









BRASSERIE

ON THE CORNER

STARTERS

SOUP OF THE EVENING  (7 9) Multi Seed Soda Bread (1A 1D 3 7 11 12)	€6.95
SEAFOOD CHOWDER (1A 2 3 4 7 9 14) Multi Seed Soda Bread (1A 1D 3 7 11 12)	€9.25
PATATAS BRAVAS  Romesco Sauce Mild Chorizo Roast Garlic Aioli (3 6 7 8A 12)	€8.95
DOONCASTLE OYSTERS THREE WAYS Natural Tempura Warm Chorizo Lemon Slice Cucumber Gel (1A 3 14)	€13.95
BRAISED BEEF BRISKET CROQUETTES Yorkshire Pudding Crust Smoked Onion Mayo Confit Bell Pepper (1A 3 7 10 12)	€10.95
SPICED TEMPURA PRAWNS Pickled Fennel Salad Lemon Purée Chilli & Lime Aioli (1A 2 3 7 10)	€11.95
BLAKE'S CAESAR SALAD   Baby Gem Lettuce Bacon Caesar Dressing Garlic Bread Crouton (1A 3 4 7 11 12)	€9.95
Add STEAMED BREAST OF CHICKEN	€4.00
STEAMED LOCAL GALWAY MUSSELS  Cider Cream Reduction Roast Garlic Lemon Spring Onion (7 12 14)	€12.95
WHIPPED GOAT'S CHEESE  Toasted Brioche Salt Baked Beetroot Apple & Plum Syrup (1A 3 7 12)	€12.95

WINNER RESTAURANT OF THE YEAR 2024



All our Beef, Lamb & Pork are of Irish Origin

 Gluten Free  Available Gluten Free  Vegetarian  Available Vegetarian  Vegan

ALLERGENS: Cereals containing Gluten: (1A) Wheat, (1B) Barley, (1C) Rye, (1D) Oats, (1E) Spelt, (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soybeans, (7) Milk/Dairy, Nuts (Tree Nuts): (8A) Almond, (8B) Brazil Nut, (8C) Cashew, (8D) Pistachio, (8E) Pecan, (8F) Walnut, (8G) Hazelnut, (8H) Macadamia, (8J) Pine Nuts, (8K) Praline, (9) Celery, (10) Mustard, (11) Sesame Seeds, (12) Sulphur Dioxide & Sulphites, (13) Lupin, (14) Molluscs

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MAINS

- * **MARINATED TAMARIND CARROT** €15.95
Madras Chickpea | Plum Tomato | Smoked Coriander Tofu | Sesame Seeds (6 9 10 11)
- * **HAND ROLLED CANNELLONI** €17.95
Summer Squash | Cashel Blue Cheese | Baby Leek | Parmesan | Rocket Pesto (1A 3 7)
- BRASSERIE FISH & CHIPS** €21.95
Fish of the Evening | Thick Cut Chips | Mill Farm Leaves | Chunky Tartar Sauce (1A 3 4 7 10 12)
- * **ROAST BREAST OF FREE-RANGE IRISH CHICKEN** €23.95
Potato Terrine | Sage & Onion Stuffing | Maple Bacon & Pearl Onion Gravy (1A 3 7 9 12)
- * **CRISPY BONELESS PORK BELLY** €24.95
Potato Fondant | Parsnip Purée | Wild Mushroom Glaze | Spiced Apple Gel (1A 6 7 11 12)
- * **SLOW ROAST SHOULDER OF LAMB** €28.95
Carrot Purée | Green Peas | Lamb Jus (7 12)
- * **ROAST FILLET OF ATLANTIC SILVER HAKE** €29.95
Mediterranean Vegetable Risotto | Sun-dried Tomato Pesto (3 4 7 9 10)
- * **PAN-FRIED SEATROUT** €29.95
Celeriac Purée | Pak Choi | Chilli & Soy Glaze | Cucumber Salsa (1A 4 6 7 9 11 12)

