

THE

BRASSERIE

AT BALLYGARRY HOUSE

Est. 1958

STARTERS

GRIFFINS BLACK PUDDING SPRING ROLL €13.95
black pudding & red onion marmalade, in a crisp spring roll, chilli jam

HENRY'S PRAWN CASSOULET €15.95
prawns, chorizo & spring onion in a citrus cream, served with garlic bread

GOLDEN CRUMBED CAMEMBERT €10.50
cranberry & apple compote, cumberland sauce

CHICKEN & MUSHROOM VOL AU VENT €11.95
traditional favourite in a rich white wine cream (main course - with fries €17.95)

SOUP OF THE DAY €8.50
homemade brown bread (G-Option)

BALLYGARRY SEAFOOD CHOWDER €10.50
homemade brown bread

SALADS

WARM PRAWN SALAD €18.95
sautéed pink prawns, lightly spiced sweetcorn, peppers, avocado, mixed leaves, dill & lime dressing (G)

GOATS CHEESE SALAD €16.50
baked goats cheese, nut crumb, beetroot salsa, poached pear, baby leaf salad (G)
(starter portion €12.95)

WARM GRILLED HALLOUMI SALAD €16.50
heirloom tomatoes, toasted pine kernels, mixed leaves, basil dressing (add chicken €16.95) 510 calories (762 calories)

SEARED HEREFORD BEEF TIPS SALAD €18.95
roast cherry tomatoes, mixed leaves, toasted pine kernels, parmesan, honey & mustard dressing (G) 538 calories

GOURMET BURGERS

THE BRASSERIE BURGER €19.95
8oz beef burger topped with smoked bacon, cheddar cheese & an onion ring

THE CAJUN CHICKEN BURGER €19.95
pan seared chicken breast in a spicy cajun marinade with red cabbage slaw & garam masala dip

THE GRIFFINS BURGER €20.95
8oz beef burger, griffins black pudding, ballymaloe tomato relish, red onion marmalade & fried egg

THE VEGETARIAN BURGER €17.95
homemade falafel burger with a cumin and mint mayo

All our burgers are served in a brioche bap with fries & house chutney. Make any burger a funky salad ask for it 'skinny' to remove the bun and you will get a large salad instead.

Starving with the hunger, double up with a second burger for €4.

MAIN EVENT

9oz PRIME IRISH SIRLOIN STEAK €34.95
flat cap mushroom, onion ring & finished with a brandy & peppercorn reduction (G-Option) (Please allow for 30 minutes cooking time)

SEAFOOD MORNAY €29.50
poached atlantic seafood in a classic mornay sauce, topped with crumbed lyonnaise, sour dough loaf (Please allow for 30 minutes cooking time)

MONKFISH TAIL SCAMPI €28.50
citrus rub, tempura batter & tartare sauce, fries & salad

CRISP ROAST SILVER HILL DUCKLING €28.95
sautéed greens, orange glaze (G)

PAN SEARED FILLETS OF SEABASS €23.95
served with vegetables & creamed potatoes, finished with a white wine & soft herb velouté (G)

OVEN ROAST SUPREME OF CHICKEN €18.95
filled with a mushroom duxelle, creamed potatoes, honey roast root vegetables, seasonal greens finished with a pearl onion & tarragon cream (G)

ROAST OF THE DAY €18.95
served with vegetables and potatoes

PHILLY STEAK SANDWICH €19.95
tender strips of beef marinated in a barbecue sauce, sautéed onions & mushrooms, topped with provolone cheese, salad & fries

BAKED FILLET OF SALMON €24.50
served with vegetables and potatoes, finished with a prawn bisque (G)

TRADITIONAL FISH & CHIPS €21.95
light beer batter, homemadetartar sauce & mushy peas

INDONESIAN STYLE VEGETABLE CURRY €18.95
lemongrass, ginger & coconut infused curry, served with fragrant rice (add chicken strips €20.95, add market fish €24.95)

SIDES

SELECTION OF POTATOES & VEG €4.50

SEASONAL SIDE SALAD €4.50

HOUSE FRIES €4.95 COLESLAW €3.50

ROCKET & PARMESAN SALAD €5.50

SAUTÉED ONIONS & MUSHROOMS €5.50

SOMETHING SWEET € 8.95

Why not finish off your meal with a lovely homemade dessert from our resident pastry chefs Roy & Sombo.

Ask your server for today's specials.