

danú

AT THE BREHON



Set Menu

TWO COURSE €40 | THREE COURSE €49

STARTERS

CRISPY FRIED PADRON'S PEPPERS

STUFFED WITH RICH CREAM CHEESE AND AWARD-WINNING CASHEL BLUE FROM CO. TIPPERARY, SERVED WITH A PUNCHY NDUJA SAUCE.
1W | 3 | 7 | 12



MAIN COURSE

10OZ HEREFORD IRISH BEEF SIRLOIN

CARAMELISED ONION, CHEESE & GARLIC CRUMB, POTATO FONDANT, CHARRED TENDER STEMS, ROOT VEG PURÉE, GREEN PEPPERCORN SAUCE
1W | 3 | 7 | 11 | 12

(€15 Supplement)

WILD MUSHROOM TORTELLONI (V)

SPINACH, PARMESAN, BLUE CHEESE, WHITE WINE CREAM SAUCE
1W | 3 | 7 | 9 | 12

DESSERTS

RASPBERRY & COCONUT CHEESECAKE

BISCUIT BASE, RASPBERRY COMPOTE, COCONUT SORBET
1W | 3 | 7 | 12

CHOCOLATE & HAZELNUT CHOY BUN

WHIPPED CHOCOLATE GANACHE, RASPBERRY SORBET
1W | 4 | 7 | 8H | 11 | 12

VANILLA CRÈME BRULÉE

GINGER SABLE COOKIE
1W | 3 | 7

BANG BANG CHICKEN SKEWER

CHARGRILLED CHICKEN SKEWERS DRIZZLED IN A SPICY SESAME DRESSING, TOPPED WITH CRUSHED CASHEWS AND SERVED WITH PICKLED BHAN MHI-STYLE VEGGIES AND GRIDDLED BREAD.
1W | 3 | 6 | 7 | 8C | 11 | 12

GLAZED PORK BELLY

SLOW-COOKED AND GLAZED TO PERFECTION, SERVED WITH ROAST RED PEPPER & ONION, A SILKY APPLE PURÉE, AND CRISP PUFFED PORK FOR A TOUCH OF CRUNCH.
1B | 1W | 6 | 9 | 11 | 12

SPILLANE'S SEAFOOD CHOWDER

A CREAMY, COMFORTING BLEND OF ATLANTIC COD AND SMOKED HADDOCK FROM SPILLANE'S SEAFOOD IN KILLARNEY, SIMMERED WITH THYME, LEEK, POTATO AND CELERY.
1W | 2 | 3 | 4 | 7 | 9 | 12

FRIED HALOUMI

CRISPY, GOLDEN FRIED HALOUMI SERVED WITH A VIBRANT ROAST BEET DIP, TOPPED WITH FRESH POMEGRANATE, REFRESHING MINT, A DUSTING OF SUMAC, AND ZESTY PRESERVED LEMON FOR A BURST OF FLAVOUR.
7

PANFRIED CHICKEN BREAST

CELERIAC PURÉE, CONFIT POTATO, KING OYSTER MUSHROOM, MADEIRA JUS
1W | 3 | 7 | 11 | 12

OVEN BAKED WILD IRISH COD

SALT & VINEGAR POTATO, BROCOLLI, BLITZED TARTAR
3 | 4 | 7 | 12

SLOW COOKED PORK

CELERIAC PURÉE, CREAMED CABBAGE, SHALLOT, PULLED PORK CROQUETTE, APPLE
1W | 3 | 6 | 7 | 9 | 10 | 12

WARM ALMOND & APPLE CRUMBLE CAKE

VANILLA CUSTARD, CINNAMON APPLE COMPOTE, VANILLA ICE CREAM
1W | 3 | 7 | 8A | 12

SELECTION OF ICE CREAM

FRUIT COULIS, FRESH BERRIES
3 | 6 | 7 | 12



Allergen coding
1w Wheat | 1b Barley | 1o Oats | 1r Rye | 2 Crustaceans | 3 Eggs | 4 Fish | 5 Peanuts
6 Soy Beans | 7 Milk | 8a Almonds | 8b Brazils | 8c Cashews | 8h Hazelnuts
8m Macadamia | 8pe Pecans | 8pi Pistachios | 8w Walnuts | 9 Celery | 10 Mustard
11 Sesame Seeds | 12 Sulphites | 13 Lupin | 14 Molluscs

