

# BROWN'S BRASSERIE

## BREAKFAST



FOR INFORMATION ON ALLERGENS, PLEASE SCAN THE QR CODE.

# BROWN'S BRASSERIE

## Eggs & Toast

€11

Choice of eggs & sauce served with toasted Bretzel sourdough

- Creamy scrambled eggs

- Poached eggs

- Sunny-side-up eggs

Harissa | Hollandaise | Tomato chilli jam

## 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

## Wild Mushrooms On Toast

€16.5

Sauté wild mushrooms, fresh herbs, poached eggs, chilli-infused olive oil

## The Classic Benedict

€16.5

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

## Eggs Royale

€17

Smoked salmon & poached eggs on brioche toast topped with hollandaise

## Bacon & Sausages Toastie

€12

Cumberland sausage, smoked streaky bacon, Guinness smoky tomato ketchup, sourdough bread

## Pancakes

### Maple Bacon & Pecan Pancakes

€16.5

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

### Berry Pancakes

€16

Fresh Berries and Vanilla Crème Fraiche

# BREAKFAST

## Scones & Pastries Selection

€4.8

Scones & Pastries served until 11.30AM

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

Americano €4.2

Flat white €4.7

Latte €4.7

Cappuccino €4.7

Matcha Latte €4.9

Mocha €5.2

Chai Latte €4.5

Hot Chocolate €4.9

Breakfast Tea €3.8

Earl Grey €3.8

Herbal Teas €4

Chamomile

Peppermint

Green Tea

Wild Berry

## Juices

Cold Press Apple Juice €5

Fresh Orange Juice €5

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# BROWN'S BRASSERIE

## LUNCH



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# BROWN'S BRASSERIE

# LUNCH

## Nibbles

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

## Starters

**Soup Of The Day** €9.5

Served with toasted sourdough bread

**Buffalo Burrata Salad** €16

Calabrian pepper and sun-dried tomato vinaigrette, fresh basil, toasted pine nuts

**Gambas** €16

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

**Lemon Artichoke Romaine Salad** €12

Tossed romaine salad, plum tomato, artichoke hearts, ripe olives, lemon & herbs dressing, shaved parmesan

**Smoked Salmon Platter** €15

Roasted beetroot, avocado mousse, pickled red onion, capers, dill & lime cream cheese, Guinness bread

**Prosciutto Crudo & Peach Antipasto** €14

Shaved Parmesan, rocket and basil leaves, crushed pistachio

Add Burrata €5

## 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

**Tuscan Chicken Supreme** €25

Sundried-tomato, spinach, parmesan and crème fraîche, sauté potatoes

**Traditional Fish & Chips** €24.5

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

**Mussels & Frites** €22

Garlic and shallots Beurre Blanc, side of shoestring fries

**Confit Duck** €25

French beans and grilled sweet potato, garlic confit, apple cider jus

**Prosecco & Lemon Prawn Vol-au-vents** €25

Prosecco cream & leek, flaky puff pastry, grilled asparagus

## Cocktails

**Aperol Mimosa** €12

Aperol Liqueur, Prosecco, fresh orange juice

**Hugo Spritz** €14

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

**Rose Spritz** €14

Bombay Sapphire, Martini Rosso, Elderflower tonic, fresh orange

**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

## 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

**Crispy Cod Sandwich** €21.5

Golden fried cod fillet, tartar sauce, pickled red onion, shredded lettuce on bla bun, rustic fries

## Salads

**Chicken Schnitzel Caesar** €21

Crunchy chicken schnitzel, Romaine lettuce, crispy pancetta, Parmesan & basil Caesar dressing

**Nicoise Salad** €22

Seared black sesame tuna, crunchy lettuce, ripe tomatoes, baby potatoes, French beans, black olives, eggs, lemon and herb olive oil

**Watermelon Feta Cheese Salad** €15

Rucola and basil leaves, red onion, sliced cucumber, lemon & balsamic vinaigrette

## Sides

**Truffle & Parmesan fries** €7

**Sweet potato fries** €6

**Shoestring fries** €5.5

**Garden salad** €6.5

**Grilled Asparagus** €5

**French Beans** €4

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## BRUNCH

*All Day Saturday & Sunday*



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# 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
- Harissa | Hollandaise | Tomato chilli jam

### 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

### Wild Mushrooms On Toast €16.5

Sauté wild mushrooms, fresh herbs, poached eggs, chilli-infused olive oil

### The Classic Benedict €16.5

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

### Maple Bacon & Pecan Pancakes €16.5

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

### Berry Pancakes €16

Fresh Berries and Vanilla Crème Fraiche

## 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

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Golden fried cod fillet, tartar sauce, pickled red onion, shredded lettuce on bla bun, rustic fries

## Salads

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Crunchy chicken schnitzel, Romaine lettuce, crispy pancetta, Parmesan & basil Caesar dressing

### Nicoise Salad €22

Seared black sesame tuna, crunchy lettuce, ripe tomatoes, baby potatoes, French beans, black olives, eggs, lemon and herb olive oil

## Starters

### Soup Of The Day €9.5

Served with toasted sourdough bread

### Buffalo Burrata Salad €16

Calabrian pepper and sun-dried tomato vinaigrette, fresh basil, toasted pine nuts

### Gambas €16

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

### Lemon Artichoke Romaine Salad €12

Tossed romaine salad, plum tomato, artichoke hearts, ripe olives, lemon & herbs dressing, shaved parmesan

### Prosciutto Crudo & Peach Antipasto €14

Shaved Parmesan, rocket and basil leaves, crushed pistachio  
Add Buratta €5

## 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

### Tuscan Chicken Supreme €25

Sundried- tomato, spinach, parmesan and crème fraiche, sauté potatoes

### Traditional Fish & Chips €24.5

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

### Mussels & Frites €22

Garlic and shallots Beurre Blanc, side of shoestring fries

### Confit Duck €26

French beans and grilled sweet potato, garlic confit, apple cider jus

## Sides

### Truffle & Parmesan fries €7

### Sweet potato fries €6

### Grilled Asparagus €5

### Shoestring fries €5.5

### Garden salad €6.5

### French Beans €4

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## Cocktails

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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

### Rose Spritz €14

Bombay Sapphire, Martini Rosso, Elderflower tonic, fresh orange

### 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