



THE

BRASSERIE

AT BALLYGARRY ESTATE
Estd. 1958

STARTERS

WARM DUCK SALAD €17.95
watermelon, confit duck, cashew,
sesame with a hoisin & soy dressing (GF - option) 3a,11,1,12

HENRY'S PRAWN CASSOULET €18.95
prawns, chorizo & spring onion in a citrus cream,
served with garlic croute (GF - option). 3a,7,4,1,2,5,9

NORTH KERRY PUDDING SPRING ROLL €15.95
griffins black & white pudding croquette,
red onion, balsamic reduction & apple butter. 1, 3a, 5, 9, 10

SMOKED HADDOCK & PRAWN FISHCAKE €14.95
golden crumbed fishcake, warm tartar cream sauce,
spinach leaves. 1, 3a,4,7,9,10

MACROOM BUFFALO MOZZARELLA BRUSCHETTA €14.95
mozzarella & tomato salsa on a toasted brioche,
rocket salad & balsamic glaze (GF - option). 3a,1,10,9

WARM NUT CRUSTED GOATS CHEESE €15.95
fig chutney, rocket leaves, roasted walnuts,
balsamic glaze & croute (GF - Option). 1,6a, 6c, 6d, 6f, 6i

SOUP OF THE DAY €10.95
homemade brown bread (GF-Option). 3a,1,2,5,9

BALLYGARRY SEAFOOD CHOWDER €12.95
homemade brown bread. 3a,4,7,1,2,5,9

GOURMET BURGERS

PHILLY STEAK SANDWICH €23.95
tender strips of beef marinated in a barbecue sauce,
sautéed onions & mushrooms, topped with provolone cheese,
served with salad & fries. 3a,1,5,9

THE BRASSERIE BURGER €22.95
8oz griffins beef burger topped with smoked bacon,
cheddar cheese & an onion ring 3a,10,5,1,9

THE CAJUN CHICKEN BURGER €21.95
pan-seared chicken breast in a spicy cajun marinade with
red cabbage slaw & garam masala dip. 3a,10,1,5,9

THE ESTATE BURGER €24.95
8oz beef burger, griffins' black pudding, red onion
marmalade & fried egg. 3a,10,1,5,9

THE VEGETARIAN BURGER €21.95
homemade falafel burger topped with coleslaw with
a cumin and curry mayo dip. 3a,10,1,5,9

- ★ (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). 3a,1,2,5,9
(Please allow for 30 minutes of cooking time)

BARBECUE BEEF SHORT RIB €29.95
slow-braised beef served with roasted root vegetables,
creamed potatoes & barbecue sauce (GF - Option). 3a,2,5,9

SIGNATURE SHEPHERDS PIE €26.95
slow-braised shredded lamb shank & lamb mince,
creamed potato topping, rich red wine jus (GF - Option). 1,2,5,9

CRISP ROAST DUCKLING €33.95
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). 1,2,5,9

PAN SEARED FILLET OF NORTH ATLANTIC HAKE €31.95
herb & parmesan crust, sauteed potatoes, asparagus spears, cherry
tomatoes, finished with a lightly spiced carrot velouté 1,2,3a,4,9

PAN-SEARED FILLETS OF SEABASS €28.95
served with sauteed potatoes, chorizo, spinach & red onion,
with a white wine & soft herb cream (GF - Option). 4,1,2,5,9

ROAST SALMON TERIAYKI €29.95
oven roast teriyaki infused fillet of salmon, on a pak choi &
asian broth, served with fragrant rice (GF - Option). 4,11,2,5,12,9

TRADITIONAL NORTH ATLANTIC COD & CHIPS €26.95
light beer batter, homemade tartar sauce & mushy peas**. 3a, 10,4,5,9

TRADITIONAL ROAST OF THE DAY €24.95
served with potatoes and vegetables (GF - Option)**. 3a,1,2,5,9

CHICKEN WELLINGTON €29.95
roulade of chicken & mushroom duxelles, wrapped in
parma ham & encased in puff pastry finished with a
mushroom sauce. 3a,10,1,2,5,9
(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) ** 3a,2,9
add strips of chicken €26.95 add prawns €28.95 3a,2,9, 7

*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.

Allergens: 1. Milk, 2. Celery, 3. Gluten: a. Wheat, b. Rye, c. Barley, d Oat,
4. Fish, 5. Mustard, 6. Nut: a. Walnut, b. Almond, c. Pistachio, d. Pecan,
e. Macadamia, f. Hazelnut, g. Brazil Nut, h. Pine Nut, i. Cashew,
7. Crustaceans, 8. Molluscs, 9. Sulphites, 10. Egg, 11. Soy, 12. Sesame
Seeds, 13. Lupin, 14. Peanut.