A la Carte

APPETISERS

CRISPY FRIED PADRON'S PEPPERS

FILLED WITH CREAM CHEESE & CASHEL BLUE, NDUJA SAUCE
1W | 3 | 7 | 12

€13.50

BANG BANG CHICKEN SKEWER

CRUSHED CASHEWS, PICKLED BHAN MHI VEGGIES, GRIDDLED BREAD
1W | 3 | 6 | 7 | 8C | 11 | 12

€13.00

SPILLANE'S SEAFOOD CHOWDER

COD, SMOKED HADDOCK, THYME, LEEK, CELERY
1W | 2 | 3 | 4 | 7 | 9 | 12

€13.00

MAIN COURSE

100Z HEREFORD IRISH BEEF SIRLOIN

CARAMELISED ONION, CHEESE & GARLIC CRUMB, POTATO FONDANT, CHARRED TENDER STEMS, ROOT VEG PURÉE, GREEN PEPPERCORN SAUCE
1W | 3 | 7 | 11 | 12

€40.00

WILD MUSHROOM TORTELLONI (V)

SPINACH, PARMESAN, BLUE CHEESE, WHITE WINE CREAM SAUCE
1W | 3 | 7 | 9 | 12

€22.00

OVEN BAKED WILD IRISH COD

SALT & VINEGAR POTATO, BROCCOLI, BLITZED TARTAR
3 | 4 | 7 | 12

€28.00

PRAWN SALAD

BABY GEM, AVOCADO, PICKLED FENNEL, GUINNESS BREAD CROUTONS, MARIE ROSE SAUCE
10 | 1W | 2 | 3 | 7 | 12

€15.00

GLAZED PORK BELLY

ROAST RED PEPPER & ONION, APPLE PURÉE, PUFFED PORK
1B | 1W | 6 | 9 | 11 | 12

€13.00

FRIED HALOUMI

ROAST BEET DIP, POMEGRANATE, MINT, SUMAC, PRESERVED LEMON
7

€14.00

SLANEY VALLEY LAMB RUMP

LYONNAISE POTATO, BELUGA LENTILS, HONEY ROASTED CARROTS, GREEK YOGURT ZAATAR
1W | 3 | 7 | 11 | 12

€36.00

PANFRIED CHICKEN BREAST

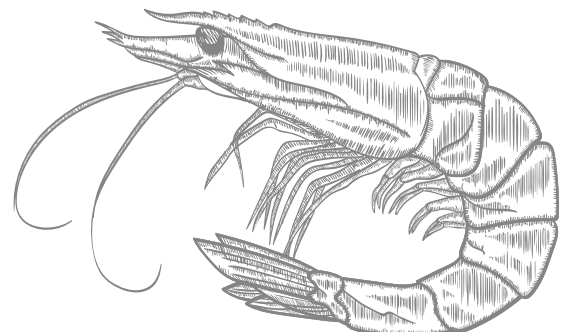
CELERIAC PURÉE, CONFIT POTATO, KING OYSTER MUSHROOM, MADEIRA JUS
1W | 3 | 7 | 11 | 12

€28.00

SLOW COOKED PORK

CELERIAC PURÉE, CREAMED CABBAGE, SHALLOT, PULLED PORK CROQUETTE, APPLE
1W | 3 | 6 | 7 | 9 | 10 | 12

€28.00



Allergen coding

1w Wheat | 1b Barley | 1o Oats | 1r Rye | 2 Crustaceans | 3 Eggs | 4 Fish | 5 Peanuts
6 Soy Beans | 7 Milk | 8a Almonds | 8b Brazils | 8c Cashews | 8h Hazelnuts
8m Macadamia | 8pe Pecans | 8pi Pistachios | 8w Walnuts | 9 Celery | 10 Mustard
11 Sesame Seeds | 12 Sulphites | 13 Lupin | 14 Molluscs

