

MENU

Starters

- Pan-seared Scallop with caramelized pork belly and sweet potato puree €12.00
- Braised oxtail pie topped with a parmesan mash and rocket salad €9.50
- Warm Salad of Corn Fed Chicken, Bacon & Mango Salad tossed in a Wholegrain Mustard and Honey Dressing on a Toasted Brioche €10.00
- Game and Vegetable Broth with Twice Cooked Beans €9.00
- Homemade Soup of the Day €8.00
- Wild Mushroom, St. Tola Goat's Cheese and Serrano Ham Bruschetta €12.00
- Selection of Tapas served with a Glass of Duvel Beer Pastrami, Milano Salami, Chorizo Sausage, Jambon Serrano, served with Olives, Sun-Dried Tomato & Onion Pickle €12.00
- Fresh Crabmeat Cheesecake on a Savoury Lemon and Lime Biscuit Base with a Lambs Lettuce Salad €10.00
- Steamed Mussels with Coconut Juice, Ginger and Lemon Balm €9.50
- Duo of Smoked Salmon & Gravalaux with Caperberries, Baby Spinach, Apple, Celeriac and Horseradish Salad. €12.50

Mains

- Pork Fillet with Walnut & Fig Stuffing on Braised Savoy Cabbage, Baked Potato & Cider Jus €20.00
- 10 oz Rib Eye Steak €25.00
- 8 oz Fillet Steak with a Stuffed Flat Mushroom and Homemade Chips (with Pepper Sauce or Garlic Butter) €28.00
- Lamb Wellington and Herb Crusted Cutlet on a Vegetable Ragout, served with Baked Potato €27.00
- Supreme of Chicken stuffed with Asparagus Spears, Buffalo Mozzarella Cheese wrapped in Parma Ham on Warm Potato Salad €18.00
- Lime, Coriander and Chilli Marinated Pork and Pineapple Kebab on a Warm Asian Vegetable Stir Fry, Pak Choi Salad €20.00
- Grilled Salmon Steak with Hollandaise and Caper Sauce, on a Creamed Spinach and Saffron Potatoes €23.00
- Fresh Seafood Pie with Garden Vegetables topped with Creamed Potato €18.00
- Pan-fried Turbot on a Fennel Rosti Topped with Wilted Baby Spinach, Piquello Pepper & a Vanilla Cream €24.00
- Tandori of Monkfish Fillet on a Bean Sprout Salad, Spiced Tomato Sauce €24.00
- Fettuccine Pasta with Sun-Dried Tomatoes, Shredded Basil, Scallion and Gorgonzola Cream €16.00
- Wild Mushroom Risotto topped with Panseared Rabbit Loin €18.00

danú

AT THE BREHON

Desserts

Baileys and Milk Chocolate

Baileys & Milk Chocolate Crème Brulée served with White Chocolate Ice-Cream, Rosemary & Blackcurrant Compote and Homemade Biscuits

Sticky Toffee

Warm Sticky Toffee & Prune Pudding with Rhubarb Ice-Cream and Rich Toffee Sauce

Brioche Pudding

Vanilla Brioche Pudding with Raspberry and Ginger Poached Pear, Tropical Fruit Salsa and Raspberry & Ginger Syrup

Iced Pistachio Nut Cheesecake

Pistachio Nut Ice-Cream Cheesecake with a Chocolate Bourbon Biscuit Base, served with Fresh Strawberry Salsa

Brehon Ice Cream Basket

Chef's Selection of Homemade Ice Cream's served in a Brandy Snap Basket with a Trio of Fruit Coulis and Chocolate Sauce

Brehon Assiette of Desserts

A Selection of Desserts from our Pastry Chef

Selection of Irish Cheese Plate

Make your sweets more enjoyable with a glass of dessert wine:

Paul Cluver, Noble Late Harvest Weisser Riesling, 2007 €10.00 / gl.



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AT THE BREHON