**Great Beginnings . . .**

Rotisserie style buffalo chicken wings  
Coated in buffalo sauce & served with celery sticks & Cucumber and mint raita  
**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: [4, 2, 6, 7, 14]

Tempura Battered 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]

**Burgers & Wraps . . .**

Brass Bar Signature Burger * €16.50  
8oz duck fat infused brisket Irish Beef burger, bacon, smoked applewood cheese, tomato chutney, caramelized onion, tomato, twice cooked fries and red cabbage and ginger coleslaw. [4, 6, 7, 10, 11]

Tikka Marinated Chicken Fillet Burger €16.50  
Chicken fillet chargrilled 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  
Our Steaks are served with braised portobello mushroom, roast cherry tomato & tobacco onions, house fries. Brandy peppercorn sauce, or garlic butter.  
Turf it with some garlic infused prawns €29  
A: [4, 6, 7]

Wicklow Lamb Shank €24  
Slow braised till tender lamb shank, smoked bacon, garlic and shallot jus with tender stem broccoli and creamy mash A: [4, 6, 7]

6oz Hereford Irish Beef Sirloin Steak Sandwich €18  
Rocket, Sundried Tomato, Smoked BBQ Sauce & Crispy Onions on Garlic Sourdough Bread, Green Peppercorn Sauce & House Fries A: [4, 6, 7]

Braised Hereford Beef Bourguignon €19  
Tender beef, pearl onions, button mushrooms and smoked bacon lardons in a rich wine sauce and creamy mash A: [4, 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]

Char Grilled Chicken Supreme €19  
Grilled supreme of chicken with wild forest mushroom sauce, grilled heirloom tomato and tossed baby leaf and sweet potato fries A: [4, 7, 9, 10, 11]

Asparagus and Sage Gnocchi €14  
Basil pesto, cherry tomato, vegan cheese and spiced pumpkin seeds. A [8] (V)

**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]  
*Gluten Free Option Available* (V Vegan)
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
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 & vegan
Mozzarella [4]

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

Side Orders . . . €3.75

Parmesan and pesto fries
Seasonal Vegetable Selection
Sweet potato fries
Skinny fries
Cajun spiced potato wedges
Cherry tomato and baby leaf salad

*Gluten Free Option Available (V) Vegan

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<thead>
<tr>
<th>14 Recognized Allergens</th>
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<tbody>
<tr>
<td>Peanuts</td>
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<td>Tree Nuts</td>
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<td>Sesame</td>
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<td>[Crab, Mussels, Scallops]</td>
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<td>Wheat</td>
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<td>Milk</td>
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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.
€15

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.