A la Carte

DESSERTS

RASPBERRY & COCONUT CHEESECAKE

BISCUIT BASE,
RASPBERRY COMPOTE, COCONUT SORBET
1W | 3 | 7 | 12

€10.00

CHOCOLATE & HAZELNUT CHOX BUN

WHIPPED CHOCOLATE GANACHE, RASPBERRY
SORBET
1W | 4 | 7 | 8H | 11 | 12

€10.00

VANILLA CRÉME BRULÉE

GINGER SABLE COOKIE
1W | 3 | 7

€10.00

WARM ALMOND & APPLE CRUMBLE CAKE

VANILLA CUSTARD, CINNAMON APPLE COMPOTE,
VANILLA ICE CREAM
1W | 3 | 7 | 8A | 12

€10.00

SELECTION OF ICE CREAM

FRUIT COULIS, FRESH BERRIES
3 | 6 | 7 | 12

€10.00

SIDES

CHIPS

1W

€5.00

POTATOS

7

€5.00

SIDE SALAD

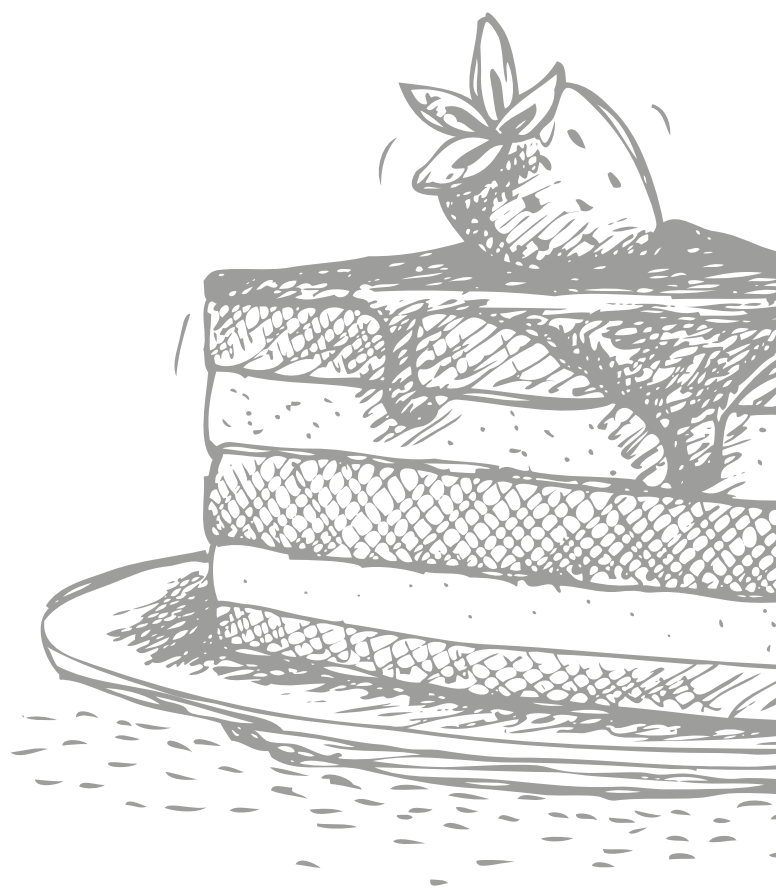
10

€5.00

MIXED VEG

7

€5.00



Vegan Menu

STARTERS

SOUP OF THE DAY

PLEASE ALLOW 15 MINUTES COOKING TIME
9

€8.00

SPICED CAULIFLOWER BITES

TAHINI & LEMON MAYO, CUCUMBER & BABY GEM
1W | 8A | 9 | 10 | 11

€11.00

MINI HOUSE SALAD

VINE TOMATO, CUCUMBER, ROAST SWEET
POTATO, BREAD SHARDS, PICKLED ONION, EXTRA
VIRGIN OLIVE OIL, SHERRY VINEGAR
1W | 12

€13.50



MAIN COURSE

STIR FRIED RICE NOODLES

PAK CHOI, CARROT, SESAME, SOY
6 | 8C | 11

€17.00

PAN FRIED GNOCCHI

ROAST RED PEPPER & TOMATO SAUCE,
CELERY & HERB SALAD
1W | 9

€17.00

SUBASH'S VEGGIE CURRY

CORIANDER, CHILI, MIXED VEGGIES,
STEAMED RICE

€17.00

DESSERTS

CHOCOLATE BROWNIE

BISCUIT BASE,
RASPBERRY COMPOTE, COCONUT
SORBET
1W | 3 | 7 | 12

€10.00

CARROT & GINGER CAKE

LEMON SORBET, CARAMELISED BANANA
1W | 8H | 8PE

€10.00

SELECTION OF SORBETS

MIXED BERRIES

€10.00

Allergen coding
1w Wheat | 1b Barley | 1o Oats | 1r Rye | 2 Crustaceans | 3 Eggs | 4 Fish | 5 Peanuts
6 Soy Beans | 7 Milk | 8a Almonds | 8b Brazils | 8c Cashews | 8h Hazelnuts
8m Macadamia | 8pe Pecans | 8pi Pistachios | 8w Walnuts | 9 Celery | 10 Mustard
11 Sesame Seeds | 12 Sulphites | 13 Lupin | 14 Molluscs

