 7.50

on a bed of spinach & rocket salad ,
with toasted croutons & ballymaloe relish

BUFFALO WINGS* 7.50

Chicken Wings tossed in southern style sauce
with blue cheese dip

BRASSERIE FISH CAKES 7.50

Brasserie fish cakes coated in garlic & herb crumbs
finished with dill mayonnaise

CHICKEN LIVER PATE* 7.50

Homemade Chicken Liver Pate served with
fig confit & rocket & baby salad

GARLIC MUSHROOMS V 7.00

Deep fried Crispy Mushrooms with garlic dip, Magic!.

*Coeliac Friendly V -Vegetarian

**NO SERVICE CHARGE
10% ON FOOD ON PARTIES OF 6 OR MORE**

MAIN COURSE

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TODAY CHEF SPECIALS	€DAILY
Chefs daily "Creation" & 'Catch'	
JULIENNE OF BEEF IN PEPPER SAUCE*	18.50
Julienne of Irish sirloin marinated in black pepper sauce Stir fried with crispy vegetables & served with Egg fried Rice	
IRISH PORK CHOPS *	19.00
Pan fried Irish Pork Chops on a bed of braised cider apples with wholegrain mustard cream	
IRISH LAMB CUTLETS	19.95
Pan fried Irish Lamb cutlets with fresh mango chutney & mixed leaf salad.	
BAKED FILLET OF COD	19.95
Fresh Cod fillet with a herb crust & sundried tomato cream	
CAJUN CHICKEN*	17.50
A delicious fusion of tender chicken, Cajun spices & crunchy vegetables served with basmati rice	
VEGETABLE CHOW MEIN V	14.00
Oriental Vegetables stir fried with Chinese noodles in a chilli & soya sauce	
PAN FRIED CHICKEN SUPREME *	17.50
Pan Fried Irish chicken supreme with Sauté potatoes & marsala sauce	

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STEAKS *

All our steaks are prime Wexford beef specifically aged for "The Brasserie" @ Bewleys Hotels

10oz RIB EYE STEAK *	19.95
Prime chargrilled rib eye (We recommend that you have this beef cooked no more than medium)	
10oz SIRLOIN *	19.95
Prime chargrilled sirloin	

Steaks are served with vine ripened tomato & garlic confit & a choice of Garlic Butter or Three Peppercorn sauce. Well done steaks are not Chargrilled and please allow 25 minutes.

PASTA

TAGLIATELLE CARBONARA	18.00
Traditional Carbonara with lardons of bacon in a white wine cream & parmesan sauce	
PENNE PRIMAVERA V	14.00
Penne tossed in a basil pesto cream with market vegetables	

SIDE ORDERS

TRADITIONAL GARLIC BREAD	3.00
SAUTE MUSHROOMS	
SAUTE ONIONS	
FRENCH FRIES OR SAUTE POTATOES	
VEGETABLES OF THE DAY/SAUTE MANGE TOUT	
BABY CAESAR SALAD	

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Dinner Menu €26.00

"Early Bird" Starter *OR* Dessert with Main Course Tea/Coffee €20.00
(Last Order 7pm)

STARTERS

SOUP OF THE DAY*

Made with fresh vegetables in season

CHICKEN LIVER PATE

Homemade Chicken Liver Pate served with fig confit & rocket & baby leaf salad

GARLIC MUSHROOMS V

Deep fried Crispy Mushrooms with garlic dip, Magic!.

BUFFALO WINGS*

tossed in southern style sauce with blue cheese dip

TRADITIONAL GREEK SALAD* V

black olives in Brasserie dressing

MAIN COURSE

IRISH PORK CHOPS*

Pan Fried Irish Pork chops on a bed of braised cider apples with wholegrain mustard cream

GOLDEN FRIED GOUJONS OF WHITING

Golden crumbed Goujons of fresh filleted whiting with homemade tartare sauce & baby leaf salad

PAN FRIED CHICKEN SUPREME*

Pan Fried Irish chicken supreme with sauté potatoes & marsala sauce

BAKED FILLET OF SALMON*

Served on a bed of creamed leeks with coriander cream

100Z RIB EYE STEAK* (€3.00 SUPPLEMENT)

Prime aged rib eye served with vine ripened tomato & garlic confit & garlic butter or peppercorn sauce
(We recommend this is cooked no more than medium)

TAGLIATELLE CARBONARA

Traditional carbonara with lardons of bacon in white wine, cream & fresh parmesan sauce

TODAY'S CHEF SPECIALS

Chef's Daily "Creation" & "Catch"

DESSERTS CHOICE FROM MENU

All our beef & lamb is Irish, supplied by Ashgrove Meats & Hicks Food

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