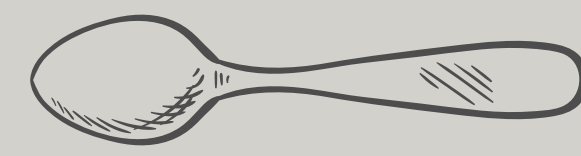




THE BRASSERIE

AT BALLYGARRY ESTATE
Est. 1958



STARTERS

BAKED PARCEL OF BLACK PUDDING & WHITE WEST KERRY PUDDING €13.95
red onion marmalade and apple cider velouté

GOLDEN CRUMBED POTATO FISHCAKES €14.95
golden crumbed smoked cooley & leek fishcake with a light tartare mayo
(main course option served with a house salad €24.95)

HENRY'S PRAWN CASSOULET €16.95
prawns, chorizo & spring onion in a citrus cream, served with garlic bread (G)

CALAMARI RINGS €14.95
lightly spiced calamari rings with a tangy house made dip
(main course option served with fries and a house salad €24.95)

MACROOM BUFFALO MOZZARELLA BRUSCHETTA €13.95
mozzarella, tomato salsa on a toasted brioche with rocket salad & balsamic glaze (G)

WARM NUT CRUSTED GOATS CHEESE €12.95
baked portobello mushroom, fig chutney, roasted walnuts & balsamic glaze

SOUP OF THE DAY €8.95
homemade brown bread (G)

BALLYGARRY SEAFOOD CHOWDER €10.95
homemade brown bread

GOURMET BURGERS

THE BRASSERIE BURGER €20.95
8oz beef burger topped with smoked bacon, smoked cheddar & 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 €21.95
8oz beef burger, Griffins black pudding, Ballymaloe tomato relish, red onion marmalade & fried egg

THE VEGETARIAN BURGER €19.95
homemade falafel burger with a cumin and mint mayo

PHILLY STEAK SANDWICH €21.95
tender strips of beef marinated in a barbecue sauce, sautéed onions & mushrooms, topped with provolone cheese, salad & fries

✦ (G) - Gluten Free (all our burgers and sandwiches can be prepared on gluten free bread)

✦ All our burgers are served in a brioche bun 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

✦ Hungry? double up with a second burger for only €4

MAIN COURSES

CHAR GRILLED SIRLOIN STEAK €39.95
flat cap mushroom, onion ring & finished with a brandy & peppercorn reduction (Please allow for 30 minutes cooking time) (G option)

SEAFOOD PLATTER €39.95
Monkfish tail scampi, pan seared seabass, baked fillet of salmon, lightly spiced calamari & fishcakes served with lobster bisque, peas and tartar sauce

BEEF BOURGIGNON €25.95
8 hour slow roasted beef cheek, cream mashed potato, served in a beef reduction, sautéed mushroom, crispy bacon

CRISP ROAST DUCKLING €31.95
sautéed greens, orange glaze (G)
(Please allow for 30 minutes cooking time)

PAN SEARED FILLET OF SEABASS €26.95
served with vegetables and potatoes, finished with a white wine & soft herb veloute (G)

MONKFISH TAIL SCAMPI €28.95
citrus rub, tempura batter & tartar sauce, fries & salad

BAKED FILLET OF SALMON €27.95
served with vegetables and potatoes, finished with a prawn bisque (G)

PANKO COATED CHICKEN SCHNITZEL €23.95
Tomato sauce, basil pesto marinated chicken tomato, fresh rocket & parmesan cheese served with fries

CHEFS MEAT SPECIAL MARKED PRICE
ask your server for details

***TRADITIONAL FISH & CHIPS** €25.95
light beer batter, homemade tartar sauce & mushy peas

***INDONESIAN STYLE VEGETABLE CURRY** €19.95
lemongrass, ginger & coconut infused curry, served with savoury rice (G)
(add chicken strips €23.95, add prawns €25.95)

*reduced portions available on request

SIDES

SELECTION OF POTATOES & VEG €4.95

SEASONAL SIDE SALAD €4.95

HOUSE FRIES €4.95

COLESLAW €4.95

ROCKET & PARMESAN SALAD €7.50

SAUTÉED ONIONS & MUSHROOMS €7.50

SOMETHING SWEET € 9.50

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

Ask your server for today's specials

