



# BRASSERIE

ON THE CORNER

**SOUP OF THE EVENING**  (7 9) €6.95  
Multi Seed Soda Bread (1A 1D 3 7 11 12)

**SEAFOOD CHOWDER** (1A 2 3 4 7 9 14) €9.25  
Multi Seed Soda Bread (1A 1D 3 7 11 12)

**PATATAS BRAVAS**  €8.95  
Romesco Sauce | Mild Chorizo | Roast Garlic Aioli (3 6 7 8A 12)

**BRAISED BEEF BRISKET CROQUETTES** €10.95  
Yorkshire Pudding Crust | Smoked Onion Mayo | Confit Bell Pepper (1A 3 7 10 12)

**SPICED TEMPURA PRAWNS** €11.95  
Pickled Fennel Salad | Lemon Purée | Chilli & Lime Aioli (1A 2 3 7 10)

**BLAKE'S CAESAR SALAD**   €9.95  
Baby Gem Lettuce | Bacon | Caesar Dressing | Garlic Bread Crouton (1A 3 4 7 11 12)  
Add **STEAMED BREAST OF CHICKEN** €4.00

**STEAMED LOCAL GALWAY MUSSELS**  €12.95  
Cider Cream Reduction | Roast Garlic | Lemon | Spring Onion (7 12 14)

**WHIPPED GOAT'S CHEESE**  €12.95  
Toasted Brioche | Salt Baked Beetroot | Glazed Walnuts | Apple & Plum Syrup (1A 3 7 8 F12)

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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** GF V VG €15.95  
Madras Chickpea | Plum Tomato | Smoked Coriander Tofu | Sesame Seeds (6 9 10 11)
- \* **HAND ROLLED CANNELLONI** V €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** GF €28.95  
Carrot Purée | Green Peas | Lamb Jus (7 12)
- \* **ROAST FILLET OF ATLANTIC COD** €29.95  
Mediterranean Vegetable Risotto | Sun-dried Tomato Pesto (3 4 7 9 10)
- \* **PAN-FRIED SEABASS** €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

- |   |  |
|---|--|
| <b>TOSSED SALAD</b> <span>GF</span> <span>V</span> €4.95          | <b>THICK CUT CHIPS</b> <span>GF</span> <span>V</span> (12) €4.95                     |
| Balsamic Vinaigrette (6 10 12)                                    |  |
| <b>STEAMED CARROT &amp; SPINACH</b> (7) €4.95                     | <b>SAUTÉED THYME &amp; ONION POTATOES</b> <span>GF</span> <span>V</span> (6 7) €4.95 |
| <b>SPRING ONION MASH</b> <span>GF</span> <span>V</span> (7) €4.95 | <b>TENDERSTEM BROCCOLI</b> <span>GF</span> <span>V</span> €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

<b>APPLE &amp; DATE STICKY TOFFEE PUDDING</b>	€8.45
Caramel Sauce   Honeycomb Ice Cream (1A 3 6 7 12)	
<b>SELECTION OF ICE CREAM</b>	€8.45
Vanilla   Raspberry Ripple   Honeycomb   Cream Liqueur   Hazelnut   Chocolate   Fruit Sorbet ( <i>Choose 3 Scoops</i> ) Saffron Poached Pears   Crispy Meringues (3 7 8G 12)	
<b>DARK CHOCOLATE BROWNIE</b>	€8.45
Hazelnut Ice Cream   White Chocolate Tuile (1A 3 7 8G 12)	
<b>BISCOFF BISCUIT PARFAIT</b>	€8.95
Chocolate Ice Cream   Chocolate Sauce   Biscoff Crust (1A 3 6 7 12)	
<b>WINTER BERRY CRÈME BRÛLÉE</b>	€8.95
Vanilla Ice Cream   Citrus Madeleines (1A 3 6 7)	
<b>À LA CARTE DESSERT SPECIAL</b>	€8.95
Please ask you server	

## DRINKS

### DESSERT WINE

#### FINCA ANTIGUA 2020

Moscatel | La Mancha, Spain

Aromatic nose with apricot and honey notes. Sweet on the palate where the fruit is intensified, subtle marmalade and peach flavours.

A long and elegant finish makes this wine the perfect partner for your dessert (12).

**SMALL GLASS** €9.95  
**HALF BOTTLE** €28.95

### TEA AND COFFEES

#### TEA

#### HERBAL TEAS

#### AMERICANO (SMALL)

#### AMERICANO (LARGE)

#### CAPPUCCINO (7)

#### LATTE (7)

#### ESPRESSO

#### DOUBLE ESPRESSO

#### MACCHIATO (7)

#### MOCHA (6 7)

€2.70

€3.20

€3.20

€3.50

€3.70

€3.70

€2.70

€3.50

€2.80

€3.80

**HOT CHOCOLATE** (6 7) €3.80

#### ALCO-COFFEES

**IRISH COFFEE** (7) €8.20

**BAILEYS COFFEE** (7) €8.20

**FRENCH COFFEE** (7) €8.20

**CALYPSO COFFEE** (7) €8.20

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