

# BRASSERIE

ON THE CORNER



# BLAKE'S

CORNER BAR

## STARTERS

- SOUP OF THE DAY** <sup>(AGF)</sup> (7 9) €6.95  
Multi Seed Soda Bread (1A 1D 3 7 11 12)
- SEAFOOD CHOWDER** (1A 2 3 4 7 9 14) €8.95  
Multi Seed Soda Bread (1A 1D 3 7 11 12)
- BEEF BRISKET CROQUETTES** €9.95  
Yorkshire Pudding Crust | Smoked Onion Mayo | Confit Bell Pepper (1A 3 7 10 12)
- SPICED TEMPURA PRAWNS** €9.95  
Pickled Fennel Salad | Chill & Lime Mayo (1A 2 3 7 10)

## SALADS

- BLAKE'S CAESAR SALAD** <sup>(AGF)</sup> <sup>(AV)</sup> €9.95  
Baby Gem Lettuce | Bacon | Caesar Dressing | Garlic Bread Crouton (1A 3 4 7 11 12)
- WARM GOAT'S CHEESE SALAD** <sup>(AGF)</sup> <sup>(V)</sup> €13.95  
Salad Leaves | Salt Baked Beetroot | Cherry Tomato | Pink Radish | Toasted Walnut |  
House Vinaigrette (1A 7 8F 10 11 12)
- ADD STEAMED BREAST OF IRISH CHICKEN** €4.00

## SANDWICHES

- SOUTHERN FRIED CHICKEN WRAP** €9.95  
Mozzarella Cheese | Garlic Mayo (1A 1D 3 7 10)
- TOASTED SPECIAL** <sup>(AGF)</sup> €9.95  
Baked Ham | Dubliner Cheddar Cheese | Beef Tomato | Red Onion | Sourdough Bread (1A 6 7 10 12)
- MIDDLE EASTERN STYLE WRAP** <sup>(V)</sup> €9.95  
Chickpea Falafel | Red Pepper | Herb Salsa | Sesame Carrots (1A 1D 10 11 12)
- ADD SOUP** <sup>(AGF)</sup> (7 9) OR **THICK CUT CHIPS** <sup>(GF)</sup> <sup>(V)</sup> (12) €3.00

*All our Beef, Lamb & Pork are of Irish Origin*

<sup>(GF)</sup> Gluten Free <sup>(AGF)</sup> Available Gluten Free <sup>(V)</sup> Vegetarian <sup>(AV)</sup> Available Vegetarian <sup>(VG)</sup> 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 and Sulphites, (13) Lupin, (14) Molluscs

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## MAINS

- STEAMED ½kg LOCAL GALWAY MUSSELS** €13.95  
Cider Cream Reduction | Roast Garlic | Lemon | Spring Onion (7 12 14)
- \* MARINATED TAMARIND CARROT** €13.95  
Madras Chickpea | Plum Tomato | Smoked Coriander Tofu | Sesame Seeds (6 9 10 11)
- BRASSERIE BEEF BURGER** €18.95  
Brioche Bun | Cured Bacon | Mild Cheddar | Sweet Gherkin | Baby Gem | Beef Tomato | Tomato Relish | Thick Cut Chips (1A 3 7 10 12)
- \* ROAST BREAST OF FREE-RANGE IRISH CHICKEN** €18.95  
Potato Terrine | Sage & Onion Stuffing | Maple Bacon & Pearl Onion Gravy (1A 3 7 9 12)
- BRASSERIE FISH & CHIPS** €18.95  
Fish of the Day | Thick Cut Chips | Salad Leaves | Chunky Tartar Sauce (1A 3 4 7 10 12)
- CHAR-GRILLED 8oz SIRLOIN STEAK** €28.95  
Crispy Smoked Onion | Caramelised Onion | Thick Cut Chips (1A 1B 7 12)  
With a choice of Flamed Pepper Cream Sauce (7 12) or Garlic Butter (7)

*\*Please choose a side to accompany your main course from the Sides below.*

## SIDES

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

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Gluten Free Available Gluten Free Vegetarian Available Vegetarian Vegan

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## DESSERTS

<b>APPLE &amp; DATE STICKY TOFFEE PUDDING</b>	€6.95
Caramel Sauce   Honeycomb Ice Cream (1A 3 6 7 12)	
<b>SELECTION OF ICE CREAM</b>	€7.45
Vanilla   Raspberry Ripple   Honeycomb   Cream Liqueur   Hazelnut   Chocolate   Fruit Sorbet (Choose 3 Scoops) Saffron Poached Pears   Crispy Meringues (3 6 7 8G 12)	
<b>DARK CHOCOLATE BROWNIE</b>	€6.95
Hazelnut Ice Cream   White Chocolate Tuile (1A 3 7 8G 12)	
<b>BISCOFF BISCUIT PARFAIT</b>	€8.45
Chocolate Ice Cream   Chocolate Sauce   Biscoff Crust (1A 3 6 7 12)	
<b>MIXED BERRY CRÈME BRÛLÉE</b>	€7.95
Vanilla Ice Cream   Citrus Madeleines (1A 3 6 7)	

## 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	MOCHA (6 7)	€3.90
HERBAL TEAS	€3.40	HOT CHOCOLATE (6 7)	€3.90
AMERICANO (SMALL)	€3.40		
AMERICANO (LARGE)	€3.60	<b>ALCO-COFFEES</b>	
CAPPUCCINO (7)	€3.80	IRISH COFFEE (7)	€8.60
LATTE (7)	€3.90	BAILEYS COFFEE (7)	€8.60
ESPRESSO	€2.90	FRENCH COFFEE (7)	€8.60
DOUBLE ESPRESSO	€3.60	CALYPSO COFFEE (7)	€8.60
MACCHIATO (7)	€3.80		

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