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 *€15.95*
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 *€28.95*
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.