

THE BROOKLYN SET MENU

2 COURSE

€36 PP

3 COURSE

€43 PP

SMALL PLATES

Soup Of The Day

Homemade Guinness brown bread, Irish butter

1a, 4, 9, 13, GF Option

Crispy Chicken Wings

Buffalo or BBQ sauce, buttermilk blue cheese mayo, aged parmesan, chive, fresh chilli, fried onions

1a, 4, 7, 8, 9, 10, 12, 13, GF Option

Crispy Salt & Pepper Calamari

Mango, red chilli, spring onion & coriander salad, smoked chipotle mayo, lime

1a, 4, 6, 7, 12

Caesar Salad

Baby gem, grilled streaky bacon, herb croutons, parmesan, Caesar dressing

1a, 7, 8, 12, GF option

MAINS

Classic Beef Burger

Dry aged beef patty, mixed cheese, grilled bacon, house burger sauce onions, gherkins, brioche bun

1a, 4, 7, 12, 13, GF Option

Roasted Half Chicken

Confit baby potato, fine beans, brown Paris mushrooms, sherry & grain mustard sauce

4, 13

8oz Dry-aged Beef Fillet (+ €7)

Sautéed brown Paris mushrooms, onion rings, pepper sauce, hand-cut fries

1a, 4, 13

Pan Fried Salmon Fillet

Samphire, baby spinach, radish, pea purée, lemon & parmesan beurre blanc risotto

4, 8

Zucchini Brown Butter Rigatoni

Zucchini, burrata, cherry tomatoes, Kalamata olives, parmesan, basil, grissini

1a, 4, 7, 13

DESSERTS

Tiramisu

1a, 3h, 4, 7, 13

Burnt Basque Cheesecake

1a, 4, 7

Ice Cream Sundae

1a, 4, 7

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