

BROWN'S BRASSERIE

BREAKFAST

BROWN'S BRASSERIE

Eggs & Toast €11

Choice of eggs & sauce served with
toasted Bretzel sourdough

- Creamy scrambled eggs
- Poached eggs
- Sunny-side-up eggs

Basil Pesto | Harissa | Hollandaise

Add honey-glazed halloumi €3.5

Full Irish Breakfast €18

Creamy scrambled eggs, applewood
smoked bacon, Clonakilty black & white
pudding, Cumberland sausage, chive
potato cake, tomato relish & Bretzel
granary toast

Protein Start €17

Thick-cut slice of sourdough toast, smashed
avocado, applewood smoked bacon,
poached eggs, tomato chilli jam

The Classic Benedict €16

Applewood smoked bacon & poached
eggs on brioche toast, topped with
hollandaise

Handpicked Crab Eggs Benedict €21

Crab, poached eggs on brioche toast,
topped with citrus hollandaise

Bacon French Toast €16.5

Sweet-cured crispy bacon with vanilla
bourbon maple syrup

Whipped Sweet Potato Hummus €16

Sweet potato hummus served on toasted
sourdough, poached eggs, roasted
chickpeas, spicy harissa

Our fare is shaped by long-standing relationships with Irish
producers, where local ingredients are sourced via sustainable
practices. From the farm to your table, we serve only the freshest
seasonal produce, along with free-range eggs and premium Irish
beef and chicken.

BREAKFAST

Scones & Pastries Selection €4.8

Raspberry Scone
Fruit Scone
Plain Scone

Scones served with fresh cream, jam & butter

All Butter Croissant
Almond Croissant
Pain au chocolat
Pear & Almond Slice

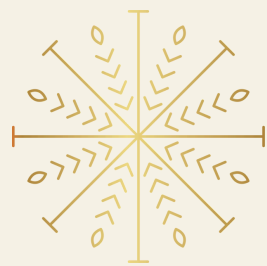
Pastries are handcrafted
by Tartine Organic Bakery.

Tea & Coffee

Espresso	€3.8	Chai Latte	€4.5
Americano	€4.2	Hot Chocolate	€4.9
Flat white	€4.7	Breakfast Tea	€3.8
Latte	€4.7	Earl Grey	€3.8
Cappuccino	€4.7	Herbal Teas	€4
Matcha Latte	€4.9	Chamomile	
Mocha	€5.2	Peppermint	
		Green Tea	
		Wild Berry	

Juices

Cold Press Apple Juice	€5
Fresh Orange Juice	€5



BROWN'S BRASSERIE

LUNCH

BROWN'S BRASSERIE

Nibbles

- **Smoked, Sea Salt Toasted Almonds** €6
- **Breads and Dips** €9
 - Sourdough & Granary served with sun-dried tomato pesto, basil & herb pesto

Charcuterie €16

A selection of olives, sun-dried tomatoes, artichoke hearts, sweet potato hummus, crusty sourdough, serrano ham, aged balsamic vinegar, virgin olive oil

Sandwiches

Festive Sandwich €21
Honey roast ham, onion and sage stuffing, roast turkey, cranberry sauce, garlic aioli and brie cheese on a toasted ciabatta, served with rustic fries

Open Handpicked Crab Sandwich €24
Chive, lime & chilli creamy crab salad served on toasted crusty sourdough, served with shoestring fries

Salads

Chicken Schnitzel Caesar €21
Crunchy chicken schnitzel, Romaine lettuce, crispy pancetta, Parmesan & basil Caesar dressing

Halloumi & Hummus Salad €19
Tomato & harissa hummus, grilled halloumi, baby leaves, pickled red onion, quinoa, beetroot, pomegranate & citrus dressing

Vegan option available with sesame-crust ed tofu

Starters

Smoked Salmon Platter €15
Roasted beetroot, avocado mousse, pickled red onion, capers, dill & lime cream cheese, Guinness bread

Seafood Chowder €14
Fresh salmon, cod & smoked haddock, flavoured with herbs & served with toasted sourdough

Prawn Cocktail €15
King prawns, bloody Mary sauce, cucumber, avocado mousse

Herb-crust ed Tipperary Brie €14
Panko and herb-coated Tipperary Brie, pear & walnut salad, cranberry sauce

Stuffed Grilled Portobello Mushroom €12
Sautéed baby spinach with wild garlic and olive oil, served with basil pesto

Pulled Pork Croquette €14
Honey roast parsnip puree, red wine reduction, parsnip crisp

Main Courses

Turkey & Ham Roast €28
Roast turkey & maple glazed ham, bacon brussels sprouts, duck fat roast potatoes, onion & sage stuffing, cranberry compote, red wine jus

Lemon & Green Pesto Tagliolini €23
Baby spinach, broccoli, & sundried tomato in a light basil & lemon sauce, topped with Parmesan. Made with Cipriani's organic egg tagliolini
Add Chicken €5 | Add Prawns €5

Roast Irish Chicken Supreme €26
Smoked bacon & leek white wine sauce, grilled leek, fondant potato

Brown's Fish Pie €26
Cod, salmon, smoked haddock & king prawn tails, local herbs, creamy mash potato crust, served with dressed garden salad

Slow-braised Feather Blade €30
Feather blade braised in red wine, served with creamy mash, glazed heritage carrots and roast baby turnip, rich port jus

Porcini & Wild Mushrooms Gnocchi €24
Served with roasted, crushed chestnuts and potato gnocchi

LUNCH

Cocktails

Aperol Mimosa €12
Aperol Liqueur, Prosecco, fresh orange juice

Hugo Spritz €14
St. Germain Elderflower Liqueur, Prosecco, fresh lime, mint, soda water

