

BROWN'S BRASSERIE

BREAKFAST



FOR INFORMATION ON ALLERGENS, PLEASE SCAN THE QR CODE.

Eggs Your Way €11

Choice of eggs and 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, Cumberland
sausage, applewood-smoked bacon,
Clonakilty black and white pudding, chive
potato cake, tomato relish and Bretzel
granary toast

Protein Start

Thick-cut slice of sourdough toast, smashed
avocado, applewood-smoked bacon,
poached eggs, tomato chilli jam

Avocado Smoked Salmon Toast

Smoked salmon and poached eggs on
sourdough toast with avocado and
oven-baked cherry tomatoes

The Classic Benedict €16.5

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

Woodland Mushrooms Benedict €16

Sautéed wild mushrooms and spinach, poached
eggs on brioche toast, topped with hollandaise

The Maple Breakfast Melt €14.5

Sweet cured crispy bacon, fried egg and maple
grilled cheese sandwich

Pancakes

Maple Bacon and Pecan Pancakes €16.5

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

Matcha Yoghurt Pancakes €16

Greek yoghurt, matcha, fresh berries, honey

Scones and Pastries Selection

Scones and Pastries served until 11.30AM

Raspberry Scone	€4.5
Fruit Scone	€4.5
Plain Scone	€4.5
Scones served with fresh cream, jam and butter	
All Butter Croissant	€4.6
Almond Croissant	€5
Pain au chocolat	€4.8
Pear and Almond Slice	€5.2

Pastries are handcrafted
by Tartine Organic Bakery.

Tea and 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	€4
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

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BROWN'S BRASSERIE

LUNCH



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LUNCH

Nibbles

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

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 €21
Lemon, caper and garlic pan-fried prawns, romaine lettuce, sliced avocado and pickled red onion, harissa crème fraîche, sourdough toast, shoestring fries

Salads

Chicken Schnitzel Caesar €21
Crunchy chicken schnitzel, Romaine lettuce, crispy pancetta, Parmesan and basil Caesar dressing

Goat's Cheese and Beetroot Salad €19
Grilled goat's cheese, roast beets, red onion, candied walnuts, mixed leaves, balsamic dressing

Add Chicken €5

Starters

Soup Of The Day €9.5
Served with toasted sourdough bread

Seafood Chowder €14
Rich and creamy chowder, made with fresh salmon, cod, prawn and smoked haddock, fresh dill and served with Guinness bread

Surf and Turf €17
Pan-seared Scallops on Clonakilty black pudding, lambs' lettuce, pea and mint purée, chilli oil

Gambas €16
Sautéed prawns, smoked paprika and chilli-infused oil, citrus zest, served with crusty sourdough bread

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

Smoked Chicken Tian €14
Shredded raw celery root, mustard-mayonnaise dressing, roasted red peppers, crusty sourdough bread

Main Courses

Wild Mushroom Tagliatelle Pasta €21
Egg tagliatelle, garlic, herb and butter sauce with earthy wild mushrooms and Parmigiano-Reggiano

Add Chicken €5

Saffron and Scallops Risotto €27
Creamy saffron-infused Arborio rice with pan-seared scallops, black truffle foam

Traditional Fish and Chips €24.5
Lightly battered fresh cod fillet with hand-cut chips, pea and mint purée, caper and herb aioli

Hereford Prime Certified Smash Burger €23
Two premium Irish beef patties, aged white cheddar, truffle aioli, caramelised onion, peppery arugula, rustic fries

Prosecco Cream Chicken Supreme €25
Parsnip and thyme mash, roast baby turnip, Clonakilty black pudding crumbs

Braised Feather Blade of Beef €26
Potato fondant, garlic confit, roast root vegetables, red wine reduction

Cocktails

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

Maple Whiskey Sour €14
Bulleit Bourbon, fresh lemon juice, egg whites, maple syrup, aromatic bitters, orange peel

Slow Negroni €14
Slow Gin, Sweet vermouth, Campari, orange twist

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

French 75 €14
Drumshanbo Irish Gin, Prosecco, lemon, and simple syrup

Passionfruit Martini €14
Istil38 Vanilla Vodka, passionfruit liqueur and puree, Prosecco, lemon juice

