

## Sandwiches

**Europe Open Sea Food Sandwich** €15  
Atlantic prawn, smoked salmon,  
crab on soda bread

**6oz Sirloin Steak Sandwich** €17  
Mushroom duxelle, pesto mayo,  
baby gem, mozzarella cheese

**Vegetarian Bagel (V)** €13  
Brie cheese, red onion marmalade, rocket

**French Toastie** €12  
Rustic baguette, Comte cheese, glazed ham

**Chicken Ciabatta** €14  
Roast red pepper & red onion, pesto  
mayonnaise, baby gem, mozzarella cheese

## Snacks

**Wok steamed Prawns & Mussels\*** €14  
Pak-choi, ginger and chilly, soy sauce

**Nachos** €13  
Spicy beef, mozzarella, guacamole, sour cream

**Chicken Liver Brûlée** €12  
Toasted brioche, dates, walnuts

**Burratta Cheese\*** €13  
Fresh beetroot coulis, rocket & mix seeds

**Fried Scampi** €14  
Rocket and saffron mayonnaise

**Sticky Drumsticks \*** €12  
Soy sauce & sour cream

## Salads

**Caesar Salad** €14  
Crispy bacon and parmesan cheese  
Butterfly chicken €16  
Tiger prawns €17

**The Brasserie Salad (V)\*** €14  
Organic quinoa, roast butternut squash, kale, feta  
cheese, toasted almonds, ginger & chilly dressing

## Soups

Soup of the Day (V)\* €6

French onion soup\* €6

Atlantic Sea Food & Mussel Chowder\* €8  
Mirepoix of vegetables and pea shoots

## Main Courses

**8oz Brasserie Beef Burger** €23  
Brioche bun, smoked pancetta, apple wood cheese,  
chips (served well done only)

**Fried Fish & Chips** €23  
Beer-battered fillet of cod tartar sauce & pea puree

**Classic Beef Stroganoff** €23  
Seared fillet tips with mushrooms and rice

**Pan Fried Fillet of Plaice** €22  
Potato croquette, burnt leek, oyster sauce

**Crispy Pork Belly** €22  
Gratin potato, apple pure, celeriac and tenderstem  
broccoli

**Crab & Prawn Orzo Pasta** €21  
Mussel Velouté and pea shots

**Roast Beetroot Risotto (V)** €20  
Goat cheese, rocket and walnuts

**Roast Aubergine & Courgette Tort (Vegan)** €19  
With beetroot and summer vegetable fest

**Butternut Squash & Tofu Curry (Vegan)** €19  
Basmati rice, cashew nuts, coriander

## Side Dishes

Peppercorn sauce, garlic butter,  
Cashel blue butter, bone marrow butter. €3

Double cooked Pont Neuf chips €5

Mashed potato €4

Dauphinoise potato €4

Boiled baby potatoes €4

Market vegetables €5

Creamed baby spinach €5

Grilled field mushrooms €4

Sauté onions €4

Garlic bread €4

Garlic bread & cheese €5

Mixed salad €5

Truffle & parmesan Pont Neuf potatoes €7

Baked potato €4