

To Begin

Clogherhead Tian of Crab & Smoked Salmon	€12
<i>With a lime crème fraîche, tomato & citrus salsa. Served with Homemade brown soda bread</i>	
A: [4.5.7.9.10]	
Louisiana Hot Wings (great for sharing)	
<i>Coated in hot sauce & served with celery sticks & Blue cheese sauce</i>	
Single Bowl (12 pieces)	€8.50
Sharing Bowl (25 pieces)	€14
A: [7.12.14]	
Atlantic Fish Tacos	€12
<i>Tempura cod & marinated shrimp served in soft tacos with shredded lettuce, tomato salsa & lime aioli</i>	
A: [4.6.7.9.14]	
Confit Duck Spring Rolls	€10
<i>Served with a sweet chili & soya dipping sauce</i>	
A: [3.4.6.8.12]	
Crispy Prawn Scampi	€12
<i>Served with grilled chicory, lemon & cucumber Mayonnaise</i>	
AS Main course with House Fries	€19
A: [6.7.9.10.11]	
Homemade Nachos (great for sharing)	€9.50
<i>Served with Guacamole, Black Beans, Jalapenos & Pico De Gallo</i>	
A : [4.6.7]	
Caesar Salad (Starter or Main Course)	€9 or €14
<i>Little Gems, Pancetta, Parmesan Shavings, Croutons</i>	
<i>Homemade Caesar Dressing</i>	
Add Cajun Chicken	€2
Add Marinated Black Tiger Prawns	€2
A: [2.4.6.7.10]	
Wholesome Soup of the Day	€5.50
<i>Made with Fresh Seasonal ingredients</i>	
<i>Served with Homemade Brown Soda Bread</i>	
A: [7.12.14]	
Kilmore Quay Seafood Chowder	€7.50
<i>With Housemade Brown Soda Bread</i>	
A: [4.6.7.9.10.11.12]	

Gluten Free Options Available

Burgers

Brass Bar & Grill Signature Surf & Turf Burger €18.50

8oz Irish Beef burger, buttered spinach, chorizo, Dublin Bay prawns, toasted brioche bun, lime creole mayo & House Fries

A: [4.6.7.10.11]

Swiss Burger €16.50

8oz Irish Beef burger, crispy onion rings, emmental cheese, gherkins, toasted brioche bun, smoky BBQ mayo & House Fries

A: [4.6.7.14]

Dexter Beef Burger €16.50

8oz Irish Beef burger, lettuce, crispy bacon, tomato melted smoked cheddar, toasted brioche bun & House Fries

A: [4.6.7.14]

From the Grill & Oven

10oz Golden Vale Irish Sirloin Steak €24

10oz Golden Vale Rib Eye Steak €24

Our Steaks are served with braised portobello mushroom, roast tomato & beer battered onion ring, House Fries Green Peppercorn Sauce, Red Wine Jus or Garlic Butter

A: [4.6.7]

Lislin Farm Pork Belly €18

Pickled red cabbage, fondant potato, black pudding crumb, carrot & orange puree, red wine Jus

A: [13.14]

Braised Hereford Beef €19

Chive mash, crispy kale, baby carrots & a pearl onion & bacon jus

A: [7.14]

1/2 Roast Chicken €19

Duck fat roasties, carrots, broccoli, stuffing & red wine jus

A: [4.7.14]

Brass Bar Chunky Cottage Pie €17

Slow cooked beef in stock and topped with mashed potato served with celeriac puree & glazed carrots

A: [4.6.7]

Gluten Free Options Available

From the Sea

Beer Battered Fresh Cod Fillets €17
*Chunky tartar sauce, chargrilled lemon,
pea & mint puree & House Fries*
A: [4.6.7.9]

Dunmore East Fish Pie €18
*Slowly cooked in a wholegrain mustard cream & topped with
puff pastry served with honey glazed
carrot & parsnips*
A: [4.6.7.9]

Rustic PIZZA

**Served on a 12" Home Baked Pizza Base
Gourmet Style- Extra Thin & Crispy**

Margherita €13
Tomato & basil infused sauce & mozzarella
A: [4.6.7]

Pepperoni Pizza €15
Pepperoni, tomato sauce & mozzarella
A: [4.6.7]

Cajun Chicken €15
*Cajun marinated chicken, basil pesto, pine nuts, mozzarella
& rocket*
A: [2.4.6.7]

Vegetarian €15
Wild mushrooms, pesto, walnuts & goat's cheese
A: [4.6.7]

**Please ask your Server for Todays Prime
Specials @ Market price**

Side Orders €3.50

House Fries
Seasonal Vegetable Selection
Beer Battered Onion Rings A: [4.7]
Creamy Mash A: [7]
Steamed Rice A: [4]
Mixed Leaf Salad A: [13]

***Gluten Free Options Available**

From the Dessert Pantry

- Blueberry Bakewell Tart** €7
With salted caramel ice cream
A: [2.4.7.14]
- Knickerbocker Glory** €7
Chantilly cream & popping candy
A: [6.7]
- Chocolate Gateaux Opera** €7
With vanilla ice-cream
A: [2.4.7.14]
- Selection of Ice Cream** €7
A: [2.4.7.14]
- Sticky Toffee Pudding** €7
Served warm
A: [2.4.7.14]
- Selection of Farmhouse Cheeses** €12
A: [2.4.7.14]

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

Supplier Information

Fish is sourced from the South East fisheries of Ireland & are part of Responsible Irish Fish

Beef is sourced from Gahan Meats & is of Irish Origin from the Golden Vales (Cork, Tipperary & Limerick)

Lamb is Certified Irish and derives from Camolin through Gahan Meats

Pork & Bacon is sourced from Lislin farm through Gahan Meats

Game, Specialist Oils, Spices & Pulses is sourced from Larousse Foods & is NSAI Certified

Fresh Vegetables are provided by Ready Chef & are BRC Food Certified

***Gluten Free Options Available**