

Brasserie Bar & Bistro

Sunday Lunch

(Served from 12pm to 5pm)

To Start...

Chef's Homemade Soup of the Day

Dina's Freshly Baked Brown Bread & Real Butter (1a, 7, 9) €6.75

Crispy Chicken Wings

Choice of Sauce: BBQ, Spicy or Chilli Maple

Served with Blue Cheese Dip & Seasonal Leaves (1a, 3, 4, 7, 10, 12) €8.95

Hearty Seafood Chowder

White Wine Cream Sauce, Dill infusion & Dina's Homemade Brown Bread (1a, 2, 3, 4, 7, 9, 12, 14) €8.95

Bruschetta Mozzarella

Toasted Sourdough Bread, Plum Tomato, Roasted Pepper, Fresh Basil & Baby Leaf Salad. (1a, 7, 10 12) €9.50

Golden Crumbed Garlic Stuffed Mushrooms

Cream Cheese, Garlic & Chive Dip & Side Salad (1a, 2, 4, 7, 8, 9, 10, 12) €8.95

Baked Goats Cheese & Red Onion Tartlet

Toasted Walnuts, Pesto & Balsamic Seasonal Leaves (1a, 1c, 3, 6, 7, 10) €9.50

Vol Au Vent

Chicken & Wild Mushroom in a Creamy Tarragon Sauce, (1a, 3, 7, 9, 10, 12) €9.50

To Follow...

Slow Roasted Irish Beef

Yorkshire Pudding, Roast potato & Red Wine Jus (1a, 3, 6, 7, 9, 12) €17.95

Butter Basted Roast Turkey & Honey Glazed Ham

Potato & Herb Stuffing, Roast potato & Red Wine Jus (1a, 6, 7, 9, 12) €16.95

Grilled Supreme of Chicken

Poached Asparagus Spears, Champ Mash, Wild Mushroom & Whiskey Sauce (6, 7, 9, 12) €16.95

Pan Seared Fillet of Salmon

Champ Mash & Hollandaise sauce (3, 4, 7, 9, 14) €16.95

Slow Braised Feather Blade

Champ Mash, Roast Vegetables & Red Wine Jus (6, 7, 9, 12) €23.95

Wild Mushroom Asparagus & Pea Risotto

Parmesan Cream & Crispy Leeks (6, 7, 9, 12) €16.95

To Finish...

Eton Mess

Berry Compote, Seasonal Fruits & Whipped Cream (6, 7, 8) €7.95

Biscoff Cheesecake

Biscoff Salted Ice Cream & Berry Compote (1a, 6, 7, 8) €7.95

Cookie Sundae

Cookie Crumble with Belgian Chocolate Sauce (1a, 6, 7, 8) €7.95

Warm Chocolate and Hazelnut Brownie

Belgian Chocolate Sauce, Chantilly Cream & Vanilla Ice Cream (1a, 3, 7) €7.95

Home-Made Apple Tart

Custard & Vanilla Ice Cream (1a, 3, 7) €7.95

Allergen Index

1. Cereals containing Gluten – 1a Wheat, 1b Oats, 1c Barley, 1d Rye
2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybean 7. Milk
8. Nuts 9. Celery 10. Mustard 11. Sesame Seeds 12. Sulphur Dioxide/Sulphites
13. Lupin 14. Molluscs

“Although all due care is taken during meal preparation, cross contamination risks are possible”
Please ask your server if you require any additional information on food allergens.

