

BRASS

Bar & Grill

BRASS BAR DINNER

TO BEGIN

Wholesome Soup of the Day

Made with Fresh Seasonal ingredients

Served with Homemade Brown Soda Bread

€5.5

A: [CY+SP]

Kilmore Quay Seafood Chowder

With Housemade Soda Bread

€7.5

A: [WH+EG+MK+FH+CS+MS+CY]

Duck Liver Parfait

Orange & Rocket Salad, Gooseberry Compote

Ciabatta Croutons

€9.5

A: [WH+EG+MK]

Tempura Tiger Prawns

Sweet Chilli Asian Noodle Salad, Mango & Coriander

Salsa, Lime Wedge

€9.5

A: [EG+MK+FH+CS+MS+WH]

Monkfish Scampi

Wild Rocket Salad & Lime Mayonnaise

€9

-As Main Course With Fries

€17

A: [WH+MK+EG]

Jumbo Fiery Buttermilk Chicken Wings

Marinated in Buttermilk & Spices,

Blue Cheese Dip, Celery Sticks

€8

-As Main

€14

A: (SP+CY+EG+MK)

Caesar Salad (Starter or Main Course)

€9 or €14

Little Gems, Pancetta, Parmesan Shavings, Croutons

Homemade Caesar Dressing

-Add Cajun Chicken

€1

-Add Marinated Black Tiger Prawns

€2

A: [TN+WH+EG+MK+CN]

Thai Style Vegetable Spring Rolls

Filled with Glass Noodles, Peppers, Onions,

Garlic & Chili, with A Sweet Chili Dipping Sauce

€7

A: [WH+MK+SY]

***Gluten Free Options Available**

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FROM THE GRILL & OVEN

10oz Golden Vale Irish Sirloin Steak €24

10oz Golden Vale Rib Eye Steak €24

Our Steaks are served with Braised Portobello Mushroom, Roast Tomato & Beer Battered Onion Ring, House Fries Green Peppercorn Sauce, Red Wine Jus or Garlic Butter

A: [TN+MK+WH+EG]

Braised Feather Blade of Beef

Slow Cooked for 24 Hours with Champ Mash

Mushrooms, Baby Carrots & Jus €18

A: [CY]

1/2 Roast Chicken

Duck Fat Roasties, Carrots, Broccoli, Stuffing, Red Wine

Jus €17

A: [SP+WH=MK]

Brass Bar & Grill Homemade Beef Burger

8oz Irish Beef, Chargrilled with toasted

Brioche Bun, Beechwood Smoked Cheese, Tomato

Relish & House Fries €15

-Crispy Streaky Bacon €16

-Caramelized Onions

A: [TN+WH+EG+MK]

Southern Fried Chicken Burger

Served in a Toasted Brioche Bun with Roast Garlic

Aioli, Tomato Relish, Gem Lettuce, Beef Tomato

& House Fries €13

A: [TN+WH+EG+MK]

FROM THE SEA

Beer Battered Fresh Cod Fillets

Chunky Tartar Sauce, Chargrilled Lemon,

Pea Puree & House Fries €17

A: [WH+EG+MK+MD+FH+CS+MS]

Pan Fried Hake Fillet

Lyonnaise Potatoes, Wilted Greens, Lime Hollandaise €18

A: [EG+FH]

***Gluten Free Options Available**

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FROM THE PAN

- Slow Cooked Creamy Sri Lankan Curry**
Tomato, Lemongrass, Coconut, Spices with Boiled Rice €16
Tender Chicken Pieces €17
Black Tiger Prawns *A: [FH+CS+MS]* €18
A: [EG+MK+SY+MD]

- Brass Bar Bang Bang Chicken**
*Crispy Battered Tender Chicken, Soy & Chilli Soused
Crunchy Oriental Vegetables, Thai Rice* €17
A: [EG+MK+SY+MS+WH]

RUSTIC PIZZAS

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

- Margherita**
Tomato & Basil Infused Sauce, Melted Mozzarella €12
A: [MK+EG+WH]

- Spiced Beef Pizza**
*Chili Beef, Tomato Sauce, Pepperoni, Roast Peppers
& Mozzarella* €15
A: [MK+EG+WH]

- Buttered Chicken**
*Marinated Chicken, Basil Pesto, Pine Nuts, Mozzarella
& Rocket* €14
A: [MK+EG+WH+TN]

- Vegetarian**
Wild Mushrooms, Pesto, Walnuts & Goats Cheese €15
A: [MK+EG+WH]

Please ask your Server for Today's Prime
Specials @ Market price €

SIDE ORDERS €3.5

- House Fries**
Seasonal Vegetable Selection
Beer Battered Onion Rings *A: [MK+WH]*
Creamy Mash *A: [MK]*
Steamed Rice *A: [WH]*
Mixed Leaf Salad *A: [MD]*

*Gluten Free Options Available

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FROM THE DESSERT PANTRY

Warm Dark Chocolate Fondant
Chocolate Sauce & Fresh Cream €6.5

Blueberry Bakewell Tart
Salted Caramel Ice Cream €6.5

Knickerbocker Glory
Chantilly Cream & Popping Candy €6

Sticky Toffee Pudding
Served Warm €6
A: [MK+EG+SY+TN+WH] for all above

- Add a scoop of ice cream to any of our desserts €1

Wicklow Farm House Cheese Board
*Blue Cheese, Brie, Beechwood Smoked cheese and a
 Nettle & Chive Cheddar*
 From the "Hempenstall" Farm, Wicklow €11
A: [M+TN]

The 14 Recognized Allergens			
Peanuts	PN	Soya	SY
Tree Nuts	TN	Fish	FH
Sesame	SE	Crustaceans [Crab, Mussels, Scallops]	CS
Wheat	WH	Molluscs [Oysters, Mussels, Scallops]	MS
Lupin	LP	Celery	CY
Eggs	EG	Mustard	MD
Milk	MK	Sulphites [Preservative]	SP

SUPPLIER INFORMATION

All our Fish is sourced from Wexford in Kilmore Quay & is part of Responsible Irish Fish

Our Beef is sourced from Gahan Meats & is of Irish Origin from the Golden Vales (Cork, Tipperary & Limerick)

Our Lamb is Certified Irish and derives from Camolin through Gahan Meats

Our Pork & Bacon is sourced from Callan in Kilkenny through Gahan Meats

Our Game, Specialist Oils, Spices & Pulses is sourced from Larousse Foods & is NSAI Certified

Our Fresh Vegetables are provided by Ready Chef & is BRC Food Certified
 *Gluten Free Options Available

