



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)

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** (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

- TOSSED SALAD** (GF) (V) €4.95
Balsamic Vinaigrette (6 10 12)
- THICK CUT CHIPS** (GF) (V) (12) €4.95
- STEAMED CARROT & SPINACH** (7) €4.95
- SAUTÉED THYME & ONION POTATOES** (GF) (V) (6 7) €4.95
- SPRING ONION MASH** (GF) (V) (7) €4.95
- TENDERSTEM BROCCOLI** (GF) (V) €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  €36.95

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

CHAR-GRILLED 10oz RIB EYE STEAK  €36.95

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

CHAR-GRILLED 8oz BEEF FILLET  €43.95

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 (<i>Choose 3 Scoops</i>) Saffron Poached Pears Crispy Meringues (3 7 8G 12)	
DARK CHOCOLATE BROWNIE	€8.45
Hazelnut Ice Cream White Chocolate Tuile (1A 3 7 8G 12)	
BISCOFF BISCUIT PARFAIT	€8.95
Chocolate Ice Cream Chocolate Sauce Biscoff Crust (1A 3 6 7 12)	
MIXED BERRY CRÈME BRÛLÉE	€8.95
Vanilla Ice Cream Citrus Madeleines (1A 3 6 7)	
À LA CARTE DESSERT SPECIAL	€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	€2.90	HOT CHOCOLATE (6 7)	€3.90
HERBAL TEAS	€3.40	ALCO-COFFEES	
AMERICANO (SMALL)	€3.40	IRISH COFFEE (7)	€8.60
AMERICANO (LARGE)	€3.60	BAILEYS COFFEE (7)	€8.60
CAPPUCCINO (7)	€3.80	FRENCH COFFEE (7)	€8.60
LATTE (7)	€3.90	CALYPSO COFFEE (7)	€8.60
ESPRESSO	€2.90		
DOUBLE ESPRESSO	€3.60		
MACCHIATO (7)	€3.80		
MOCHA (6 7)	€3.90		

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