*Please choose a side to accompany your main course from the following:

SIDES

- | | |
|---|---|
| TOSSED SALAD €4.95 | THICK CUT CHIPS (12) €4.95 |
| Balsamic Vinaigrette (6 10 12) | |
| STEAMED CARROT & SPINACH (7) €4.95 | SAUTÉED THYME & ONION POTATOES (6 7) €4.95 |
| SPRING ONION MASH (7) €4.95 | TENDERSTEM BROCCOLI €5.95 |
| | Sun-dried Tomato Pesto (6) |

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STEAKS

BRASSERIE ON THE CORNER CHAR-GRILLED STEAKS

Here at Brasserie on the Corner all our beef is aged for a minimum of 28 days and carefully sourced from trusted Irish farmers. Each steak is hand cut, daily, by our chefs to ensure premium quality before we char-grill to your liking with Brassiere steak house seasoning.

CHAR-GRILLED 10oz SIRLOIN STEAK  €34.95

Crispy Smoked Onion | Caramelised Onion | Thick Cut Chips (1A 1B 7 12)
Your Choice of Sauce

CHAR-GRILLED 10oz RIB EYE STEAK  €35.95

Crispy Smoked Onion | Caramelised Onion | Thick Cut Chips (1A 1B 7 12)
Your Choice of Sauce

CHAR-GRILLED 8oz BEEF FILLET  €42.95

Crispy Smoked Onion | Caramelised Onion | Thick Cut Chips (1A 1B 7 12)
Your Choice of Sauce

Add **SKEWERED TIGER PRAWNS** (2 7) €6.00

To any of the steaks above, to create your own **SURF & TURF**

CHOOSE A SAUCE

ROAST GARLIC BUTTER (7)
RED WINE REDUCTION (12)
FLAMED PEPPER CREAM SAUCE (7 12)
BACON & ONION GRAVY (12)
CHIMICHURRI RELISH (6 12)

CHOOSE THE TEMPERATURE

VERY RARE / BLUE: Cold Centre
RARE / RED: Cool Centre
MEDIUM RARE / RED: Warm Centre
MEDIUM / PINK: Hot Centre
MEDIUM WELL: Dull Pink Centre
WELL DONE: Dull Grey

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DESSERTS

APPLE & DATE STICKY TOFFEE PUDDING	€8.45
Caramel Sauce Honeycomb Ice Cream (1A 3 6 7 12)	
SELECTION OF ICE CREAM	€8.45
Vanilla Raspberry Ripple Honeycomb Cream Liqueur Hazelnut Chocolate Fruit Sorbet (Choose 3 Scoops) Saffron Poached Pears Crispy Meringues (3 7 8G 12)	
DARK CHOCOLATE FONDANT	€8.45
Cream Liqueur Ice Cream White Chocolate Tuile (1A 3 7 12)	
BISCOFF BISCUIT PARFAIT	€8.95
Chocolate Ice Cream Chocolate Sauce Biscoff Crust (1A 3 6 7 12)	
SUMMER BERRY CRÈME BRÛLÉE	€8.95
Vanilla Ice Cream Citrus Madeleines (1A 3 6 7)	

DRINKS

TEA AND COFFEES

TEA	€2.70	MACCHIATO (7)	€2.80
HERBAL TEAS	€3.20	MOCHA (6 7)	€3.80
AMERICANO – SMALL	€3.20	HOT CHOCOLATE (6 7)	€3.80
AMERICANO – LARGE	€3.50		
CAPPUCCINO (7)	€3.70	ALCO-COFFEES	
LATTE (7)	€3.70	IRISH COFFEE (7)	€8.20
ESPRESSO	€2.70	BAILEYS COFFEE (7)	€8.20
DOUBLE ESPRESSO	€3.50	FRENCH COFFEE (7)	€8.20
		CALYPSO COFFEE (7)	€8.20

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