Paloma €14
Don Julio Tequila, fresh grapefruit juice, lime, soda water

Espresso Martini €14
Istil38 Vanilla Vodka, Coffee Liqueur, espresso

French 75 €14
Drumshanbo Irish Gin, Champagne, lemon, & simple syrup

Passionfruit Martini €14
Istil38 Vanilla Vodka, passionfruit liqueur & puree, Prosecco, lemon juice

Selection of cocktails available as non-alcoholic.
Please ask your server for more information

Sides

Truffle & Parmesan fries	€7	Glazed carrots	€5.5
Sweet potato fries	€6	Shoestring fries	€5.5
Bacon brussels sprouts	€6.5	Garden salad	€6.5

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BROWN'S BRASSERIE

BRUNCH

All Day Saturday & Sunday

BRUNCH MENU

All Day Saturday & Sunday

BROWN'S BRASSERIE

Nibbles

- **Smoked, Sea Salt Toasted Almonds** €6
- **Breads and Dips** €9
 - Sourdough & Granary served with sun-dried tomato pesto, basil & herb pesto

Brunch Classics

Full Irish Breakfast	€18
Creamy scrambled eggs, applewood smoked bacon, Clonakilty black & white pudding, Cumberl& sausage, chive potato cake, tomato relish & Bretzel granary toast	
Protein Start	€17
Thick-cut slice of sourdough toast, smashed avocado, Applewood smoked bacon, poached feggs, tomato chilli jam	
The Classic Benedict	€16
Applewood smoked bacon & poached eggs on brioche toast, topped with hollandaise	
Handpicked Crab Eggs Benedict	€21
Crab, poached eggs on brioche toast, topped with citrus hollandaise	
Bacon French Toast	€16.5
Sweet-cured crispy bacon with vanilla bourbon maple syrup	

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Sandwiches

Festive Sandwich	€21
Honey roast ham, onion and sage stuffing, roast turkey, cranberry sauce, garlic aioli and brie cheese on a toasted ciabatta, served with rustic fries	
Open Kilkee Crab Sandwich	€21
Chive, lime & chilli creamy crab salad served on toasted crusty sourdough, shoestring fries	

Salads

Chicken Schnitzel Caesar	€21
Crunchy chicken schnitzel, Romaine lettuce, crispy pancetta, Parmesan & basil Caesar dressing	
Halloumi & Hummus Salad	€19
Tomato & harissa hummus, grilled halloumi, baby leaves, pickled red onion, quinoa, beetroot, pomegranate & citrus dressing	
Vegan option available with sesame-crusted tofu	

Starters

Seafood Chowder	€14
Fresh salmon, cod & smoked haddock, flavoured with herbs & served with toasted sourdough	
Stuffed Grilled Portobello Mushroom	€12
Sautéed baby spinach with wild garlic and olive oil, served with basil pesto	
Prawn Cocktail	€15
King prawns, bloody Mary sauce, cucumber, avocado mousse	
Herb-crusted Tipperary Brie	€14
Panko and herb-coated Tipperary Brie, pear & walnut salad, cranberry sauce	
Pulled Pork Croquettes	€14
Honey roast parsnip puree, red wine reduction, parsnip crisp	

Main Courses

Turkey Ham Roast	€28
Roast turkey & maple glazed ham, bacon brussels sprouts, duck fat roast potatoes, onion & sage stuffing, cranberry compote, red wine ju	
Lemon & Green Pesto Tagliolini	€23
Baby spinach, broccoli, & sundried tomato in a light basil & lemon sauce, topped with Parmesan. Made with Cipriani's organic egg tagliolini	
Add Chicken €5 Add Prawns €5	
Roast Irish Chicken Supreme	€26
Smoked bacon & leek white wine sauce, grilled leek, fondant potato	
Brown's Fish Pie	€26
Cod, salmon, smoked haddock & king prawn tails, local herbs, creamy mash potato crust, served with dressed garden salad	
Slow-braised Feather Blade	€30
Feather blade braised in red wine, served with creamy mash, glazed heritage carrots and roast baby turnip, rich port jus	
Porcini & Wild Mushrooms Gnocchi	€24
Served with roasted, crushed chestnuts and potato gnocchi	

Sides

Truffle & Parmesan fries	€7
Sweet potato fries	€6
Bacon brussels sprouts	€6.5
Glazed carrots	€5.5
Shoestring fries	€5.5
Garden salad	€6.5

Cocktails

Aperol Mimosa	€12
Aperol Liqueur, Prosecco, fresh orange juice	
French 75	€14
Drumshanbo Irish Gin, Champagne, lemon, & simple syrup	
Hugo Spritz	€14
St. Germain Elderflower Liqueur, Prosecco, fresh lime, mint, soda water	
Paloma	€14
Don Julio Tequila, fresh grapefruit juice, lime, soda water	
Passionfruit Martini	€14
Istil38 Vanilla Vodka, passionfruit liqueur & puree, Prosecco, lemon juice	
Espresso Martini	€14
Istil38 Vanilla Vodka, Coffee Liqueur, espresso	

Mocktails

Kiwi & Mint Lemonade	€11
Freshly squeezed lemon juice, kiwi, mint, & soda	
Passionfruit Tini	€11
Clear T alcohol-free spirit, passionfruit, lemon, non-alcoholic Prosecco	
Niña Colada	€11
Clean R alcohol-free, coconut syrup, pineapple juice	
Pink Berry Fizz	€11
Clean G rhubarb, elderflower & raspberry syrup, lemon, soda	