

The Gallery RESTAURANT

“The elegant and aptly named
Gallery Restaurant is a great dining experience”

Dear Guest,

Welcome to the Gallery Restaurant at Brandon House Hotel.

Enjoy superb quality food prepared by our team of chefs, under the guidance of our Executive Head Chef, who carefully selects fresh local ingredients and the finest Irish produce, to create delicious menus for you to enjoy. The proof is in the taste.

“My passion for cooking is all about transforming simple ingredients into delicious mouth-watering dishes. That is the most rewarding aspect of my work” - Mo Yansane, Head Chef.

Our wine philosophy is straightforward. In terms of style, we look for wines of balance that will complement our style of food. We hope you enjoy that County Wexford and Brandon House Hotel has to offer.

Enjoy your evening.

Greg Doyle
General Manager

www.brandonhousehotel.ie



Starters

Crème DuBarry

Served with pickled cauliflower and homemade brown bread 1,7

French Terrine de Campagne

Pork & liver pate, served with toasted sourdough baguette and Roscoff onion compote 1,7,9,10

Red Endives & Honey Tarte Tatin

Served with a fresh burrata cheese, basil pesto, wild rocket and red pepper puree 1,3,7,10

Chicken Three Ways

Chicken & wild mushroom ballotine, served with crispy confit chicken wings and cured chicken egg yolk, with warm yeast bread and caramelized red onion 1,3,7,9,10

Homemade Kilmore Quay Salmon Gravlax

Flavoured with beetroot, served with quail eggs, homemade brown bread and salsa Verde 1,3,4,7,10

Fresh Galway Bay 6 Oysters on Ice (€5 supp)

Served with red wine shallot vinaigrette 13



Main Course

Wexford Beef Fillet Wellington (€8 supp)

8oz beef fillet with a wild mushroom duxelles and wilted baby spinach, wrapped in puff pastry, served with pommes Sarladaises and red wine Jus

1,3,7,9

Oven Roasted Rump of Wicklow Lamb

Served with celeriac mousseline, braised baby carrots and lamb jus 7,9

Pan Fried Kilmore Quay Sea Bass Fillets

Served with aubergine caponata, grilled mini courgette and its flower, tarragon beurre blanc and our own hot pressed herbs oil 4,7,13

Atlantic Hake Pavé Herb Crust

Served with green garden pea puree, caramelized baby beetroots and beetroot emulsion 1,4,7,13

Rotisserie Style Duck Breast

Served with cava nero cabbage, cured agrums and pickled blackberries, dressed with duck jus gras 7.9

Grilled Aubergine & Burrata Cheese Millefeuille

Served with gratin of dauphinoise & red pepper puree, with basil pesto 1,3,7



Dessert

Apple & Berries Pie

Served with crème anglaise & vanilla ice-cream 1,3,7

Cinnamon Crème Caramel

Served with green apple sorbet, salted caramel ice cream & green apple emulsion 1,3,7

Champagne & Raspberry Possets

Served with homemade crinkles 1,3,7

Sea Salt Chocolate & Pecan Tart

Served with toffee brandy sauce & pecan candy 1,3,7,8

Tropical Round Of Passion

Coconut and passion fruit flan, served with Scup Gelato coconut sorbet 1,3,7

Fresh Wexford Strawberries & Shortbread Biscuit

Served with fresh whipped cream, chocolate gel & strawberry ice cream 1,3,7

Freshly Brewed Tea or Coffee

2 courses with tea or coffee €35 per person

3 courses with tea or coffee €45 per person

Speciality Teas & Coffees

Irish Coffee (with Powers Irish Whiskey) €6.80

Calypso Coffee (with Kahlúa) €6.50

Baileys Coffee (with Baileys) €6.50

French Coffee (with Brandy) €7.00

Jamaican Coffee (with Rum) €6.80

Russian Coffee (with Vodka) €6.80

Selection of Herbal Teas available. Please ask your server

Allergen reference can be found at the back of this menu



WHITE WINE SELECTION

Lascar Classic Sauvignon Blanc *Chile*

€28.00

Vibrantly fresh and aromatic. Classic style of Sauvignon Blanc. Soft and delicate with tempting gooseberry fruit flavours. A crisp acidity gives a refreshing and easy drinking character with a lingering finish.

Gecko Ridge Chardonnay *South Africa*

€32.00

Yellow, gold, full bodied with citrus and peach flavours rounded off by soft vanilla from French oak. Flavours of melon and pineapple and a good crisp finish.

Le Poesie Pinot Grigio *Italy*

€32.00

Straw yellow. A generous, well balanced Pinot Grigio, rich and fruity aroma. Light bodied, dry, crisp and fruity on the palate with undertones of almond.

Fattori Pinot Grigio *Italy*

€35.00

Antonio's Pinot Grigio oozes class, fresh pineapple, and stone fruits on the nose with a delicious clean, fresh and fruity palate.

Journey's End Weather Station Sauvignon Blanc *South Africa*

€35.00

Has the pale straw colour of youth, with a tinge of green. A complex wine, there's melon and grapefruit on a bed of apple and Bosche pear, with a seam of freshness giving vitality and extending the flavours.

Dona Paula Estate Sauvignon Blanc *Argentina*

€35.00

Doña Paula Estate Sauvignon Blanc has a pale-yellow colour. In the nose, intense, typical, and fresh aromas. Wild mint, grapefruit and white currant aromas stand out. This wine is fresh, concentrated, well balanced and persistent.

Peth Wetz Riesling *Germany*

€39.00

A dry Riesling with a delicate fragrance of white peaches, apricot, and juicy pears. Classic Rheinhessen, both in expression and elegance.

