



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



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Bar & Grill

GREAT BEGINNINGS...

Goats Bridge Smoked Trout Fillet Pickled cucumber & radish salad, wasabi crème fraiche <i>[7. 9]</i>	€12.95
Asian Style Duck Spring Roll Julienne vegetables, sriracha & honey glaze <i>[WH1. 6]</i>	€12.50
Slow Roasted Ribs Pork belly ribs, spicy BBQ sauce, minted watermelon <i>[WH1. 6. 7. 14]</i>	€10.75
Boston Prawn Salad Lemon infused Boston prawns, marie rose sauce, rocket, cherry tomato, onion & traditional soda bread <i>[WH1. 6. 7. 9. 10. 11]</i>	€13.50
Brass Style Hot Wings (great for sharing) Buffalo sauce coating, celery sticks, blue cheese sauce <i>[6. 7. 12]</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>	€23.00
Caesar Salad (Starter or Main Course) Little gems, pancetta, parmesan shavings, sour dough croutons, Caesar dressing	€11.50 or €17.00
Add Cajun Chicken	€4.00
Add Marinated Tiger Prawns <i>[WH1. 6. 7. 10]</i>	€6.25
Chef's 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, & fries <i>[WH1. 6. 7. 14]</i>	€21.50
Cajun Seasoned Grilled Chicken Burger Lettuce, tomato, gherkin, garlic mayo, toasted brioche bun & fries <i>[WH1. 6. 7. 14]</i>	€21.50

GRILL & OVEN...

10oz Hereford Irish Beef Sirloin Steak Braised portobello mushroom, roast cherry tomato, crispy onion rings, house fries. Green peppercorn sauce, café de Paris or garlic butter <i>[WH1. 6. 7. 14]</i>	€39.00
Slow Roasted Feather Blade of Beef Rich wine jus, creamy mash potato, French beans & crispy onion rings <i>[7]</i>	€32.50
Half Roasted Honey Glazed Duck Braised red cabbage, spring onion and parsley new potato caramelised orange sauce	€27.00
Traditional Lamb Shank 4-hour braised lamb shank, roasted parsnip, creamy mash & rosemary jus <i>[WH1. 7. 8. 14]</i>	€28.50
Chargrilled Supreme of Chicken Grilled fennel & roasted root vegetables, crushed potato cake, red pesto <i>[7]</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>	€22.00
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THE WOK...

Mie Goreng Noodles Bok choy, chillies, spring onions, egg strips, bean sprouts, egg noodles	€19.00
Add Grilled Chicken	€4.00
Add Tiger Prawns <i>[3. WH1. 6. 8. 9. 10. 11]</i>	€6.00
Roasted Vegetable Thai Red Curry Roasted peppers, courgette & red onions, pilaf rice	€18.00
Add Grilled Chicken	€4.00
Add Tiger Prawns [WH1. 10]	€6.00

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

RUSTIC PIZZA...

<i>Served on a 12" Home Baked Pizza Base Gourmet Style - Extra Thin & Crispy Gluten free bases available at 3 euro extra Extra Toppings - €2 per topping</i>	
Margherita Tomato & basil infused sauce, melted mozzarella <i>[WH1. 7]</i>	€17.00
Diablo Chorizo, pepperoni, jalapeno, dried chili, tomato sauce, mozzarella, garlic sauce <i>[WH1. 6. 7]</i>	€19.50
Cajun Chicken Cajun marinated chicken, basil pesto, black olive, mozzarella, rocket <i>[WH1. 6. 7]</i>	€19.50

SIDE ORDERS...

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>	€18.00
Vegan Pizza Sun blushed tomato, ripped basil, peppers & vegan mozzarella <i>[WH1]</i>	€19.00
The Veggie Burger Seared beetroot patty, roasted Mediterranean vegetables, pineapple, hummus, tomato, onion, lettuce & Mexican salsa. Smoked burger bun & house fries <i>[WH1. 6. 7. 14]</i>	€18.00
Pasta & Mushroom Wild forest mushroom ragout, fresh egg pasta, bechamel sauce <i>[WH1. 6. 7]</i>	€19.50

BBG Salad Fresh organic mixed leaves, pickled red & white cabbage, broccoli, celeriac, toasted pumpkin seeds, ginger & turmeric dressing	€18.00
Add Cajun Breast of Chicken	€4.00
Add Flaked Baked Salmon	€4.50

DESSERT PANTRY...

Rustic Apple Tartlet Vanilla ice-cream, crème anglaise <i>[2. WH1. 6. 7]</i>	€8.50
Chocolate Fondant Vanilla ice-cream, fresh cream & chocolate sauce <i>[6. 7]</i>	€8.50
Affogato Hazelnut ice-cream & hot espresso. Add Kahlua or Baileys or Amaretto €3 <i>[7]</i>	€8.50
Tiramisu Chocolate sauce <i>[WH1. 6. 7. 8]</i>	€8.50
Salted Caramel Roulade Forest berry compote <i>[2. 6. 7]</i>	€8.50
Selection of Ice Cream <i>[7]</i>	€8.50
Scoop of Vegan Ice Cream	€2.25

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