






Brennan Room Restaurant



Appetisers


Char grilled Halloumi Cheese ~ Served with Lemon flavoured Bulgar Wheat. Accompanied with Tomato & Capers Salsa.  €6.95

Tempura of Prawns ~ tempura of Prawns served with a warm oriental stir fry of mixed Peppers, Scallion and Beansprouts.  €11.50


Melon Sensation ~ Melons Pearls, Papaya, Mango with a splash o Grenadine and a hint of Tequila and Orange Juice.   €7.50


Smoked Salmon from Portmagee, West Kerry ~ Smoked Salmon & Gravalax ~ a delicious marinate of Salmon, served with a Sour Cream, Dill Dressing and Homemade Brown Bread.  €9.50


Steamed Mussels from Cromane, South Kerry ~ Steamed Irish Mussels with a Portuguese twist, Mussels cooked in a light Tomato & Thyme base sauce.   €7.50

Baked Black Pudding from Tournafulla, West Limerick ~ Baked Black Pudding served with a creamy Scallion Mash Potato accompanied with a Sweet Apple & Mango Chutney.  €6.95


Baked Button Mushrooms ~ stuffed with Roasted Peppers wrapped in Parma Ham and served with Garlic Mayonnaise.  €7.50

Jar of Country Pate ~ Homemade country Pate served in a traditional jar with Toasted Brioche & caramelised Red Onion Chutney.  €7.50

Beef Carpaccio – A delicious dish from Venice, thin slices of Lightly Seared fillet of Irish Beef drizzled with white truffle oil dressing. Presented exceptionally.  €11.50

Deep fried Brie ~ with a mixed seeds crust and a homemade Rhubarb compote  €8.50

~~~~~Middle Course~~~~~

Homemade Gluten Free Soup.  €4.00

Sorbet of the Evening.  €4.25

Summer Italian Salad ~ Beef Tomatoes, Mozzarella Rocket with a Balsamic Dressing  €4.50

All Appetisers & Soups are served with a Selection of our Homemade Breads.



This symbol  indicates that the dish contains nuts or traces of nuts.

Brennan Room Restaurant


Main Fare


Simply Grilled Hake ~ Served with a Tomato and Caper Salsa.

(Our Hake is bought fresh and its availability depends on supply) €25.50


Grilled Fillet of Brill ~ Grilled to a golden brown colour on a bed of Creamed Savoy Cabbage & Smoked Bacon.   €19.95


Pan Fried Whole Lemon Sole ~ Accompanied with a Parsley butter. €23.95


Oven Baked Organic Irish Salmon ~ Served on a bed of Asparagus and Baby Potatoes, drizzled with a caramelized Lemon Dressing.  €20.95

Grilled 12oz Irish Angus Sirloin ~ with Pomme neuf potato and slow roasted cherry tomatoes and caramelised button onions. Served with a choice of Wild Mushroom & Peppercorn jus or Homemade Garlic Butter.  €24.50


Seared Irish Angus Beef Fillet ~ Irish Beef Fillet with Wild Mushroom and Spinach sauce, fondant potato, surrounded with a Madeira Jus.  €26.95

Spinach & Ricotta Cheese Ravioli ~ Fresh Ravioli with a delicious combination of Spinach & Ricotta topped with shavings of Parmesan, toasted garlic bread and surrounded with a roasted pepper & Basil Sauce.  €17.95

Roasted Rack of Clark's Adare Lamb ~ With a homemade Mint jelly, Gratin Dauphinoise and Char grilled Summer Vegetables.  €23.95

Fillet of Irish Chicken ~ Stuffed with local Athea Black Pudding wrapped in Smoked Streaky Bacon, accompanied with a Apple and Sage mash, served with a Cider & Dijon Sauce  €21.50

Wild Mushroom and Hazelnut Risotto ~ A rich, delicious Risotto served with Parmesan Shavings. €17.95

Seared Barbary Duck ~ Served on glazed Beetroot with a traditional Orange and Thyme Jus.  €22.95

All Main Fares are served with a selection of fresh garden vegetables & potatoes.

If you would like to avail of our gluten free options please inform your server.

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