

Great Beginnings . . .

Clogher head Tian of Crab & Smoked Salmon * €12.5
With a lime crème fraiche and a tomato & citrus salsa. Served with homemade brown soda bread
A: [7.4, 9. 10]

Brass Style Hot Wings (*great for sharing*) *
Coated in buffalo sauce & served with celery sticks & blue cheese sauce
Single Bowl (12 pieces) €8.50
Sharing Bowl (25 pieces) €14
A: [7. 12. 6]

Brass House Salad * €9
Mixed leaf, Blue berries, quinoa, pearl barley, ripped kale, five beans, soft cheese and balsamic reduction
A: [2,6,7,14]

Tempura Battered Calamari €10
Served with a chili, chive & lemon aioli
A: [4. 6. 7. 9.10.11.12]

Panko Crumbed Prawn Scampi €12
Served with baby leaf & sundried tomato salad with hand cut tartar sauce
As Main Course with House Fries €19
A: [4. 6. 7. 9. 10. 11]

Crispy Duck spring roll €9.50
Filled with duck confit and julienne of Asian vegetables, with plum and citrus dipping sauce
A: [4, 6, 7]

Caesar Salad (Starter or Main Course) * €9 or €14
Little gems, pancetta, parmesan shavings, sour dough croutons & homemade Caesar dressing
Add Cajun Chicken €2.25
Add Marinated Tiger Prawns €3.25
A: [2. 4. 6. 7. 10]

Wholesome Soup of the Day (V) * €6
Made with fresh seasonal ingredients, served with homemade brown soda bread
A: [7. 12.14]

Kilmore Quay Seafood Chowder * €8
With homemade brown soda bread
A: [4. 6. 7. 9. 10. 11. 12]

Gluten Free Option Available (V) Vegan

Burgers & Wraps . . .

Brass Bar Signature Burger * €16.50

8oz duck fat infused brisket Irish Beef burger, bacon, swiss cheese, with lettuce, tomato, gherkin, relish, toasted brioche bun, brass burger sauce, house slaw & fries

A: [4. 6. 7. 10. 11]

Southern Fried Chicken Burger €16.50

Chicken fillet fried in spiced buttermilk batter with lettuce, tomato, gherkin & garlic mayo, toasted brioche bun, House slaw & fries

A: [4. 6. 7]

Grill & Oven . . .

10oz Hereford Irish Beef Sirloin Steak * €25

10oz Hereford Irish Beef Rib Eye Steak €25

Our Steaks are served with braised portobello mushroom, roast cherry tomato & tobacco onions, house fries.

Green peppercorn sauce, café de Paris or garlic butter.

A: [4. 6. 7]

6oz Hereford Irish Beef Sirloin Steak Sandwich * €18

With rocket, sundried tomato, smoked BBQ sauce & crispy onions on garlic sour dough bread, green peppercorn sauce & house fries

A: [4. 6. 7, 8, 14]

Braised Hereford Beef and Guinness pie * €19

Butter pastry, root vegetables, creamy mash

A: [4. 7]

Vanilla Pod Infused Pork Belly €17

Braised red cabbage, creamed potato, cider gravy

A: [.7]

JoJo's Thai Red Curry (V) * €16

Roasted peppers, courgette & red onions.

Served with Pilaf rice & Bombay potato

Add Grilled Chicken €18

Add Tiger Prawns €20

A: [4. 7, 8]

Stuffed Chicken Supreme €19

Filled with ricotta cheese & baby spinach wrapped in smoked streaky rashers, sweet potato fries, baby leaf salad & roasted red pepper sauce

A: [4. 7. 9. 10. 11]

Gluten Free Option Available (V) Vegan

The Sea . . .

- Beer Battered Fresh Hake** €17
Hand cut tartar sauce, chargrilled lemon, pea & mint puree, house fries
A: [4. 6. 7. 9]
- Dublin Bay Seafood Pie *** €18
Medley of fresh hake, smoked cod, salmon & prawns in a fresh herb cream bisque, topped with butter pastry
A: [4. 7. 9. 10. 11]

Rustic Pizza . . .

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

- Margherita** €12
Tomato & basil sauce, melted mozzarella cheese
A: [4. 6. 7]
- Buffalo Ranch Style** €15
Chicken, smoked bacon, onion, mozzarella cheese & buffalo sauce
A: [4. 6. 7, 14]
- Spicy Pepperoni** €15
Sliced pepperoni, tomato & basil sauce, mozzarella cheese
A: [4. 6. 7]
- Vegan (V) *** €15
Sun blushed tomato, ripped basil, & peppers
A: [4]

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

Sharing Platter . . .

- Minimum for two** €16 per person
Includes
Mini Beef Sliders
Buffalo Chicken Wings, celery sticks & blue cheese sauce
Southern fried chicken goujons, BBQ sauce
Vegetarian Samosa, sweet chili sauce
A: [4,12,13, 14,6,]

*Gluten Free Option Available (V) Vegan

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]

A: [4,7]

Dessert Pantry . . .

Dutch Apple Flan

€7.5

With vanilla ice-cream, crème anglaise

A: [4, 6, 7]

Black Forest Charlotte

€7.5

Passion fruit emulsion and fresh cream

A: [2, 6, 7]

Baileys Chocolate Mousse Dome

€7.5

Mango coulis and chocolate sauce

A: [2, 4, 6, 7]

Selection of Ice Creams

€5.5

A: [6, 7, 14]

Raspberry and Hazelnut Roulade

€7.5

With fresh cream and raspberry sorbet

A: [2, 6, 7]

Add a Scoop of Ice Cream

€1

A: [6, 7, 14]

*Gluten Free Option Available (V) Vegan

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

Suppliers . . .

Fish is sourced from Select Seafoods and Wrights & 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 & Keeling's and is BRC Food Certified.