

BROWN'S BRASSERIE

BREAKFAST

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Eggs & Toast €10.5

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

Whipped Sweet Potato Hummus €16

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

Steak & Eggs €30

8oz premium striploin steak, sunny-side-up eggs, chimichurri, shoestring fries

The Classic Benedict €16

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

Kilkee Crab Eggs Benedict €18

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

Bacon French Toast €16

Sweet-cured crispy bacon with vanilla bourbon maple syrup

Toasted Banana Bread €10

Thick-cut toasted banana bread served with whipped almond butter, sliced banana, mixed seeds

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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 LUNCH

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

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 Kilkee Crab Sandwich €21

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

Hot Honey Chicken Bowl €20

Sweet & spicy crispy chicken, fragrant rice, pickled onion, shredded lettuce, fresh avocado, red slaw, toasted mixed seeds, chilli & lime dressing

Starters

Soup Of The Day €9.5

Served with toasted sourdough bread

Smoked Salmon Platter €15

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

Seafood Chowder €14

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

Kilkee Crab Croquettes €15

Lemon, chilli & chive infused crab cakes, dressed mixed leaves, fresh herbs

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

Main Courses

Lemon & Green Pesto Tagliolini €22

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

Rigatoni Amatriciana €24

Smoked pancetta, onion, chilli, & pecorino in San Marzano tomato sauce, made with Cipriani's organic egg rigatoni

Traditional Fish & Chips €24.5

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

Roast Irish Chicken Supreme €26

Smoked bacon & leek white wine sauce, grilled leek, chive mash

Brown's Fish Pie €25

Cod, salmon, smoked haddock & king prawn tails, local herbs, creamy mash potato crust, served with dressed garden salad

Steak & Frites €33

8oz Premium striploin steak, grilled Portobello mushrooms, choice of pepper sauce or chimichurri, shoestring fries

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	Creamy mash potato	€6.5
Sweet potato fries	€5.5	Shoestring fries	€5.5
Rustic fries	€5.5	Garden salad	€6.5

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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

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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

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

Smoked Salmon Platter €15

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

Gambas €16

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

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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