

BROOKS — HOTEL —

~ AUGUST DINNER MENU ~

STARTERS

"MACROOM" BUFFALO MOZZARELLA, IRISH TOMATOES & FRESH BASIL	€8.00
BEETROOT & GIN CURED SALMON, GINGERED SEAWEED & PEA SHOOTS	€10.00
CLONAKILTY BLACK PUDDING, POACHED EGG & GUBEEN CHORIZO	€8.50
WATERMELON, RED ONION AND FETA CHEESE SALAD	€7.00
CHICKPEA HUMMUS, SMOKED ALMONDS, CHERRY TOMATOES & SUMAC	€7.00
PAN-FRIED IRISH LAMBS KIDNEYS, CAFÉ DE PARIS BUTTER	€8.50
HOMEMADE SOUP OF THE DAY	€5.50
EAST COAST SEAFOOD CHOWDER	€7.00

~~~~~ MAINS

PEAT SMOKED RUMP OF LAMB, FONDANT POTATO, TOMATO CONFIT & ROSEMARY JUS	€25.00
PAN FRIED FILLET OF TURBOT, GARDEN PEAS & CHANTERELLE MUSHROOM CREAM SAUCE	€28.00
STEAMED FILLET OF SEA TROUT, WILTED SPINACH, MUSSEL BUTTER SAUCE	€22.00
ROAST IRISH PORK FILLET, SAGE & ONION STUFFING, CIDER APPLE SAUCE	€22.00
9OZ PAN-FRIED IRISH RIBEYE STEAK, FRIES, GRILLED TOMATO & TARRAGON BUTTER	€29.00
GRILLED FREE-RANGE IRISH CHICKEN BREAST, SWEETCORN PUREE, BROCCOLI & CHIPOTLE JUS	€22.00
HOMEMADE GNOCCHI BAKED WITH BASIL CREAM & PARMESAN CHEESE	€20.00
SHRIMP LINGUINE, CHILI, TOMATO & LIME ESSENCE, CAESAR AIOLI	€20.00

SELECTION OF FRESH MARKET VEGETABLES €4
HOME CUT FRIES €4 · HOUSE SALAD €4 · BABY POTATOES €4

~~~~~ DESSERTS

FRESH IRISH STRAWBERRIES, ROSE PETAL ICE-CREAM, STRAWBERRY GIN SYRUP	€7.50
HOMEMADE LEMON TARTE, RASPBERRY SORBET	€8.00
POACHED PEACH, CREAMED RICE PARFAIT, RASPBERRY SAUCE	€7.50
WILD WICKLOW BLUEBERRY & ALMOND TART, VANILLA ICE-CREAM	€6.50
DARK CHOCOLATE BROWNIE, TEELING'S WHISKEY ICE-CREAM	€7.00
SELECTION OF IRISH FARMHOUSE CHEESE, QUINCE JAM, HOMEMADE OATCAKES	€11.50

ALL MAIN COURSES ARE COOKED TO ORDER. SHOULD YOU HAVE ANY SPECIAL REQUIREMENTS PLEASE DO NOT HESITATE TO ASK. ALL PRICES INCLUDE V.A.T. AT 13.5%
PLEASE NOTE THAT THIS KITCHEN USES NUTS AND OTHER ALLERGENS IN THE PROCESS OF PREPARATION OF FOOD ITEMS.
IN COMPLIANCE WITH LEGISLATION REGARDING CLARITY ON ALLERGEN INFORMATION WE HAVE ALLERGEN CHARTS AVAILABLE FOR EACH OF OUR MENUS.

