

To Start With

Spillane's Smoked Salmon	€ 13
Sauce gribiche, caviar, melba toasts, seaweed	
Pan Fried Scallops	€ 15
Smoked pancetta, celeriac purée, hazelnut, brown butter, radish	
Garlic Butter Prawn	€ 14
Creamy spinach, toasted sourdough bread	
Fresh Crab Meat	€ 15
Apple jelly, pomegranate, tapioca crisp, dill oil	
Kerry Lamb Croquette	€ 13
black pudding, baby turnip, red pepper jam, rosemary jus	
Hoisin Glaze Pork Belly	€ 13
Curried lentils, root vegetables, sauté pak choi	
Bluebell Falls Goat Cheese (V)	€ 12
Beetroot puree, toasted pistachios, figs	
Caesar Salad	
Crispy pancetta and parmesan cheese	€ 14
Chicken Strips	€ 16
Tiger prawns	€ 17

Soups

French onion soup	€ 6
Soup of the day (V)	€ 6
Atlantic sea food & mussel chowder	€ 8

From Our Grill

10o/z Angus Beef Striploin Steak*	€ 32
10o/z Angus Beef Rib Eye Steak*	€ 34
Served with baked potato, wild mushroom duxelles roast tomato & sauce of your choice; garlic butter, red wine jus, peppercorn sauce, béarnaise sauce Steaks are aged 28 days	
8o/z Angus Beef Fillet	€ 35
Fondant potato, artichoke, oyster mushrooms, spinach purée, baby carrots, Jus	

Burgers

8oz Brasserie Beef Burger	€ 23
Brioche bun, smoked pancetta, tomato, gherkins BBQ sauce, Apple Wood cheese, pont neuf chips	
8oz Brasserie Lamb Burger	€ 22
Brioche bun, rocket, glazed red onion, goat cheese, pont neuf chips	
8oz Homemade Chicken Burger	€ 22
Brioche bun, smoked pancetta, red onion, tomato, harissa aioli, pont neuf chips	

Main Courses

Catch of the Day	(market price)
Fried Fish & Chips	€ 23
Beer-battered fillet of cod & sauce tartare, pea purée	
The Europe Seafood Platter*	€ 28
Grilled fish, Spillane's smoked salmon, oyster, prawns, langoustine, seared scallop, crabmeat	
Poached Salmon	€ 23
Venus black rice, prawns, pesto velouté, spinach	
Braised Beef in Red Wine	€ 23
Creamed potato, sauce bourguignon	
Rack of Sean Moriarty's Lamb	€ 29
Fondant potato, pea and mint purée, confit shallot, black pudding	
Barbary Duck Fillet	€ 26
Blackberries, curly kale, baby beetroot thyme roast sweet potato, jus	
Grilled Chicken Rigatoni Pasta	€ 21
Sundried tomato pesto, parmesan, spinach	
Roast Beetroot Risotto (V)	€ 19
Goat cheese, rocket and walnuts	
Roast Aubergine & Courgette Tort	€ 19
With beetroot and baby vegetables (Vegan)	
Butternut Squash and Tofu Curry	€ 19
Basmati rice, cashew nuts, coriander (Vegan)	

Side Dishes

Peppercorn sauce, garlic butter	
Cashel blue butter, bone marrow butter	€ 3
Double cooked pont neuf chips	€ 5
Truffle and parmesan pont neuf potatoes	€ 7
Mashed potato	€ 4
Dauphinoise potato	€ 4
Boiled baby potatoes	€ 4
Market vegetables	€ 5
Wilted baby spinach	€ 4
Sauté mushrooms	€ 4
Sauté onions	€ 4
Mixed salad	€ 5
Baked Potato	€ 4