

THE BROOKLYN MENU

STARTERS

Soup of the Day Homemade Guinness brown bread 1a, 4, 9, 13	7.5	Tomato & Burrata Bruschetta Balsamic syrup, herb oil, rocket, sourdough, tarragon aioli, aged Manchego 1a, 4, 7, 13	12	Wild Mushroom & Scamorza Arancini Romesco sauce, herb oil, Gold River Farm leaves, shaved pecorino 1a, 3a, 4, 7, 13	11
Seafood Chowder Creamy fish veloute with selection of Irish fresh fish and shellfish 1a, 4, 5, 6, 8, 9, 13	13	Salt & Pepper Calamari Lime, crushed chilli, scallion, spicy mayo 1a, 4, 6, 7	12	Crispy Chicken Wings Buffalo sauce, blue cheese 4, 7, 9, 13	14
Garlic Flatbread Mozzarella, cheddar, garlic butter, coriander 1a, 4	8	Tempura Prawns Japanese mayonnaise, yuzu, sriracha, seaweed salad, 1a, 4, 5, 7, 10, 13	14	Buffalo Chicken Flatbread Blue cheese, red onion, Pico de Gallo 1a, 4, 13	11

MAINS

For daily specials see our specials board

Fish & Chips Sustainably caught* white fish, hand cut fries, crushed sweet peas, tartar sauce. 1a, 4, 7, 8, 13	19.5	Grilled 10oz John Stone Sirloin Steak Flat cap mushroom, onion rings, hand cut fries, pepper sauce 1a, 4, 13	38
Pan Seared Sea Bass Smashed baby potatoes, wilted spinach, brown butter, caper vinaigrette 4, 8, 13	23	Grilled 8oz John Stone Fillet Flat cap mushroom, onion rings, hand cut fries, pepper sauce 1a, 4, 13	40
Baked Salmon Teriyaki glaze, jasmine rice, grilled bok choy, burnt lemon 4, 8, 10, 13	22	Supreme of Chicken Kiev Free-range Irish chicken, garlic butter, panko crumbs, creamy mash, seasonal vegetables 1a, 4, 8, 10	22.5
		Lamb Osso Bucco Slaney Valley braised lamb shank, Colcannon mash, root vegetables, pan jus 4, 9, 13	28

PASTAS

Prawn Linguine Fresh pasta, red Atlantic prawns, confit garlic, tomato concasse, white wine, garlic bread 1a, 4, 5, 7, 13	23	Penne Chicken Chorizo Fresh pasta, sauté chicken breast, chorizo cream, sweet peas, parmesan, garlic bread 1a, 4, 7, 13	22
Spaghetti Aglio e Olio Fresh pasta, confit garlic, extra virgin olive oil, parsley, red chilli flakes, garlic bread 1a, 7, 13	17	Penne Bolognese Fresh pasta, slow cooked beef & pork, tomato ragu, aged parmesan, garlic bread 1a, 4, 7, 13	21

SALADS & SANDWICHES

All our sandwiches are served with hand cut fries

House Caesar Salad Garlic croutons, crispy bacon, baby gem, lemon parmesan dressing add grilled free-range Irish chicken 1a, 4, 7, 8, 12	13 +6
Asian Duck Salad Mix salad leaves, beetroot, carrot, oriental vegetable, hoisin & ginger dressing 1a, 4, 8, 10, 11	17
Wedge Salad Iceberg, Cashel blue, crispy bacon, cherry tomato, pickled onion 4, 7, 13	12
Steak Sandwich Premium steak, goats cheese, rocket, chipotle mayonnaise, focaccia 1a, 4, 7, 13	19
Brisket Melt Beer onions, sweet bbq sauce, smoked applewood cheese, sourdough 1a, 4, 7, 13	17.5
Chicken Club Grilled free-range Irish chicken, tomato, bacon, baby gem, curry mayonnaise, egg salad 1a, 7, 8, 10, 13	16

BURGERS

All our burgers are served with hand cut fries

Dry-Aged Bacon Cheeseburger Vintage cheddar, streaky bacon, house sauce, pickled onion, potato bun 1a, 4, 7, 12, 13	19
Korean Chicken Burger Crispy free-range Irish chicken, baby gem, kimchi slaw, BBQ sauce 1a, 4, 7, 13	19
Grilled Halloumi Burger Avocado, tomato, hot sauce, potato bun 1a, 4, 7, 13	17
SIDES	
Hand Cut Fries	6
Parmesan Fries 4	7
Onion Rings 1a	7.5
Mash Potato 4	6
Simple Salad, lemon dressing	6
Grilled Tender Stem Broccoli, ranch dressing, smoked almonds 3a, 4, 7	8
Green Beans & blue cheese, maple syrup, chopped hazelnuts 3b, 4	8.5
Spiced Cauliflower, golden raisins, chopped walnuts 4, 3d	8

*SFPA & BIM
regulation controlled

Allergens: (1) Gluten (a) Wheat (b) Spelt (c) Khorasan (d) Rye (e) Barley (f) Oats / (2) Peanuts / (3) Nuts (a) Almonds (b) Hazelnuts (c) Walnuts (d)
chestnuts (e) Cashew (f) Pecan (g) Brazil (h) Pistachio (i) Macadamia / (4) Milk / (5) Crustaceans (a) Crab (b) Lobster (c) Crayfish (d) Shrimp /
(6) Molluscs (7) Eggs / (8) Fish / (9) Celery / (10) Soy / (11) Sesame Seeds / (12) Mustard / (13) Sulphur Dioxide & Sulphites / (14) Lupin

All our beef is 100% Irish