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

Sides

- | | | | |
|-----------------------------------|----|-------------------------|------|
| Truffle and Parmesan fries | €7 | Shoestring fries | €5.5 |
| Sweet potato fries | €6 | Garden salad | €6.5 |

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BROWN'S BRASSERIE

BRUNCH

All Day Saturday and Sunday



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BRUNCH MENU

All Day Saturday and Sunday

Nibbles

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

Brunch Classics

Eggs Your Way €11

Choice of eggs and 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 and white pudding, Cumberland sausage, chive potato cake, tomato relish and Bretzel granary toast

Avocado Smoked Salmon Toast €18

Smoked salmon and poached eggs on sourdough toast with avocado and oven-baked cherry tomatoes

The Classic Benedict €16.5

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

Woodland Mushrooms Benedict €16

Sautéed wild mushrooms and spinach, poached eggs on brioche toast, topped with hollandaise

Maple Bacon and Pecan Pancakes €16.5

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

Matcha Yoghurt Pancakes €16

Greek yoghurt, matcha, fresh berries, honey

Sandwiches

The Ultimate Club Sandwich €21

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Lemon, caper and garlic pan-fried prawns, romaine lettuce, sliced avocado and pickled red onion, harissa crème fraîche, sourdough toast, shoestring fries

Salads

Chicken Schnitzel Caesar €21

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

Goat’s Cheese and Beetroot Salad €19

Grilled goat’s cheese, roast beets, red onion, candied walnuts, mixed leaves, balsamic dressing

Add Chicken €5

Starters

Soup Of The Day €9.5

Served with toasted sourdough bread

Seafood Chowder €14

Rich and creamy chowder, made with fresh salmon, cod, prawn and smoked haddock, fresh dill and served with Guinness bread

Surf and Turf €17

Pan-seared Scallops on Clonakilty black pudding, lambs’ lettuce, pea and mint purée, chilli oil

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Main Courses

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Egg tagliatelle, garlic, herb and butter sauce with earthy wild mushrooms and Parmigiano-Reggiano
Add Chicken €5

Saffron and Scallops Risotto €27

Creamy saffron-infused Arborio rice with pan-seared scallops, black truffle foam

Traditional Fish and Chips €24.5

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

Hereford Prime Certified Smash Burger €23

Two premium Irish beef patties, aged white cheddar, truffle aioli, caramelised onion, peppery arugula, rustic fries

Prosecco Cream Chicken Supreme €25

Parsnip and thyme mash, roast baby turnip, Clonakilty black pudding crumbs

Braised Feather Blade of Beef €26

Potato fondant, garlic confit, roast root vegetables, red wine reduction

Sides

Truffle and Parmesan fries €7

Sweet potato fries €6

Shoestring fries €5.5

Garden salad €6.5

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Cocktails

Aperol Mimosa €12

Aperol Liqueur, Prosecco, fresh orange juice

French 75 €14

Drumshanbo Irish Gin, Prosecco, lemon, and simple syrup

Maple Whiskey Sour €14

Bulleit Bourbon, fresh lemon juice, egg whites, maple syrup, aromatic bitters, orange peel

Slow Negroni €14

Slow Gin, Sweet vermouth, Campari, orange twist

Passionfruit Martini €14

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

Espresso Martini €14

Istil38 Vanilla Vodka, Coffee Liqueur, espresso

Mocktails

Green Apple and Cinnamon €11

Clean G, apple and cinnamon syrup, fresh lemon juice, soda

Passionfruit Tini €11

Clear T alcohol-free spirit, passionfruit, lemon

Zero Royale €11

Non-Alcoholic prosecco, crème de cassis syrup, fresh berries

Morello Colins €11

Clean G, Morello cherry syrup, fresh lemon juice, soda water

BROWN'S BRASSERIE

DRINKS MENU



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BRASSERIE

Cocktails

The Classics

Tom Collins	€12
Drumshanbo Gunpowder Irish gin, fresh lemon juice, sugar, soda water	
Classic Martini	€14
Istil38 Vodka or Drumshanbo Gunpowder Gin, Martini Extra Dry Vermouth, lemon peel or olives	
Paloma	€14
José Cuervo Tequila, Poachers grapefruit soda, fresh lime	
Boulevardier	€14
Bulleit Bourbon whiskey, Campari, Martini Rosso, orange twist	

