



THE BRASSERIE

AT BALLYGARRY ESTATE
Est. 1958

STARTERS

FILO PARCEL OF NORTH KERRY PUDDING €13.95

black & white pudding, red onion marmalade and apple cider velouté

GOLDEN CRUMBED POTATO FISHCAKES €14.95

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 portabello 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, Griffin's 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 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

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

MAIN COURSES

CHAR-GRILLED NORTH KERRY SIRLOIN STEAK €39.95

flat cap mushroom, onion ring & finished with a brandy &
peppercorn reduction (Please allow for 30 minutes of 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, sautéed mushroom, crispy bacon, served in a beef
reduction and creamed potatoes

CRISP ROAST DUCKLING €31.95

sautéed greens, orange glaze (G)
(Please allow for 30 minutes of cooking time)

PAN SEARED FILLET OF SEABASS €26.95

served with vegetables and potatoes, finished with
a white wine & soft herb veloute (G)

DALY'S OF RENARD 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 provençal, basil pesto marinated cherry tomato,
fresh rocket & parmesan cheese served with fries

*TRADITIONAL NORTH ATLANTIC COD & 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 €24.95, add prawns €26.95)

*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 lovely homemade desserts from our
resident pastry chefs Roy & Sombo

Ask your server for today's specials

