

# BROWN'S BRASSERIE

French Inspired, Locally Sourced

## Early Bird Menu

AVAILABLE DAILY FROM 3PM

### STARTERS

#### FRENCH ONION SOUP GRATINÉE

Gruyère Cheese Crouton

#### 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

#### SMOKED SALMON

Wrights of Marino Smoked Salmon, Dill Crème Fraîche, Pickles, Crusty Sourdough

### MAINS

#### GRILLED RAS EL HANOUT CHICKEN BREAST

Sauteed Lyonnaise Potatoes, French Beans, Warm Tomato & Chilli Salsa, Rocket, Shaved Asparagus & Parmesan Salad

#### PROVENÇAL SEAFOOD LINGUINE

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

#### WRIGHTS OF MARINO FISH & CHIPS

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

#### RICOTTA & SWISS CHARD RAVIOLI

Saffron & Spinach Cream, Confit Tomatoes, Parmesan Cheese

#### TERIYAKI GLAZED SALMON

Grilled Salmon, Soy & Honey Glaze, Shitake Mushrooms, Pak Choi, Lime, Spring Onion, Sesame

#### PEAR & BLUE CHEESE SALAD

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

#### ARDSALLAGH GOATS CHEESE SALAD

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

#### 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

Linguine Pasta, Sun Blushed Tomatoes, Confit Garlic, Baby Spinach, Chilli, Parmesan Cheese

#### ANGUS RIBEYE \*\*€11 SUPPLEMENT

10oz Ribeye, Roscoff Straw Onions, Steakhouse Salad, French Fries, Bernaise Sauce

### 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

**Two Course Menu €29.99**

**Three Course Menu €34.99**