

# APPETISERS

- SOUP OF THE DAY \*** **5.50**  
*Made with fresh vegetables in season*
- ORIENTAL DUCK SPRING ROLL** **7.50**  
*Crispy Shredded Duck in aromatic spices with crunchy vegetables wrapped in filo, served with spiced plum dip*
- 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!*

All Prices are in €

\*Coeliac Friendly V -Vegetarian

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

# MAIN COURSE

All Prices are in €

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

\*Coeliac Friendly V -Vegetarian

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

All Prices are in €

## 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**

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

**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\***

*Mixed salad leaves tossed with feta cheese & tossed in southern style sauce with blue cheese dip*

**TRADITIONAL GREEK SALAD\* V**

*black olives in Branserie 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*

**10OZ RIB EYE STEAK \* (€3.00 SUPPLEMENT)**

*Prime aged rib eye served with vine ripened tomato & garlic confit & garlic butter or peppercorn sauce*

**NO SERVICE CHARGE**

**10% ON FOOD ON PARTIES OF 6 OR MORE**

*(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*

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