

THE BROOKLYN MENU

STARTERS

Soup of the Day Homemade Guinness brown bread <small>1a, 4, 9, 13</small>	7.5
Seafood Chowder Creamy fish veloute with selection of Irish fresh fish and shellfish <small>1a, 4, 5, 6, 8, 9, 13</small>	13
Garlic Flatbread Mozzarella, cheddar, garlic butter, coriander <small>1a, 4</small>	8

Tomato & Burrata Bruschetta Balsamic syrup, herb oil, rocket, sourdough, tarragon aioli, aged Manchego <small>1a, 4, 7, 13</small>	12
Salt & Pepper Calamari Lime, crushed chilli, scallion, spicy mayo <small>1a, 4, 6, 7</small>	12
Tempura Prawns Japanese mayonnaise, yuzu, sriracha, seaweed salad, <small>1a, 4, 5, 7, 10, 13</small>	14

Wild Mushroom & Scamorza Arancini Romesco sauce, herb oil, Gold River Farm leaves, shaved pecorino <small>1a, 3a, 4, 7, 13</small>	11
Crispy Chicken Wings Buffalo sauce, blue cheese <small>4, 7, 9, 13</small>	14
Buffalo Chicken Flatbread Blue cheese, red onion, Pico de Gallo <small>1a, 4, 13</small>	11

MAINS

For daily specials see our specials board

Fish & Chips Sustainably caught* white fish, hand cut fries, crushed sweet peas, tartar sauce. <small>1a, 4, 7, 8, 13</small>	19.5
Pan Seared Sea Bass Smashed baby potatoes, wilted spinach, brown butter, caper vinaigrette <small>4, 8, 13</small>	23
Baked Salmon Teriyaki glaze, jasmine rice, grilled bok choy, burnt lemon <small>4, 8, 10, 13</small>	22

Grilled 10oz John Stone Sirloin Steak Flat cap mushroom, onion rings, hand cut fries, pepper sauce <small>1a, 4, 13</small>	38
Grilled 8oz John Stone Fillet Flat cap mushroom, onion rings, hand cut fries, pepper sauce <small>1a, 4, 13</small>	40
Supreme of Chicken Kiev Free-range Irish chicken, garlic butter, panko crumbs, creamy mash, seasonal vegetables <small>1a, 4, 8, 10</small>	22.5
Lamb Osso Bucco Slaney Valley braised lamb shank, Colcannon mash, root vegetables, pan jus <small>4, 9, 13</small>	28

PASTAS

Prawn Linguine Fresh pasta, red Atlantic prawns, confit garlic, tomato concasse, white wine, garlic bread <small>1a, 4, 5, 7, 13</small>	23
Pasta Primavera Fresh pasta, confit garlic, wilted spinach, roasted red peppers, extra virgin olive oil, parsley, red chilli flakes, garlic bread <small>1a, 7, 13</small>	17

Penne Chicken Chorizo Fresh pasta, sauté chicken breast, chorizo cream, sweet peas, parmesan, garlic bread <small>1a, 4, 7, 13</small>	22
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SALADS

House Caesar Salad Garlic croutons, crispy bacon, baby gem, lemon parmesan dressing add grilled free-range Irish chicken <small>1a, 4, 7, 8, 12</small>	13 +6
Asian Duck Salad Mix salad leaves, beetroot, carrot, orange segments, oriental vegetable, hoisin & ginger dressing <small>1a, 4, 8, 10, 11</small>	17
Wedge Salad Iceberg, Cashel blue, crispy bacon, cherry tomato, pickled onion <small>4, 7, 13</small>	12

BURGERS

All our burgers are served with hand cut fries

Dry-Aged Bacon Cheeseburger Vintage cheddar, streaky bacon, house sauce, pickled onion, potato bun <small>1a, 4, 7, 12, 13</small>	19
Korean Chicken Burger Crispy free-range Irish chicken, baby gem, kimchi slaw, BBQ sauce <small>1a, 4, 7, 13</small>	19
Grilled Halloumi Burger Avocado, tomato, hot sauce, potato bun <small>1a, 4, 7, 13</small>	17

SIDES

Hand Cut Fries	6
Parmesan Fries <small>4</small>	7
Onion Rings <small>1a</small>	7.5
Mash Potato <small>4</small>	6
Simple Salad, lemon dressing	6

Grilled Tender Stem Broccoli, ranch dressing, smoked almonds <small>3a, 4, 7</small>	8
Green Beans & blue cheese, maple syrup, chopped hazelnuts <small>3b, 4</small>	8.5
Spiced Cauliflower, golden raisins, chopped walnuts <small>4, 3d 4</small>	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