

THE
BRASSERIE

AT BALLYGARRY ESTATE
Estd. 1958

STARTERS

WARM DUCK SALAD €15.95

watermelon, confit duck, cashew,
sesame with a hoisin & soy dressing (GF - option)

NORTH KERRY PUDDING POTATO CAKE €14.95

Griffins black & white pudding croquette,
red onion, balsamic reduction & apple butter

HENRY'S PRAWN CASSOULET €17.95

prawns, chorizo & spring onion in a citrus cream,
served with garlic croute (GF - option)

CALAMARI RINGS €15.95

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 €14.95

mozzarella & tomato salsa on a toasted brioche,
rocket salad & balsamic glaze (GF - option)

WARM NUT CRUSTED GOATS CHEESE €13.95

fig chutney, rocket leaves, roasted walnuts,
balsamic glaze & croute (GF - Option)

SOUP OF THE DAY €9.95

homemade brown bread (GF-Option)

BALLYGARRY SEAFOOD CHOWDER €11.95

homemade brown bread

GOURMET BURGERS

PHILLY STEAK SANDWICH €22.95

tender strips of beef marinated in a barbecue sauce,
sautéed onions & mushrooms, topped with provolone cheese,
served with salad & fries

THE BRASSERIE BURGER €21.95

8oz griffins beef burger topped with smoked bacon,
cheddar cheese & an onion ring

THE CAJUN CHICKEN BURGER €20.95

pan-seared chicken breast in a spicy cajun marinade with
red cabbage slaw & garam masala dip

THE GRIFFINS BURGER €23.95

8oz beef burger, griffins' black pudding, red onion
marmalade & fried egg

THE VEGETARIAN BURGER €20.95

homemade falafel burger topped with coleslaw with
a cumin and curry mayo dip

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

✦ All our burgers are served in a brioche bap with fries & house dip

✦ 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 €5

MAIN COURSES

CHAR GRILLED NORTH KERRY SIRLOIN STEAK €39.95

pont neuf, flat cap mushroom, braised tomato, onion rings
finished with a brandy & peppercorn reduction (GF - Option)
(Please allow for 30 minutes of cooking time)

BARBECUE BEEF SHORT RIB €28.95

slow-braised beef served with roasted root vegetables,
creamed potatoes & barbecue sauce (GF - Option)

SIGNATURE SHEPHERDS PIE €25.95

slow-braised shredded lamb shank & lamb mince,
creamed potato topping, rich red wine jus (GF - Option)

CRISP ROAST DUCKLING €32.95

oven roast duck, braised red cabbage, tender stem broccoli
and gratin potato, finished with an orange glaze (GF - Option)
(please allow 30 minutes of cooking time)

HAKE BOUILLABAISSE €30.95

pan-fried north atlantic hake, prawn & mussels bouillabaisse,
creamed potatoes, aioli & croute (GF - Option)

PAN-SEARED FILLETS OF SEABASS €27.95

served with sauteed potatoes, chorizo, spinach & red onion,
with a white wine & soft herb cream (GF - Option)

ROAST SALMON TERIAYKI €28.95

oven roast teriyaki infused fillet of salmon, on a pak choi &
asian broth, served with fragrant rice (GF - Option)

TRADITIONAL NORTH ATLANTIC COD & CHIPS €26.95

light beer batter, homemade tartar sauce & mushy peas**

TRADITIONAL ROAST OF THE DAY €23.95

served with potatoes and vegetables (GF - Option) **

CHICKEN WELLINGTON €25.95

roulade of chicken & mushroom duxelles, wrapped in
parma ham & encased in puff pastry finished with a
mushroom sauce
(please allow 35 minutes of cooking time)

INDONESIAN STYLE VEGETABLE CURRY €20.95

lemongrass, ginger & coconut infused curry, served with savory rice,
naan, raita (GF - Option) **
add strips of chicken €25.95 add prawns €27.95

*reduced portions available to order

SOMETHING SWEET €9.95

Why not finish off your meal with a lovely homemade
desserts from our resident pastry chefs Roy & Sombo?
Ask a member of our staff for our dessert menu.