

BRASSERIE

DINNER MENU




WELCOME

Head Chef Gareth Mullins and his Culinary Team continuously develop our menus with the ever-growing range of fresh ingredients available from local suppliers. We always look to source not only the best, but the best of the season and treat these ingredients with respect through cooking simply and accurately. Enjoy!

STARTERS

Roast King Scallop Savoy Cabbage, Dillisk Butter Sauce	€17.50	Slow Cooked Pork Cheek Barley, Parsnip, Coolattin Cheddar	€13.50
Winter Wild Irish Game Terrine Celeriac Remoulade, Prune Purée, Brioche	€14.50	Sea Trout Pastrami Teeling Whiskey & Mustard Crème Fraîche, Pickles, Chive Scone	€13.50
Young Buck Blue Cheese Tarte Fine Onion Confit, Walnuts, Rocket, Aged Balsamic Vinegar	€13.50	Candy Beetroot Salad   	€12.50

MAINS

Wicklow Venison Loin Crown Prince Pumpkin, Venison Cigar, Sprouting Kale, Coffee Sauce	€34.50
Corned Chicken Supreme Puy Lentils, Thyme, Smoked Bacon, Celeriac	€31.00
Stone Bass Mussel, Clam & Fennel Bouillabaisse, Sourdough, Aioli	€32.00
Roasted Aubergine Gratin   	€22.50

SEAFOOD CLASSICS

Flaggy Shore Oysters Lemon & Tabasco or Chilli, Ginger, Lime & Coriander	1/2 Doz €18.00 / Doz €36.00
Grilled Tiger Prawns Garlic, Chilli, Lemon, House Cut Chips & Garlic Aioli	€35.00
Black Sole Veronique Leeks, Chives & Potatoes	€45.00

IRISH STEAKS

We are proud to serve the finest dry aged Irish beef from traceable herds from John Stone. Their dry ageing process creates a unique & distinct flavour.

Strip Steak 8oz	€34.00
Ribeye Steak 8oz	€42.00
Fillet Steak 6oz	€38.00
Fillet Steak 8oz	€48.00

To accompany your steak please choose two sides and one sauce
Sides: Green Beans, House Cut Chips, Garlic Portobello Mushrooms, Greens
Sauce: Béarnaise or Peppercorn







BEEF & BORDEAUX


Beef & Bordeaux was designed with beef & red wine lovers in mind.

Candy Beetroot Salad Dill Pesto, Almonds, Chicory, Roasted Oats ***
John Stone Chateaubriand House Cut Chips, Sautéed Mushrooms, Béarnaise & Peppercorn Sauce ***
Lemon & Blueberry Choux Blueberry Ice Cream, Meringue

Served with a bottle of Thomas Barton Bordeaux €150.00 for two people sharing

SIDES

House Cut Chips, Rosemary 	€6.00
Winter Greens, Herb Butter   	€6.00
Spinach & Rocket Salad, Organic Cashel Blue Cheese  	€6.00
Honey Roasted Root Vegetables	€6.00
Colcannon, Mashed Potato	€6.00

 We have introduced Equilibrium to our Brasserie menu as we appreciate that our guests tastes are rapidly evolving and there is a need to provide innovative, healthy dishes that excite.

 Vegetarian

 Vegan

DESSERTS

Almond Panna Cotta 	€10.00
Poached Pears, Granola	
Lemon & Blueberry Choux Blueberry Ice Cream, Meringue	€10.00
Highbank Orchard Apple Brandy Baba Apple Compote, Vanilla Cream	€10.00
Valrhona Chocolate Mousse Pinenut Praline, Olive Oil, Sea Salt	€10.00
Selection of Wexford Ice- Creams & Sorbets 	€10.00
Please ask your waiter for selection	
Irish Cheese Board	€14.50
Homemade Fig & Vanilla Chutney, Lavosh & Spiced Walnuts	

Please inform your waiter if you have any dietary requirements or allergies. Our allergens menu is on display in The Brasserie Restaurant for your perusal. All prices are inclusive of VAT. A discretionary service charge of 10% will be added to your bill for parties of 6 or more.