

BROWN'S BRASSERIE

BRUNCH

All Day Saturday & Sunday



FOR INFORMATION ON ALLERGENS, PLEASE SCAN THE QR CODE.

BRUNCH MENU

All Day Saturday & Sunday

Nibbles

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

Brunch Classics

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 €18.5

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

Harissa Eggs Florentine €17

Char-grilled sweet potato, wilted spinach, poached eggs, harissa hollandaise

The Classic Benedict €16.5

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

Maple Bacon & Pecan French Toast €16.5

Sweet cured crispy bacon, toasted pecan nuts, bourbon maple syrup

Strawberry & Ricotta French Toast €16

Whipped ricotta, warm honey, strawberries, Maldon sea salt

Sandwiches

The Ultimate Club Sandwich €21

Roasted chicken, smoked pancetta, lettuce, plum tomato, egg salad, pesto aioli in toasted Bretzel white bread, served with shoestring fries

Open Prawn Sandwich €22

Granary bread, sliced avocado, romaine lettuce, lemon & dill prawns, 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-crusting tofu

Hot Honey Salmon Bowl €25

Basmati rice, grilled salmon, avocado, edamame beans, cucumber, dill crème fraiche

Starters

Soup Of The Day €9.5

Served with toasted sourdough bread

Seafood Chowder €15

Rich & creamy chowder, made with fresh salmon, cod, prawn & smoked haddock, flavoured with herbs & served with toasted sourdough

Gambas €16

Sautéed prawns, smoked paprika & chilli-infused oil, citrus zest, served with crusty sourdough bread

Feta and Beet Salad €12

Roast beets, orange segment, mixed salad greens, crumbled feta, citrus vinaigrette

Main Courses

Tagliolini Aglio e Olio €21

Grilled courgettes, olive oil, red chilli, garlic confit, fresh parsley, parmesan shavings
Made with Cipriani's organic egg tagliolini
Add Chicken €5 | Add Prawns €5

Half Roast Irish Chicken €26

Brown butter & sage stuffing, fondant potato, glazed carrots, white wine jus

Slow-braised Beef & Guinness Pie €22

Beef shin and short rib, caramelised Guinness onion, thyme, puff pastry, champ potato, glazed carrots.

Traditional Fish & Chips €24.5

Lightly battered fresh cod fillet with hand-cut chips, pea & mint purée, caper & herb aioli

Saffron & Salmon Risotto €26

Pan-fried salmon, saffron risotto, black kale, herb oil

Surf & Turf €29.9

6oz flat iron steak, grilled prawns, shoestring fries, French beans, chimichurri

Sides

Truffle & Parmesan fries €7

Sweet potato fries €6

Tenderstem Broccoli €5.5

Shoestring fries €5.5

Garden salad €6.5

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.

Cocktails

Aperol Mimosa €12

Aperol Liqueur, Prosecco, fresh orange juice

French 75 €14

Drumshanbo Irish Gin, Prosecco, lemon, & simple syrup

Hugo Spritz €14

Elderflower Liqueur, Prosecco, fresh lime, mint, soda water

Paloma €14

Don Julio Blanco Tequila, Poachers grapefruit soda, fresh lime

Passionfruit Martini €14

Istil38 Vanilla Vodka, passionfruit liqueur & puree, Prosecco, lemon juice

Espresso Martini €14

Istil38 Vanilla Vodka, Coffee Liqueur, espresso

Mocktails €11

Kiwi & Mint Lemonade €11

Freshly squeezed lemon juice, kiwi, mint, & soda

Passionfruit Tini €11

Clear T alcohol-free spirit, passionfruit, lemon

Niña Colada €11

Clean R alcohol-free, coconut syrup, pineapple juice

Pink Berry Fizz €11

Clean G rhubarb, elderflower & raspberry syrup, lemon, soda