WINE LIST

WHITE WINE

BTL | GLASS



RESERVE ST JACQUES SAUVIGNON BLANC

FRANCE - CRISPY & FRESH WITH INTENSE AROMAS OF CITRUS

€34 | €8.50



SONETTI PINOT GRIGIO

ITALY - FRESH WITH CRISP FRUIT FLAVOURS & RIPE APPLES

€34 | €8.50



RHYTHM & RHYME CHARDONNAY

AUSTRALIA - LEMONY CITRUS CHARACTERS WITH PASSIONFRUIT FLAVOURS

€34 | €8.50



OLD COACH ROAD SAUVIGNON BLANC

NEW ZEALAND - LEMONGRASS, PASSIONFRUIT & CITRUS NOTES

€38 | €8.50



MONTECILLO VERDEJO

SPAIN - AROMAS OF WHITE FLOWERS & EXOTIC FRUITS

€40 | -



PICPOUL DE PINET DOMAINE HAUT BRIDAU

FRANCE - VIBRANT & FRESH. NOTES OF CITRUS & WHITE FLOWERS

€42 | -



LA TOURANGELLE SAUVIGNON BLANC

FRANCE - CLEAN, FRESH & AROMATIC.

€44 | -



MORGAN BAY CHARDONNAY

USA - CONCENTRATED FLAVOURS OF DRIED APRICOT, NECTARINE & BARRELL SPICE

€44 | -



SEIFRIED SAUVIGNON BLANC

NEW ZEALAND - THE PALATE HAS GENEROUS PASSIONFRUIT & DRIED HERB NOTES.