Mocktails

Green Apple and Cinnamon	€11
Clean G, apple and cinnamon syrup, fresh lemon juice, soda	
Passionfruit Tini	€11
Clear T alcohol-free spirit, passionfruit, lemon	
Zero Royale	€11
Non-Alcoholic prosecco, crème de cassis syrup, fresh berries	
Morello Colins	€11
Clean G, Morello cherry syrup, fresh lemon juice, soda water	

The Modern Classics

Maple Whiskey Sour	€14
Bulleit Bourbon, fresh lemon juice, egg whites, maple syrup, aromatic bitters, orange peel	
Slow Negroni	€14
Slow Gin, Sweet vermouth, Campari, orange twist	
Fire and Passion Margarita	€14
Chilli-infused Jose Cuervo, Cointreau, Passion fruit, Tajin powder	
Strawberry Fields	€14
Istil38 Pot Still Vodka, wild strawberry syrup, fresh lemon juice, prosecco frizzante	
The Spring Roast Martini	€15
Istil38 Vanilla vodka, coffee liqueur, espresso, honey, Cointreau	
Lemondrop Martini	€15
Istil38 vodka, Cointreau, fresh lemon, simple syrup	
Mimosa and Royals	
Aperol Mimosa	€12
Aperol Liqueur, Prosecco, fresh orange juice	
French 75	€14
Drumshanbo Irish Gin, Prosecco, lemon, and simple syrup	
Kir Royale	€14
Marquis de Goulaine Crémant, crème de cassis	

Soft Drinks and Coffee

Soft Drinks and Mixers

San Pellegrino sparkling water	€4.75
Aqua Panna still water	€5
Coca-cola	€4.75
Diet Coca-Cola	€4.75
Coca-Cola Zero	€4.75
Sprite	€4.75
San Pellegrino Sparkling	€4.75
Orange/Lemon/Lemon and Mint	
Poachers Classic Tonic	€5
Wild Elderflower/ Citrus Tonic/ Ginger Ale/ Ginger Beer	

Tea and Coffee

Espresso	€3.8
Americano	€4.2
Flat white	€4.7
Latte	€4.7
Cappuccino	€4.7
Matcha Latte	€4.9
Chai Latte	€4.5
Hot Chocolate	€4.9
Mocha	€5.2
Breakfast Tea	€3.8
Earl Grey	€4
Herbal Tea	€4
Chamomile	
Peppermint	
Green Tea	
Wild Berry	

Spirits

Spirits

Gin	
Drumshanbo Gunpowder, Ireland	€8.5
Bombay Sapphire, England	€8.5
Monkey 47, Germany	€12
Hendrick's, Scotland	€9

Vodka	
Istil38 Pot Still Classic	€7.5
Istil38 Pot Still Vanilla	€7.5
Istil38 Pot Still Pink Berries	€7.5
Grey Goose	€9.5

Whiskey	
Teeling Small Batch Irish Whiskey	€7.5
Bulleit Bourbon	€8.5
Redbreast 12yr Irish Single Pot Still	€12
Yellow Spot, Irish Single Pot Still	€12
Blue Spot, Irish Cask Strength	€14
Macallan 12yr Double Cask Single Malt	€18
Glenmorangie Single Malt	€8.5
Lagavulin 16yr Islay Single Malt	€18
Laphroaig 10yr	€9.5

Cognac	
Hennessy VSOP	€10

Tequila	
Jose Cuervo	€9.5

Liqueurs and Beer

Liqueurs

Saint-Germain	€7
Aperol	€7.5
Campari	€7.5
Martini Rosso	€6.5
Martini Extra Dry	€6.5
Crème de Cassis	€7.5
Amaretto Disaronno	€7.5
Baileys	€7
Kahlúa	€7.5