Medalla Real Reserva Chardonnay *Chile*

€42.00

Wine of golden yellow colour, of medium intensity. It presents aromas and flavours of tropical fruits and grapefruit interspersed with hazelnut and vanilla notes. The palate has abundant fruit flavours that are highlighted by a pleasant acidity and sweetness.

Little Yering Chardonnay *Australia*

€42.00

Soft and generous with a bright spark of freshness – like biting into nearly ripe pear. The wine is elegant, balanced and long in length with melon fruits and white blossom.

Hunters Gewurtztraminer *New Zealand*

€44.00

Exotic fruit and spice in this well-balanced Gewurz – clear proof that Marlborough isn't limited to one grape. It's from Hunter's, a hugely successful estate that first put NZ Sauvignon on the map in 1986. Intense, aromatic, tropical fruit, and spice.

Trimbach Pinot Blanc *France*

€45.00

A wine for pure pleasure! Maturing early, it is dry, well-balanced, supple, and refreshing. A delightful, fresh, and floral wine, with baked apple and lemon flavours and a hint of lees yeast.



RED & ROSÉ WINE SELECTION

Lascar Cabernet Sauvignon Merlot *Chile*

€28.00

Wonderfully deep rich plum. A vibrant, mouth watering blackcurrant aroma. Easy drinking wine laden with character, a well rounded palate and lightly spicy fruit driven flavours.

Gecko Ridge Cabernet Sauvignon *South Africa*

€32.00

Deep ruby. Aromas of blackcurrant and pepper, with ripe berry fruit flavours leading to full bodied flavours of cassis and plum. Good lasting finish in the mouth.

Villa Adami Montepulciano Doc *Italy*

€32.00

Bright and intense ruby red with light violet reflections. An intense, fruity bouquet with hints of wild berries and ripe red fruits. The bouquet develops spicy and delicately toasted notes followed by a full bodied and harmonic mouthfeel with a persistent finish.

Medalla Real Reserva Syrah *Chile*

€38.00

Deep and intense ruby-red colour with violet hue. The complex bouquet combines black olives, fresh black fruits like blackcurrant, some spices and minerality. The fresh palate is elegant and concentrated with tremendous balance, and a long, pleasing finish.

Dona Paula Estate Malbec *Argentina*

€39.00

Intense violet colour. In the nose, aromas of black fruits, violets, and spices. Mineral and graphite notes. Great balance and freshness in the mouth, with good concentration and medium structure. Soft tannins and persistent finish.

Jeff Carrel Pinot Noir En Coteaux- *France*

€40.00

Bright vermillion red with top notes of fresh cherry and deeper forest floor complexity. A fresh, rounded palate adds riper fruit, darker cherries, and hints of spice.

Col de Bastia Valpolicella Superiore DOC *Italy*

€42.00

Made from the classic grape varieties in Valpol icella and grown in very specific sites, this wine is a relatively recent addition to the incredible wines of Antonio Fattori.

Little Yering Pinot Noir *Australia*

€42.00

Bright cherry red. Intense red cherry and raspberry fruit. Perfumed and ethereal. A classic Pinot style - lovely cherry and red fruit overlaid with savoury spices. A silky concentration provides richness and length. Beautiful natural balance.

Hunters Pinot Noir *New Zealand*

€42.00

Rich ripe plum, berry and subtle forest floor aromas marry together for a smooth, medium bodied Pinot Noir. The palate shows persistent rich cherry/plum flavours and mild spicy oak, making an enjoyable and easy drinking wine.

Journey's End Single Vineyard Cabernet Sauvignon *South Africa*

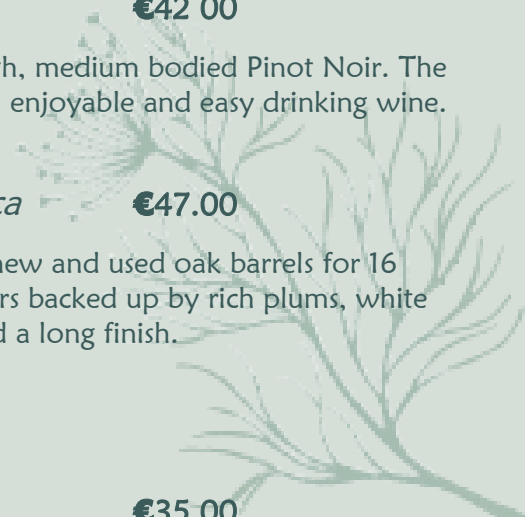
€47.00

Handpicked and hand-sorted, then matured in a mix of predominately French new and used oak barrels for 16 months. There is a core of typical Cabernet Sauvignon blackcurrant cassis flavours backed up by rich plums, white pepper, and mixed spice notes. A big but well-judged wine with complexity and a long finish.

ROSÉ WINE

Domaine de la Petite Croix Rosé D'Anjou *France*

€35.00



PROSECCO & CHAMPAGNE

Casa Gheler Frizzanti Prosecco	€34.00
Casa Gheler Valdobiandene Prosecco	€42.00
Moet Chandon	€90.00

Why not relax in our Library Bar after your meal and experience our range of Premium Whiskeys and Gins from around the world, or our Classic Cocktail Menu.

Allergen Index

- (1) Gluten and products thereof
- (2) Crustaceans (crab, lobster, shrimp)
- (3) Eggs & products thereof
- (4) Fish & products thereof
- (5) Peanuts & products thereof
- (6) Soybeans & products thereof
- (7) Milk & products thereof
- (8) Nuts
- (9) Celery & products thereof
- (10) Mustard & products thereof
- (11) Sesame seeds & products thereof
- (12) Lupin (type of seed flour)
- (13) Molluscs (oysters, mussels, scallops)
- (14) Sulphur dioxide & sulphites



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