



### SUPPLIERS . . .

- Fish is sourced from Select Seafoods and Wrights & are part of Responsible Irish Fish.
- Beef is sourced from Porkys & Musgraves.
- Lamb is Certified Irish and derives from Camolin through Gahan Meats.
- Pork & Bacon is sourced from Sysco Foods.
- Game, Specialist Oils, Spices & Pulses is sourced from Larousse Foods & is NSAI Certified.
- Fresh Vegetables are provided by Ready Chef & Keeling's and is BRC Food Certified.
- Our chips are preserved in sodium metabisulphite

Dinner  
*Menu*  
 Served Daily

**BRASS**  
*Bar & Grill*



  
**TALBOT HOTEL**  
 STILLORGAN



[talbothotelstillorgan.com](http://talbothotelstillorgan.com)



# BRASS

## Bar & Grill

### GREAT BEGINNINGS...

**Open Boston Prawn Salad** €13.50  
House baked Guinness bread with rocket, cherry tomato & onion, lemon infused Boston prawns, marie rose sauce [4. 6. 7. 9. 10. 11]

**Brass Style Hot Wings (great for sharing)**  
Buffalo sauce coating, celery sticks, blue cheese sauce [7. 12. 6]

**Single Bowl (12 pieces)** €10.00

**Sharing Bowl (25 pieces)** €15.50

**Tempura Battered Prawn Scampi** €13.00  
Baby leaf & sundried tomato salad, hand cut tartar sauce

**As Main Course with House Fries** €21.00  
[4. 6. 7. 9. 10. 11. 14]

**Slow Roasted Ribs** €10.00  
Pork belly ribs, spicy BBQ sauce, house slaw [4. 6. 7. 14]

**Caesar Salad (Starter or Main Course)** €9.00 or €15.00  
Little gems, pancetta, parmesan shavings, sour dough Croutons, Caesar dressing

**Add Cajun Chicken** €3.50  
**Add Marinated Tiger Prawns** €6.00  
[2. 4. 6. 7. 10]

**Wholesome Soup of the Day (V)** €6.50  
Homemade brown soda bread [7. 12. 14]

**Kilmore Quay Seafood Chowder** €9.50  
Homemade brown soda bread [4. 6. 7. 9. 10. 11. 12]

**Smoked Duck Salad** €12.50  
Sliced smoked duckling, cashew nuts, watermelon, mixed leaves, plum dressing [2]

**Wild Mushroom Focaccia** €10.00  
Sautéed creamy wild mushrooms, sundried tomato, parmesan cheese on crusty focaccia bread [4. 7]

### BURGERS...

**Brass Bar Signature Burger** €18.00  
8oz duck fat infused brisket Irish Beef burger, bacon, Swiss cheese, lettuce, tomato, gherkin, relish, toasted brioche bun, brass burger sauce, house slaw & fries [4. 6. 7. 10. 11. 14]

**Cajun Seasoned Grilled Chicken Burger** €18.00  
Lettuce, tomato, gherkin, garlic mayo, toasted brioche bun, house slaw & fries [4. 6. 7. 14]

### GRILL & OVEN...

**10oz Hereford Irish Beef Sirloin Steak** €30.00  
Braised portobello mushroom, roast cherry tomato, tobacco onions, house fries Green peppercorn sauce, café de Paris or garlic butter [4. 6. 7. 14]

**Steak Frites** €23.00  
8oz Hereford Irish Beef Rib Eye Steak Crispy onion rings, beef tomato, wild mushroom sauce, rustic fries [6. 7. 8. 14]

**Beef Stroganoff** €20.00  
Sirloin of beef strips, wild mushrooms, gherkins, white wine cream sauce, buttered tagliatelle pasta, steamed rice or creamed potato [4. 7]

**Traditional Lamb Shank** €24.00  
Braised red cabbage, creamed potato, rosemary gravy [7]

**Marinated Vegetable Green Curry (V)** €16.00  
Roasted peppers, courgetti, red onions, coconut rice, garlic coriander naan bread

