



Dinner
Menu
Served Daily

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



BRASS
Bar & Grill



TALBOT HOTEL
STILLORGAN



talbothotelstillorgan.com

BRASS

Bar & Grill

GREAT BEGINNINGS...

Warm Bluebell Falls Goats Cheese Bons Bons Beetroot puree, sundried tomatoes, olive & rocket salad <i>[WH1. 6. 7]</i>	€9.75
Smoked Duck Salad Sliced smoked duckling, cashew nuts, watermelon, mixed leaves, plum dressing <i>[2]</i>	€12.50
Slow Roasted Ribs Pork belly ribs, spicy BBQ sauce, house slaw <i>[WH1. 6. 7. 14]</i>	€10.75
Boston Prawn Salad Lemon infused Boston prawns, marie rose sauce with rocket, cherry tomato, onion & house baked Guinness bread <i>[WH3. 6. 7. 9. 10. 11]</i>	€13.50
Brass Style Hot Wings (great for sharing) Buffalo sauce coating, celery sticks, blue cheese sauce <i>[7. 12. 6]</i>	
Single Bowl (12 pieces)	€10.75
Sharing Bowl (25 pieces)	€16.50
Tempura Battered Prawn Scampi Baby leaf & sundried tomato salad, hand cut tartar sauce	€13.75
As Main Course with House Fries <i>[WH1. 6. 7. 9. 10. 11. 14]</i>	€22.00
Caesar Salad (Starter or Main Course) Little gems, pancetta, parmesan shavings, sour dough croutons, Caesar dressing	€9.50 or €15.00
Add Cajun Chicken Add Marinated Tiger Prawns <i>[WH1. 6. 7. 10]</i>	€4.00 €6.25
Wholesome Soup of the Day (V) Homemade brown soda bread <i>[WH3. 7. 12. 14]</i>	€7.00
Kilmore Quay Seafood Chowder Homemade brown soda bread <i>[WH3. 6. 7. 9. 10. 11. 12]</i>	€9.75

BURGERS...

Brass Bar Signature Burger 8oz duck fat infused brisket Irish Beef burger, bacon, Swiss cheese, lettuce, tomato, gherkin, relish, toasted brioche bun, brass burger sauce, house slaw & fries <i>[WH1. 6. 7. 10. 11. 14]</i>	€19.00
Cajun Seasoned Grilled Chicken Burger Lettuce, tomato, gherkin, garlic mayo, toasted brioche bun, house slaw & fries <i>[WH1. 6. 7. 14]</i>	€19.00

GRILL & OVEN...

10oz Hereford Irish Beef Sirloin Steak Braised portobello mushroom, roast cherry tomato, tobacco onions, house fries. Green peppercorn sauce, café de Paris or garlic butter <i>[WH1. 6. 7. 14]</i>	€32.00
Steak Frites 8oz Hereford Irish Beef Rib Eye Steak. Crispy onion rings, beef tomato, wild mushroom sauce, rustic fries <i>[6. 7. 8. 14]</i>	€29.00
Beef Bourguignon Sirloin of beef strips, wild mushrooms, gherkins, white wine cream sauce, buttered tagliatelle pasta, steamed rice or creamed potato <i>[WH1. 7. 14]</i>	€22.00
Traditional Lamb Shank Braised red cabbage, creamed potato, rosemary gravy <i>[7. 14]</i>	€26.50
Chargrilled Supreme of Chicken Tenderstem broccoli, baby carrots, crushed potato cake & smoked bacon jus <i>[14]</i>	€22.00

THE SEA...

Beer Battered Fresh Hake Hand cut tartar sauce, chargrilled lemon, pea & mint puree, house fries <i>[WH1. 6. 7. 9. 14]</i>	€19.75
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14 Recognized Allergens:

Peanuts 1, Tree Nuts 2, Sesame 3, Wheat WH, Lupin LP, 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

**WH = WH1 Wheat Flour, WH2 Semolina, WH3 Wholemeal, WH4 Wheat Bran, WH5 Rye, *LP = LP1 Barley, LP2 Oats*



GLUTEN FREE OPTIONS AVAILABLE UPON REQUEST

THE WOK...

Mie Goreng Noodles Bok choy, chillies, spring onions, egg strips, bean sprouts, egg noodles	€18.00
Add Grilled Chicken Add Tiger Prawns <i>[3. WH1. 6. 8. 9. 10. 11]</i>	€4.00 €6.00
Marinated Vegetable Green Curry (V) Roasted peppers, courgetti, red onions, coconut rice, garlic coriander naan bread	€17.00
Add Grilled Chicken Add Tiger Prawns <i>[WH1. 10]</i>	€4.00 €6.00

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

RUSTIC PIZZA...

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

Margherita Tomato & basil infused sauce, melted mozzarella <i>[WH1. 7]</i>	€14.50
Diablo Chorizo, pepperoni, jalapeno, dried chili, tomato sauce, mozzarella, garlic sauce <i>[WH1. 6. 7]</i>	€17.75
Cajun Chicken Cajun marinated chicken, basil pesto, black olive, mozzarella, rocket <i>[WH1. 6. 7]</i>	€17.50
House Fries <i>[WH1. 14]</i>	Creamy Mash <i>[7. 14]</i>
Parmesan & Pesto Fries <i>[WH1. 7. 14]</i>	Steamed Rice
Seasonal Vegetables	Mixed Leaf Salad <i>[13]</i>
Beer Battered Onion Rings <i>[WH1. 7]</i>	

VEGETARIAN & VEGAN...

Vegetarian Pizza Wild mushrooms, pesto, walnuts & goats cheese <i>[2. WH1. 7]</i>	€15.75
Vegan Pizza Sun blushed tomato, ripped basil, peppers & vegan mozzarella <i>[WH1]</i>	€17.00
The Veggie Burger Seared beetroot patty, roasted Mediterranean vegetables, pineapple, hummus, tomato, onion, lettuce & Mexican salsa. Smoked burger bun & house fries <i>[WH1. 14]</i>	€18.00
Pasta & Mushroom Wild forest mushroom ragout, fresh egg pasta, bechamel sauce <i>[WH1]</i>	€18.75
Poke Bowl Tofu, roasted vegetables, relish, brown rice, french beans, cucumber, pineapple, truffle scented vinaigrette <i>[7. 12. 13]</i>	€16.00
Add Cajun Breast of Chicken Add Flaked Baked Salmon	€3.50 €4.50
Dutch Apple Flan Vanilla ice-cream, crème anglaise <i>[WH1. 6. 7]</i>	€8.50
Chocolate Fondant Vanilla ice-cream, fresh cream & chocolate sauce <i>[7]</i>	€8.50
Caramella al Burro A delicately crafted dessert cocktail with butterscotch liqueur, coffee liqueur & vodka. Served with shortbread biscuits <i>[3. WH1. 6. 7. 14]</i>	€14.00
Bread and Butter Pudding Vanilla anglaise, sugar snap ice cream <i>[WH1. 6. 7. 8]</i>	€8.50
Raspberry & Hazelnut Roulade Forest berry compote <i>[2. 6. 7]</i>	€8.50
Selection of Ice Cream <i>[7]</i>	€8.50
Add a Scoop of Ice Cream <i>[6. 7. 14]</i>	€1.00
Scoop of Vegan Ice Cream	€2.25