

BROWN'S BRASSERIE

French Inspired, Locally Sourced



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BROWN THOMAS

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EARLY BIRD MENU

AVAILABLE DAILY 3PM-CLOSE

STARTERS

FRENCH ONION SOUP GRATINÉE

Gruyère Cheese Crouton

SEAFOOD CHOWDER

Salmon, Hake & Prawn Chowder, Toasted Brown Soda Bread, Dill Oil

GRILLED ASPARAGUS

Bacon Lardons, Poached Egg, Leaves, Persillade, Hollandaise Sauce

BRIE FRIT

Crispy Cooleeney Brie, Tomato & Chilli Ragoût, Rocket, Toasted Pine Nuts

BEETROOT TARTARE

Golden Beetroot, Vegan Feta, Salsa Verde

MAINS

CHICKEN BALLOTINE

Rolled & Crumbed Chicken Breast, Ham & Gruyère Béchamel, Lyonnaise Potatoes, French Beans, Parmesan Shavings

PROVENÇAL SEAFOOD LINGUINE

Cod, Salmon, Prawns, Olives, Cherry Tomatoes, Buerre Blanc Sauce, Parmesan Cheese

WRIGHTS OF MARINO FISH & CHIPS

Wrights of Marinio Cod, Lemon & Dill Crumb, Petit Pois & Bacon Lardons, French Fries, Remoulade Sauce

PEAR & BLUE CHEESE SALAD

Carmelized Pears, Cashel Blue, Prosciutto, Poached Egg, Lollo Bionda, Walnuts, Dijon Vinaigrette

ARDSALLAGH GOATS CHEESE SALAD

Baked Goats Cheese, Sourdough Crostinis, Honey, Beetroot Tartare, Slow Roasted Tomato, Rocket, Baby Spinach, HoneyLemon Dressing

CONFIT DUCK

Twice Cooked Duck Leg, Grilled Asparagus, Roast Carrot Puree, Sardalaise Potatoes, Asparagus, Red Wine Jus

HAMBURGER

Two 3oz Smashed Patties, Dry Cure Bacon, Caramelized Onion, Cashel Blue Cheese, Emmental Cheese, Baby Gem, Tomato & Chilli Jam, Aioli, Brioche Bun, Fries

MEDITERRANEAN PASTA

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ANGUS RIBEYE €36 **€11 SUPPLEMENT

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DESSERTS

BERRY TART

Butter Pastry, Vanilla Custard, Fresh Berries

HOT CHOCOLATE PUDDING

Warm Chocolate Pudding, Vanilla Ice Cream, Honeycomb

CRÈME BRÛLÉE

Caramelised Brown Sugar, Chantilly Cream, Shortbread

Main Course + Dessert €29

Starter + Main Course €35

Three Course €39