BROWN'S BRASSERIE

LUNCH

FOR INFORMATION ON ALLERGENS, PLEASE SCAN THE QR CODE.

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Nibbles

- **Smoked Sea Salt Toasted Almonds** **€6.00**
- **Breads and Dips** **€9.00**

Sourdough and Granary served with sun-dried tomato pesto, basil and herb pesto

Sandwiches

Open Prawn Sandwich **€21.00**
Lemon, caper and garlic pan-fried prawns, romaine lettuce, sliced avocado and pickled red onion, harissa crème fraîche, sourdough toast, shoestring fries

Christmas Sandwich **€21.50**
Roast turkey, baked ham, brie, stuffing, garlic aioli, cranberry compote, rocket on toasted ciabatta, shoestring fries

Salads

Goat's Cheese and Beetroot Salad **€19.00**
Grilled goat's cheese, roast beets, red onion, candied walnuts, mixed leaves, balsamic dressing

Add Chicken **€5.00**

Chicken Schnitzel Caesar **€21.00**
Crunchy chicken schnitzel, romaine lettuce, crispy pancetta, Parmesan and basil Caesar dressing

Starters

Soup of the Day **€9.50**
Served with toasted sourdough bread

Seafood Chowder **€14.00**
Rich and creamy chowder, made with fresh salmon, cod, prawn and smoked haddock, fresh dill and served with Guinness bread

Chicken Liver Pâté **€14.00**
Cranberry and port chutney, pickled red onion, toasted brioche, spiced poached pear

Smoked Salmon Platter **€15.00**
Roasted beetroot, avocado mousse, pickled red onion, capers, dill and lime cream cheese, Guinness bread

Crispy Herbed Brie **€15.00**
Cranberry sauce, candied walnuts

Crispy Pork Belly **€15.00**
Carrot and orange purée, apple cider reduction, crispy parsnip

Gambas **€16.00**
Sautéed prawns, smoked paprika and chilli-infused oil, citrus zest, served with crusty sourdough bread

Main Courses

Wild Mushroom Tagliatelle Pasta **€21.00**
Egg tagliatelle, garlic, herb and butter sauce with earthy wild mushrooms and Parmigiano-Reggiano

Add Chicken **€5.00**

Hereford Prime Certified Smash Burger **€23.00**
Two premium Irish beef patties, aged white cheddar, truffle aioli, caramelised onion, rocket, rustic fries

Traditional Fish and Chips **€24.50**
Lightly battered fresh cod fillet with hand-cut chips, pea and mint purée, caper and herb aioli

Prosecco Cream Chicken Supreme **€25.00**
Parsnip and thyme mash, roast baby turnip, Clonakilty black pudding crumbs

Braised Feather Blade of Beef **€26.00**
Potato fondant, garlic confit, roast root vegetables, red wine reduction

Traditional Festive Roast **€26.00**
Roast turkey, homemade baked ham, Brussels sprouts, cranberry compote, creamy mash potato, onion and sage stuffing, chef's gravy

Cocktails

Festive Aperol **€13.00**
Aperol liqueur, prosecco, cranberry juice, soda water, sprig of rosemary

Winter Woods Espresso Martini **€14.00**
Espresso, bourbon, Kahlúa, maple syrup, and sea salt

Honey Ginger French 75 **€14.00**
Drumshanbo Irish Gin, prosecco, lemon, ginger and honey syrup

Maple Whiskey Sour **€14.00**
Bulleit Bourbon, fresh lemon juice, egg whites, maple syrup, aromatic bitters, orange peel

Passionfruit Martini **€14.00**
Istil38 vanilla vodka, passionfruit liqueur and purée, prosecco, lemon juice

Mistletoe Martini **€15.00**
Istil38 vodka, elderflower liqueur, cranberry juice, egg whites, rosemary and granulated sugar

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

Sides

Shoestring Fries **€5.50**
Sweet Potato Fries **€6.00**
Garden Salad **€6.50**
Truffle and Parmesan Fries **€7.00**

Our fare is shaped by long-standing relationships with Irish producers, sourcing local ingredients through sustainable practices. From farm to table, we serve only the freshest seasonal produce, along with premium Irish beef, chicken, and free-range eggs. Healthy, nutritious, and always full of flavour.