Liqueur Coffee

Irish Coffee	€12.9
Baileys Coffee	€12.9
French Coffee	€12.9
Calypso Coffee	€12.9

Beer 330ml	
Peroni	€6.5
Peroni 0.0	€6
Asahi	€6.5

Wine Menu

White

Santa Margherita Pinot Grigio €10 / €40

This dry white wine has a straw-yellow colour. Its clean, intense aroma and bone-dry taste, with an appealing flavour of Golden Delicious apples, make Santa Margherita's Pinot Grigio a wine of great personality and versatility

Opawa Sauvignon Blanc €11.5/ €46

This wine is a bright lemon colour with a hint of green. Exotic perfumes leap from the glass with vivacious aromas of passionfruit skin, citrus peel and hints of fresh herbs. The palate is refreshing and intense, displaying crisp citrus notes and passionfruit flavours. This wine is well-balanced and focused with crisp acidity and a long, juicy, mouth-watering finish

Fillo Da Condesa Albariño €11/ €45

This wine shows a characteristic bright yellow colour, with a vibrant minerality that's reminiscent of the sea. It has good structure on the palate, well-integrated acidity, and a great aromatic intensity with a touch of floral notes. Vegan friendly

Duckhorn Decoy Chardonnay €15 / €60

With luxurious aromas of ripe mango, pineapple, Mandarin orange and sweet citrus zest, this vibrant Chardonnay beckons a first sip. On the smooth, supple palate, refreshing acidity adds poise and polish to the tropical fruit flavours, with hints of vanilla and toasted almonds adding complexity to a long, lush finish

Goulaine Sancerre Les Lorys €15 / €65

An expressive wine, with floral and fruity notes; slightly vegetal. The palate is fresh on the attack, really fleshy and full-bodied with typical Sauvignon characteristics of grass and lime

Rosé

Marqués de Cáceres Excellence Rosé €9.5 / €36

Pale rosé colour with rose petals and refined notes of peaches

Red

Codici Primitivo €10 / €40

This well-balanced, finely structured wine has an intense ruby-red colour. On the palate, it is silky and warm with hints of tobacco and dried fruits. It is the perfect accompaniment to roasted or stuffed red meat, aged cheeses, especially pecorino or caciocavallo.

Marqués De Cáceres Rioja €11 / €44

A beautiful colour with bright highlights. On the nose, fine notes of toasted wood and spices, combined with candied red fruits against a liquorice background. In the mouth, it's full-bodied, lush, with a backdrop of ripened fruit and mild, refined tannins

Brotte Creation Cairanne €10.5 / €42

This lovely silky smooth medium-bodied Côtes du Rhône is full of black cherry and wild strawberry fruit backed up by super fresh acidity, spice and toastiness

Yalumba Australian Shiraz €14 / €55

Initially soft and inviting on the palate, there are plums, chocolate and cinnamon notes. Over time, the wine shows itself to be generous and encompassing as it reveals dark fruit, hazelnut, toffee, clove and floral aromas

Duckhorn California Zinfandel €15 / €60

This tantalising Zinfandel leaps from the glass with concentrated aromas of wild blueberry, blackberry, plum, vanilla and freshly cracked white pepper. The luxurious fruit and spice layers are echoed on the palate, where they glide across velvety tannins to a robust finish

Sparkling

Santa Margherita Spumante €14 / €60

The bouquet is complex, featuring scents of rose, jasmine, wisteria, and acacia flowers, along with fruity notes of apple, banana, pineapple, and mineral nuances.

Marquis de Goulaine Crémant €75

Aromas of lemon, tangerine and exotic fruits. The palate is well structured with persistent effervescence and a touch of lemon and berry fruits. Chateau de Goulaine has over a thousand years of history to its name.

Moët and Chandon, Brut Impérial NV Épernay | 200 ml / 750 ml €37 / €145

Vibrant notes of green apple and citrus fruits on the nose, accompanied by mineral nuances, hints of white flowers, as well as aromas of brioche and fresh nuts

Moët and Chandon Rosé Imperial NV 200ml €37

Lively and expressive, dominated by the scent of wild strawberries, with zestful, assertive fruitiness

Veuve Clicquot Brut €155

The Yellow Label Brut Cuvée reveals an aromatic profile dominated by notes of white and yellow fruits, such as pear, apple, and peach. Hints of citrus fruits like mandarin and grapefruit blend harmoniously with gourmand aromas of brioche