



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

BRASS

Bar & Grill

GREAT BEGINNINGS...

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

BURGERS...

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

GRILL & OVEN...

10oz Hereford Irish Beef Sirloin Steak	€34.00
Braised portobello mushroom, roast cherry tomato, tobacco onions, house fries. Green peppercorn sauce, café de Paris or garlic butter [WH1. 6. 7. 14]	
Steak Frites	€31.00
8oz Hereford Irish Beef Rib Eye Steak. Crispy onion rings, beef tomato, wild mushroom sauce, rustic fries [WH1. 6. 7. 8. 14]	
Beef Bourguignon	€22.00
Braised beef, smoked bacon, mushrooms, pearl onions, creamy mashed potato & rich red wine gravy [WH1. 7. 8. 14]	
Traditional Lamb Shank	€28.50
Braised red cabbage, creamed potato, rosemary gravy [WH1. 7. 8. 14]	
Chargrilled Supreme of Chicken	€22.00
Tenderstem broccoli, baby carrots, crushed potato cake & smoked bacon jus [14]	

THE SEA...

Beer Battered Fresh Hake	€19.75
Hand cut tartar sauce, chargrilled lemon, pea & mint puree, house fries [WH1. 6. 7. 9. 14]	

THE WOK...

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

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	€15.50
Tomato & basil infused sauce, melted mozzarella [WH1. 7]	
Diablo	€18.75
Chorizo, pepperoni, jalapeno, dried chili, tomato sauce, mozzarella, garlic sauce [WH1. 6. 7]	
Cajun Chicken	€18.50
Cajun marinated chicken, basil pesto, black olive, mozzarella, rocket [WH1. 6. 7]	

SIDE ORDERS...

House Fries [WH1. 14]	Creamy Mash [7. 14]
Parmesan & Pesto Fries [WH1. 7. 14]	Steamed Rice
Seasonal Vegetables	Mixed Leaf Salad [13]
Beer Battered Onion Rings [WH1. 7]	

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

VEGETARIAN & VEGAN...

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