€49 | -



CHÂTEAU DE MIRANDE MACON VILLAGES

FRANCE - SUPPLE, LUSCIOUS AND WELL FRUITED

€50 | -



PAZO CILLEIRO ALBARINO

SPAIN - CLEAN AND BALANCED WITH CITRIC FRUITS AND WHITE FRUIT NOTES

€50 | -



DOMAINE LAROCHE CHABLIS

FRANCE - CRISP, FRESH & MINERAL

€62 | -



LES TERRES BLANCES SANCERRE

FRANCE - FLORAL NOTES AND HINTS OF CITRUS

€62 | -

ROSÉ

BTL | GLASS



AUTÉNTICO ROSE

SPAIN - FRESH, FRUITY AND BALANCED. SMOOTH WITH A LONG FINISH

€34 | €8.50



LIA ROSÉ

SPAIN - FRESH AND DYNAMIC. AROMAS OF CHERRIES, STRAWBERRIES AND ROSES

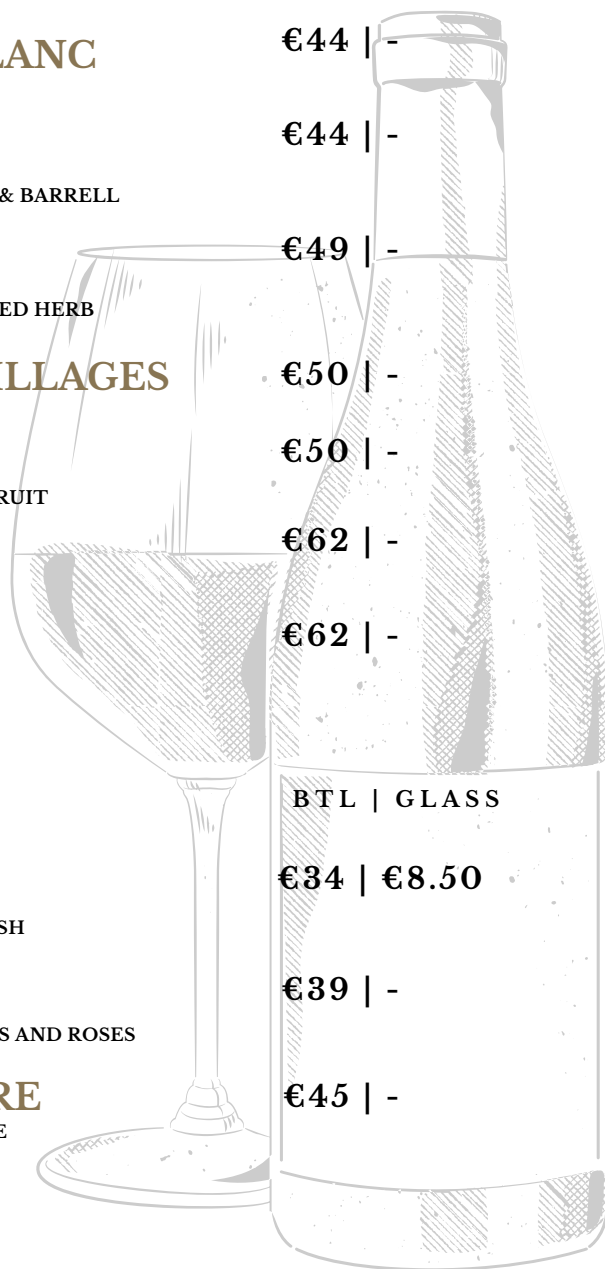
€39 | -



DM DE L'ABBAYE DE SAINT-HILAIRE

FRANCE - SOFT & PLEASANT. AROMAS OF WHITE PEACH & PINEAPPLE

€45 | -



RED WINE

BTL | GLASS



ROSARIO CABERNET SAUVIGNON

CHILE - FULL BODIES AND BALANCED WITH GREAT STRUCTURE

€34 | €8.50



RESERVE SAINT JACQUES MERLOT

FRANCE - A JUICY, PLUMMY WINE WITH ENGAGING FRUIT FLAVOURS

€34 | €8.50



LONG ROW SHIRAZ

AUSTRALIA - RIPE BLACKBERRY AROMAS WITH VANILLA & TOAST CHARACTERS

€34 | €8.50



SANATA ANA MALBEC

ARGENTINA - WELL BALANCED WITH PLUM AND CHERRY AROMAS

€38 | €8.50



SOLAZ BIO TEMPRANILLO (ORGANIC)

SPAIN - FULL BODIES WITH AROMAS OF BLACK FRUITS AND SPICES

€37.50 | -



TINI ORGANIC SYRAH

ITALY - RICH AND FULL BODIED WITH DARK CHERRY FLAVOURS

€40 | -



LEOPARD'S LEAP PINOTAGE SHIRAZ

SOUTH AFRICA - AN ARRAY OF COMPLEX FLAVOURS THAT SETTLE WITH DEEPER NOTES OF PEPPER, MOCHA AND DARK FRUIT

€38 | -



FARNIO R. PICENO DOC MONTEPULCIANO

ITALY - FRUITY WITH GOOD INTENSITY AND NOTES OF RIPE PLUMS

€45 | -



LA CHEVALIÈRE PINOT NOIR

FRANCE - JUICY MOUTH FEEL COMBINED WITH SUBTLE VELVETY TANNINS

€40 | -



GRATI CHIANTI (ORGANIC)