**Add Grilled Chicken** €20.00  
**Add Tiger Prawns** €22.00  
[4. 7. 8]

**Confit Duck** €22.00  
Confit of crispy duck leg, creamed potato, sautéed french beans, tangerine jus [7]

### THE SEA...

**Beer Battered Fresh Hake** €19.00  
Hand cut tartar sauce, chargrilled lemon, pea & mint puree, house fries [4. 6. 7. 9. 14]

**Jalapeno Pink Prawn Alfredo** €22.00  
Sliced shallots, jalapeno, fresh chili tossed in linguini and butter-based cheese sauce [9. 10. 11. 4. 7]

**Fish of the Day** €POA  
Served as described by our service team

### RUSTIC PIZZA...

*Served on a 12" Home Baked Pizza Base  
Gourmet Style - Extra Thin & Crispy  
Gluten free bases available at 3 euro extra*

**Margherita** €13.50  
Tomato & Basil Infused Sauce, Melted Mozzarella [4. 7]

**Diablo** €17.00  
Chorizo, Pepperoni, Jalapeno, dried Chili, Tomato sauce, Mozzarella, Garlic sauce [4. 6. 7]

**Cajun Chicken** €16.50  
Cajun Marinated Chicken, Basil Pesto, black olive, Mozzarella & Rocket [4. 6. 7]

*Your server will let you know  
about Today's Specials . . .*

### SIDE ORDERS... €5.00

**House Fries** €5.00  
**Creamy Mash** [7]

**Parmesan & Pesto Fries** [1] €5.00  
**Steamed Rice** [4]

**Seasonal Vegetables** €5.00  
**Mixed Leaf Salad** [13]

**Beer Battered Onion Rings** [4. 7] €5.00

### VEGETARIAN & VEGAN...

**Vegetarian Pizza** €15.00  
Wild Mushrooms, Pesto, Walnuts & Goats Cheese [4. 7]

**Vegan Pizza** €16.00  
Sun blushed tomato, ripped basil, peppers & vegan mozzarella [4]

**The Veggie Burger** €17.00  
Seared beetroot patty, roasted Mediterranean vegetables, Pineapple, hummus, tomato, onion, lettuce & Mexican salsa, Smoked burger bun & house fries [4. 14]

**Pasta & Mushroom** €18.00  
Wild forest mushroom ragout, fresh egg pasta, Bechamel sauce [4]

**Poke Bowl** €15.00  
Tofu, roasted vegetables, relish, brown rice, french beans, cucumber, pineapple, truffle scented vinaigrette [2. 7. 12. 13]

**Add Cajun Breast of Chicken** €3.50  
**Add Flaked Baked Salmon** €4.50

### DESSERT PANTRY...

**Dutch Apple Flan** €7.80  
Vanilla ice-cream, crème anglaise [4. 6. 7]

**Chocolate Fondant** €7.80  
Vanilla ice-cream, fresh cream & chocolate sauce [7]

**Caramella al Burro** €13.00  
A delicately crafted dessert cocktail with butterscotch liqueur, coffee liqueur & vodka. Served with shortbread biscuits [1. 2. 3. 4. 5. 6. 7. 12. 14]

**Bread and Butter Pudding** €7.80  
Vanilla anglaise, sugar snap ice cream [2. 4. 6. 7]

**Salted Caramel Roulade** €7.80  
Fresh cream, butterscotch sauce [2. 6. 7]

**Add a Scoop of Ice Cream** €1.00  
[6. 7. 14]

**Scoop of Vegan Ice Cream** €2.00

#### 14 Recognized Allergens:

*Peanuts 1, Tree Nuts 2, Sesame 3, Wheat 4, Lupin 5, Eggs 6, Milk 7, Soya 8, Fish 9  
Crustaceans [Crab, Mussels, Scallops] 10  
Molluscs [Oysters, Mussels, Scallops] 11  
Celery 12, Mustard 13, Sulphites [Preservative] 14*



**GLUTEN FREE OPTIONS AVAILABLE UPON REQUEST**