

BROWN'S BRASSERIE

LUNCH



FOR INFORMATION ON ALLERGENS, PLEASE SCAN THE QR CODE.

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Nibbles

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

Sandwiches

The Ultimate Club Sandwich €20
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

Smoked Bacon & Kale Croquettes €14
Braised leek, parsley cream, Clonakilty black pudding crumb

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

Tipperary Melted Brie €14
Baked Cooleeney brie, apricot & pistachio crumble, hot honey, toasted crusty sourdough bread

Feta and Beet Salad €12
Roast beets, orange segment, mixed salad greens, crumbled feta, citrus vinaigrette

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

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

Slow-Roasted 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

Cocktails

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

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

Paloma €14
Don Julio Blanco Tequila, Poachers grapefruit soda, fresh lime

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

French 75 €14
Drumshanbo Irish Gin, Prosecco, 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

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| Truffle & Parmesan fries €7 | Shoestring fries €5.5 | Tenderstem Broccoli €5.5 |
| Sweet potato fries €6 | 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.