ITALY - ELEGANT LIGHTNESS, A LIP SMACKING ACIDITY AND FINE TANNINS

€44 | -



MORGAN BAY ZINFANDEL

USA - RICH AROMAS AND JUICY FLAVOURS OF BLACK PEPPER AND BLACKBERRY

€45 | -



ALVARO PALACIOS LA VENDIMIA

SPAIN - ORCHARD FRUIT ARE BLENDED SEAMLESSLY WITH SILKY UNDERTONES OF SOFT MINERALITY

€45 | -



CHÂTEAU DUPRAY - SAINT EMILION

FRANCE - FLAVOURS OF RASPBERRY AND STRAWBERRY WITH FLORAL NOTES

€32 | -

HALF BOTTLES

WHITE



TORRÉON DE PAREDES ANDES

€20.00



LUPÉ-CHOLET MACON LUGNY

€25.00



DOMAINE LAROCHE CHABLIS

€35.00

RED



TORRÉON DE PAREDES ANDES COLLECTION MERLOT

€22.50



LUPÉ-CHOLET BEAUJOLAIS VILLAGES

€21.00




LUPÉ-CHOLET FLEURIE

€28.00



SPARKLING WINE BY BOTTLE

	COLLE DEL PRINCIPE PROSECCO SNIPE	€11.00
	ITALY - MEDIUM BODIES. AROMAS OF APPLE & PEAR WITH NOTES OF FLORAL	
	CANTINA COLLI EUGANEI PROSECCO	€40.00
	ITALY - SOFT & LIVELY ON THE PALATE.	
	MISTINGUETT CAVA BRUT	€68.00
	SPAIN - CREAMY, FRUITY & WELL STRUCTURED	
	MASOTTINA PROSECCO TREVISO BRUT	€68.00
	ITALY - PLEASANTLY DRY AND HARMONIOUS WITH THE RIGHT AMOUNT OF ACIDITY	
	PANNIER SELECTION BRUT	€120.00
	FRANCE - SUPPLE WITH ROUND BODY. MATURE AROMAS OF FULLY RIPPED FRUIT	
	PANNIER ROSÉ	€120.00
	FRANCE - OVERTONES OF RED FRUITS AND TOASTED BREAD	

SHERRY & PORT

CROFT €6.00

HARVEY'S BRISTOL CREAM €6.00

TIO PEPE €6.00

VODKA

BELVEDERE €9.00

DINGLE €7.20

GREY GOOSE / ORANGE €10.00

KETTLE ONE €9.00

SMIRNOFF €6.60

STOLICHNAYA €6.80

HOT ALCHOHOLS

IRISH COFFEE €7.50

HOT WHISKEY €6.50

HOT PORT €7.50

FRENCH/CALYPSO COFFEE €7.50

BAILEYS COFFEE €7.50

LIQUEURS

JAGERMEISTER €6.20

APPLE SOUR €6.20

MARTINI/BIANCO/ €6.00

ROSSO

CAMPARI €6.60

PIMMS/PERNOD €6.00

KINSALE MEADE €5.00

FIVE FARMS €6.50

COINTREAU/GRAND €6.00

MARNIER

IRISH MIST €6.00

SAMBUCA €6.60

BAILEYS €6.00

KAHLUA €6.00

TIA MARIA €6.00

DRAFT

BULMERS	PINT GLASS
CARLSBERG	€6.70 €3.70
GUINNESS	€6.40 €3.60
GUINNESS 0.0%	€6.20 €3.60
HEINEKEN	€5.80
HOP HOUSE 13	€6.40 €3.60
KILLARNEY BLONDE	€6.40 €3.60
OPEN GATE CITRUS IPA	€6.70 €3.60
ROCKSHORE	€6.20 €3.60
SMITHWICKS	€6.40 €3.60

BOTTLES

BULMERS LIGHT	(568ML) €7.20
BULMERS LN	(330ML) €5.90
CARLSBERG 0.0%	(330ML) €5.20
CORONA	(330ML) €5.90
CRONINS 0.0%	(330ML) €5.30
CRONINS	(500ML) €7.00
ERDINGER	(500ML) €6.80
ERDINGER N.A	(500ML) €6.00
KILLARNEY BLONDE	(500ML) €7.00
KILLARNEY IPA/ HELLES	(500ML) €7.00
PERONI GLUTEN FREE	(330ML) €6.00
ROCKSHORE	(330ML) €5.90
SMIRNOFF ICE	(275ML) €6.80
WEST COAST COOLER	(250ML) €6.20
WKD	(275ML) €6.60
STONEWELL CIDER	(500ML) €7.00
STONEWELL STING	(330ML) €6.50
STONEWELL RHUBARB	(330ML) €6.50

TEQUILA

SIERRA	€6.60
DON JULIO REPOSADO	€10.00
TEQUILA ROSE	€7.75

LOCAL GIN

MUCKROSS

DISTILLED IN KILLARNEY AND INSPIRED BY THE RUGGED BEAUTY OF MUCKROSS, THIS GIN BLENDS WILD BOTANICALS FROM THE NATIONAL PARK WITH CITRUS AND SPICE. FRESH, SMOOTH, AND ROOTED IN NATURE — A TRUE LOCAL GEM.

€7.00

RING OF KERRY

€7.50

A HANDCRAFTED IRISH GIN INSPIRED BY THE BEAUTY OF THE KERRY LANDSCAPE. IT'S FLORAL, FRESH, AND UNMISTAKABLY LOCAL — A TRUE TASTE OF THE KINGDOM.

SKELLIG SIX 18

€7.50

THIS PREMIUM IRISH GIN IS INFUSED WITH LOCALLY FORAGED BOTANICALS LIKE YARROW, DOUGLAS FIR, AND BIRCH. CRISP, VIBRANT, AND COMPLEX — IT CAPTURES THE WILD ESSENCE OF THE SKELLIG COAST IN EVERY SIP.

