

THE BROOKLYN MENU

STARTERS

Soup of the Day	8
Homemade Guinness brown bread, Irish butter, (V)	
1a, 1e, 4, 9, 13, GF option	
Patatas Bravas	9
Fried potato, bravas sauce, ranch dressing, coriander	4, 7, 12
Add Grilled Cheese +3	
Add Chilli Con Carne +3	
Rustic Garlic Bread	10
Garlic butter, melted mozzarella & red cheddar, aged parmesan, olive oil	1a, 4

MJ Wright Smoked Salmon	17
Capers, samphire, lemon, olive oil, Guinness bread, Irish butter	
GF option, 1a, 1e, 4, 8, 13	
Salt & Pepper Calamari	15.5
Seaweed salad, sambal mayo, toasted sesame seeds, lime	
1a, 4, 6, 7, 12	
Smoked Paprika & Chilli Prawns	15.5
Lemon butter, garlic, cherry tomatoes, Kalamata olives, capers, sourdough toast,	
GF option, 1a, 4, 5d	

Hot Honey Boneless Chicken Wings	15.5
House ranch, roasted sweet corn, chilli, chive	
1a, 4, 7, 10, 12	
Crispy Chicken Wings	16
Buffalo or BBQ sauce, buttermilk blue cheese mayo, aged parmesan, chive, fresh chilli, fried onions	
GF option, 1a, 4, 7, 8, 9, 10, 12, 13	
Seafood Chowder	15
Creamy fish velouté, fresh & smoked fish, shellfish, root vegetables, samphire, homemade Guinness brown bread, Irish butter	
GF option, 1a, 1e, 4, 5, 6, 8, 9, 13	

MAINS

Brooklyn Nachos	18
Grilled mixed cheese, smashed avocado, tomato salsa, jalapeño, sour cream, lime	
Add Chilli Con Carne +5	
GF option, 4, 9, 12	
Fish & Chips	23
Haddock fillet, pea purée, fries, burnt lemon	
GF option, 4, 7, 8, 13	
Pan Fried Salmon Fillet	27
Beurre blanc risotto, samphire, radish, pea purée	
GF option, 4, 8	
Thai Coconut Curry	20
Mixed peppers, carrots, red onions, baby corn, sugar snaps, broccoli, coconut milk, basmati rice	GF option, 4, 10, 13
Add chicken +5 Add prawns 5d +6	
Stir Fry	20
Peppers, carrots, baby corn, red onion, sugar snaps, sesame seeds, egg noodles, teriyaki sauce	1a, 7, 10
Add chicken +5 Add prawns 5d +6	

10oz Dry Aged NY Strip	38
Sautéed brown Paris mushrooms, onion rings, pepper sauce, hand cut fries	
GF option, 1a, 4, 13	
8oz Dry Aged Beef Fillet	40
Sautéed brown Paris mushrooms, onion rings, pepper sauce, hand cut fries	
1a, 4, 13	
Roasted Half Chicken	24
Champ mash potato, grilled tenderstem broccoli, chicken gravy, roasted sweetcorn	
GF option, 4, 12	
Brooklyn Beef & Guinness Pie	23
Slow cooked beef & Guinness stew, creamy mash potato, parmesan, fried onions, homemade Guinness bread, Irish butter	
1a, 1e, 4	

PASTAS & SALADS

Caesar Salad	13
Baby gem, grilled streaky bacon, herb croutons, parmesan, Caesar dressing,	GF option, 1a, 4, 7, 8, 12
Add chicken +5 Add prawns 5d +6	
Goat Cheese Salad	17
Goat cheese, grilled peaches, blackberries, roasted walnuts, sourdough, baby gem, white balsamic vinaigrette	
GF option, 1a, 3c, 4	
Chicken Chorizo Pappardelle	23
Slow braised pulled chicken, chorizo cream, roasted red peppers, aged parmesan, grissini	
1a, 4, 7, 10, 13	
Prawn Linguine	24
Grilled zucchini, sun-dried tomatoes, Kalamata olives, garlic confit, parmesan, basil, grissini	1a, 4, 5d, 7, 13

SIDES

Brooklyn Fries	parmesan, truffle & green peppercorn mayo	(4, 7, 12)	8
Hand Cut Fries			6
Mash Potato	(4)		6
Garden Salad			6
Onion Rings	(1a)		7.5
Mixed Fried Greens	(4)		7

DIPS & SAUCES €2.5 EACH

Garlic Mayo (7, 12) | **House Ranch** (7, 12) | **Chipotle Mayo** (7, 12)
Pepper Sauce (4, 10) | **Red Wine Jus** | **Buffalo** (1b, 4) | **Buttermilk Blue Cheese Mayo** (4, 7 12) | **Caesar** (4, 7 8) | **House BBQ** (1b, 8, 10)
Burger Sauce (7, 12)

BURGERS

All our burgers are served with hand cut fries

Vegetarian Burger	18
Vegetarian patty, grilled red onions & peppers, curry mayo, vegan bun, rocket	1a, 12
Classic Beef Burger	22
Dry aged beef patty, mixed cheese, grilled bacon, house burger sauce, onions, gherkins, brioche bun	1a, 4, 7, 12, 13
Southern Fried Chicken Burger	23
Fried chicken fillet, serrano ham, ndjua, mixed cheese, sweet pepper mayo, rocket, brioche bun	1a, 4, 7, 12, 13
The Brooklyn Burger	24
Dry aged beef patty, bacon & onion jam, Emmental, truffle & green peppercorn mayo, red pepper chutney, grilled bacon, aged parmesan, brioche bun	1a, 4, 7, 8, 10, 12, 13

SUNDAY ROAST

Served every Sunday: Roast of the day, seasonal vegetables potatoes, Yorkshire pudding, gravy



Book your table

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

10% Service charge for groups of 6+

All our beef is 100% Irish