

To Begin

Clogherhead Tian of Crab & Smoked Salmon €12.50

With a lime crème fraiche, tomato & citrus salsa. Served with Homemade brown soda bread

A: [4.5.7.9.10]

Louisiana Hot Wings (great for sharing)

Coated in hot sauce & served with celery sticks & Blue cheese sauce

Single Bowl (12 pieces) €9

Sharing Bowl (25 pieces) €15

A: [7.12.14]

Atlantic Fish Tacos €12.50

Tempura cod & marinated shrimp served in soft tacos with shredded lettuce, tomato salsa & lime aioli

A: [4.6.7.9.14]

Confit Duck Spring Rolls €10.50

Served with a sweet chili & soya dipping sauce

A: [3.4.6.8.12]

Crispy Prawn Scampi €12.50

Served with grilled chicory, lemon & cucumber Mayonnaise

AS Main course with House Fries €19.95

A: [4.6.7.9.10.11]

Homemade Nachos (great for sharing) €9.95

Served with Guacamole, Black Beans, Jalapenos & Pico De Gallo

A : [4.6.7]

Caesar Salad (Starter or Main Course) €9.50 or €14.75

Little Gems, Pancetta, Parmesan Shavings, Croutons

Homemade Caesar Dressing

Add Cajun Chicken €2.25

Add Marinated Black Tiger Prawns €2.25

A: [2.4.6.7.10]

Wholesome Soup of the Day €5.75

Made with Fresh Seasonal ingredients

Served with Homemade Brown Soda Bread

A: [7.12.14]

Kilmore Quay Seafood Chowder €7.95

With Housemade Brown Soda Bread

A: [4.6.7.9.10.11.12]

Gluten Free Options Available

Burgers

Brass Bar & Grill Signature Surf & Turf Burger €19.25

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 €17.50

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 €17.50

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 €25

10oz Golden Vale Rib Eye Steak €25

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

A: [4.6.7]

Lislin Farm Pork Belly €19.50

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

A: [13.14]

Braised Hereford Beef €19.95

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

A: [7.14]

1/2 Roast Chicken €19.95

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

A: [4.7.14]

Brass Bar Chunky Cottage Pie €17.75

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 €17.75
*Chunky tartar sauce, chargrilled lemon,
pea & mint puree & House Fries*
A: [4.6.7.9]

Dunmore East Fish Pie €18.95
*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 €13.75
Tomato & basil infused sauce & mozzarella
A: [4.6.7]

Pepperoni Pizza €16
Pepperoni, tomato sauce & mozzarella
A: [4.6.7]

Cajun Chicken €16
*Cajun marinated chicken, basil pesto, pine nuts, mozzarella
& rocket*
A: [2.4.6.7]

Vegetarian €16
Wild mushrooms, pesto, walnuts & goat’s cheese
A: [4.6.7]

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

Side Orders €3.75

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 <i>With salted caramel ice cream</i> A: [2.4.7.14]	€7.50
Knickerbocker Glory <i>Chantilly cream & popping candy</i> A: [6.7]	€7.50
Chocolate Gateaux Opera <i>With vanilla ice-cream</i> A: [2.4.7.14]	€7.50
Selection of Ice Cream A: [2.4.7.14]	€7.50
Sticky Toffee Pudding Served warm A: [2.4.7.14]	€7.50
Selection of Farmhouse Cheeses A: [2.4.7.14]	€12.95

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