

SOUP OF THE EVENING (F) (7 9) Brasserie Irish Soda Breads (1A 1D 7 11 12)	€7.45
SEAFOOD CHOWDER (1A 2 3 4 7 9 14) Brasserie Irish Soda Breads (1A 1D 7 11 12)	€9.95
PATATAS BRAVAS (6) Roast Tomato Sauce Smoked Onion Aioli (1A 1D 2 3 4 7 9 10 12)	€8.95
PULLED BEEF SHORT RIB CROQUETTES Red Wine Glaze Lakeshore Mustard Mayo Parmesan (1A 1D 2 3 4 6 7 10 12)	€10.95
SPICED TEMPURA PRAWNS Shaved Fennel Salad Lemon Purée Chilli & Lime Aioli (1A 1B 2 3 4 7 10 12)	€11.95
CLASSIC CAESAR SALAD (6) (A) Baby Gem Lettuce Crispy Pancetta Parmesan Garlic Croutons Caesar Dressing (1A 3 4 6 7 12) Add STEAMED BREAST OF CHICKEN	€10.50 €4.00
KELLY'S LOCAL GALWAY BAY MUSSELS (a) Cider Cream Reduction Roast Garlic Lemon Fresh Herbs (7 12 14) or Madras Coconut Coriander Spring Onion (9 10 14)	€14.95
WHIPPED GOAT'S CHEESE ① Toasted Brioche Honey Baked Beets Pecan & Orange Granola (1A 1D 3 6 7 8E 12)	€12.95
FRESH MOZZARELLA BURRATA Romesco Sauce Basil Pesto Toasted Almonds Garlic Croutons Chilli Oil (1A 3 6 7 8A 12)	€13.95
WEST COAST CRAB CLAWS Garlic Lemon Caper Dulse Bread Roll (1A 2 7 12)	€22.95



All our Beef, Lamb & Pork are of Irish Origin

G Gluten Free → Available Gluten Free → Vegetarian → Available Vegetarian → Vegetarian

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

* FALAFEL & TOFU ® (1) (16) Courgette Edamame Bean Organic Pinto Beans Chimichurri Dressing (6 12)						
* HAND ROLLED CANNELLONI (V) Summer Squash Cashel Blue Cheese Baby Leek Parmesan Rocket Pesto (1A 3 7)						
BRASSERIE FISH & CHIPS Fish Of The Day Thick Cut Chips Mill Farm Leaves Chunky Tartar Sauce (1A 1D 2 3 4 7 10 12)						
* ROAST BREAST OF IRISH CHICKEN Pressed Potato Terrine Sourdough Stuffing Bacon & Pearl Onion Gravy (1A 3 6 7 9 12)						
* HONEY ROAST HALF SILVERHILL DUCK @ Sweet Potato Beetroot Purée Plum & Orange Glaze (6 7 12)						
* SLOW ROAST SHOULDER OF LAMB (F) Carrot Purée Green Peas Lamb Jus (7 12)						
*ROAST FILLET OF COD @ Roast Butternut Squash & Chive Risotto Parmesan Cucumber Salsa (3 4 7 9 12)						
* PAN FRIED ORGANIC SALMON Celeriac Purée Pak Choi Chilli & Soy Glaze (1A 4 6 7 9 12)						
*Please choose a side to accompany your main course from the following:						
SIDES						
SAUTEED SUGAR SNAP & GREEN PEAS ⑥ ① Irish Butter Toasted Almonds (7 8A) SUMMER SALAD ⑥ ① Balsamic Vinaigrette (10 12)	€5.45					
THICK CUT CHIPS ® ♥ (12) SPRING ONION MASH ® ♥ (7)	€5.45					
ROASTED CARROT & TURNIP (#)	€5.45					





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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 Crispy Onion Caramelised Onion Thick Cut Chips (1A 1B 6 7 12) Your Choice of Sauce	€37.95
CHAR-GRILLED 10oz RIB EYE STEAK (G) Crispy Onion Caramelised Onion Thick Cut Chips (1A 1B 6 7 12) Your Choice of Sauce	€37.95
CHAR-GRILLED 8oz BEEF FILLET (66) Crispy Onion Caramelised Onion Thick Cut Chips (1A 1B 6 7 12) Your Choice of Sauce	€45.95
Add SKEWERED TIGER PRAWNS (2.7) To any of the steaks above, to create your own SURF & TURF	€8.00

CHOOSE A SAUCE

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

WARM STICKY TOFFEE PUDDING Caramel Sauce Honeycomb Ice Cream (1A 3 7 12)	€7.45
SELECTION OF ICE CREAM (a) Salt Caramel Vanilla Strawberry Honeycomb Chocolate Mixed Berry Sorbet (Choose 3 Scoops) Saffron Poached Pears Crisp Meringues (3 6 7 12)	€7.95
RASPBERRY CHOCOLATE BROWNIE Vanilla Ice Cream White Chocolate Tuille (1A 3 6 7 11 12)	€8.45
CHOCOLATE & BAILEYS PARFAIT Fresh Strawberry Cookie Crumble (1A 3 6 7 12)	€8.45
RHUBARB CRÈME BRÛLÉE Salted Caramel Ice Cream Orange Madeleines (1A 3 6 7 12)	€8.45

DRINKS

DESSERT WINE

TEA AND COFFEES

FINCA ANTIGUA 202		TEA	€2.90	MOCHA (6 7)	€3.90
Moscatel La Mancha, Spain Aromatic nose with apricot		HERBAL TEAS	€3.40	HOT CHOCOLATE (6 7)	€3.90
honey notes. Sweet on the p		AMERICANO (SMALL)	€3.40		
where the fruit is intensified,		AMERICANO (LARGE)	€3.60	ALCO-COFFEES	
marmalade and peach flavou A long and elegant finish mal		CAPPUCCINO (7)	€3.80		CO 40
this wine the perfect partner		LATTE (7)	€3.90	IRISH COFFEE (7)	€8.60
your dessert (12).		ESPRESSO	€2.90	BAILEYS COFFEE (7)	€8.60
SMALL GLASS	€9.95	DOUBLE ESPRESSO	€3.60	FRENCH COFFEE (7)	€8.60
HALF BOTTLE	€28.95	MACCHIATO (7)	€3.80	CALYPSO COFFEE (7)	€8.60





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