GIN

GORDONS / PINK / ORANGE	€6.60
GUNPOWDER	€9.00
MIL	€7.00
METHOD & MADNESS	€9.00
SHORTCROSS	€8.00
SILVER SPEAR	€8.00
BEARA OCEAN	€7.00
BERTHAS REVENGE	€7.50
CORK DRY	€6.60
DINGLE	€7.20
GLENDALOUGH	€7.50
BEEFEATER	€6.60
BEEFEATER 24	€6.60
BROCKMANS	€7.50
BOMBAY SAPPHIRE	€6.60
BOMBAY LEMON	€6.60
/BLACKBERRY	
CITADELLE	€7.50
GIN RAW/GIN SUL	€9.00
HENDRICKS	€8.00
MALFI ORANGE/LIMONE	€8.00
MAHARANI	€8.00
MONKEY 47	€10.00
SIEGFRIED	€7.00
TANQUERAY	€6.80
TANQUERAY 10	€7.50

✓ Brehon favourite!

IRISH WHISKEY

BLACKBUSH	€7.00
BUSHMILLS	€6.60
BUSHMILLS RED	€7.50
BUSHMILLS 10	€9.50
BUSHMILLS 16	€12.90
BUSHMILLS 21	€25.90
GLENDALOUGH	€7.50
GREENSPOT	€10.00
HA'PENNY	€7.00
JAMESON	€6.60
JAMESON CASKMATES	€7.50
JAMESON CRESTED TEN	€8.00
JAMESON BLACK BARREL	€9.00
JAMESON COOPERS CROZE	€12.00
JAMESON DISTILLERS SAFE	€12.00
JAMESON GOLD RESERVE	€15.50
JAMESON 18	€26.50
MIDLETON VERY RARE	€35.00
MIDLETON BARRY CROCKET	€38.00
PADDY	€6.60
POWERS	€6.60
POWERS JOHN LANE	€10.50
POWERS SIGNATURE	€10.50
POWERS THREE SWALLOWS	€9.00
POWERS 12	€9.50
RED BREAST 12	€10.50
RED BREAST 15	€16.00
RED BREAST 21	€29.50
ROE & CO	€8.00
SLANE	€6.60
THE LIBERATOR	€11.00
TULLAMORE DEW	€6.60
WATERFORD	€12.50
WEST CORK	€7.50
YELLOWSPOT	€12.00

BOURBON | RYES

BULLEIT BOURBON	€7.50
BULLEIT RYE	€7.80
CANADIAN CLUB	€6.60
JACK DANIELS	€6.80
JACK DANIELS HONEY	€6.80
JD SINGLE BARREL	€9.00
JIM BEAM	€6.60
MAKERS MARK	€7.50
SOUTHERN COMFORT	€6.60
WILD TURKEY	€6.60
WOODFORD RESERVE	€7.80

SCOTCH WHISKY

BELLS	€6.60
BLACK & WHITE	€6.60
CHIVAS REGAL	€7.80
FAMOUS GROUSE	€6.60
GLENFIDDICH 12	€9.00
GLENLIVET	€9.00
GLENMORANGIE - 1B	€9.50
HAIG	€7.00
DIMPLE 15	€10.60
JOHNNIE WALKER BLACK	€8.50
JOHNNIE WALKER GOLD	€13.50
JOHNNIE WALKER RED	€6.60
LAPHROIG 10	€9.50
TEACHERS	€6.60

RUM

BACARDI	€6.60
CAPTAIN MORGAN	€6.60
JAMAICAN SEA DOG	€7.00
MALIBU	€6.60
RON ZACAPA	€7.90



MINERALS

PEPSI	€3.70
PEPSI MAX	€3.70
7UP	€3.70
7UP FREE	€3.70
CLUB ORANGE	€3.70
CLUB LEMON	€3.70
LUCOZADE	€3.70
BALLYGOWAN STILL / SPARKLING WATER	€3.70
RED BULL	€4.80
APPLE JUICE	€3.60
ORANGE JUICE	€3.60
CRANBERRY JUICE	€3.60
PINEAPPLE JUICE	€3.60

HOT BEVERAGES

TEA HERBAL	€3.50
ESPRESSO	€3.00
AMERICANO	€3.80
DOUBLE ESPRESSO	€4.30
LATTE	€4.30
CAPPUCCINO	€4.30

