



**BRACKEN GRILL**

STEAKS & SEAFOOD

TABLE D'HOTE MENU



## TO START

### Season's Best Soup of the Day

*served with Fresh Crusty Bread*

*(please ask your server for allergens)*

*\*Gluten Free Bread available upon request*

### Caesar Salad

*Crisp Baby Gem Lettuce, Bacon Lardons, Parmesan Cheese & House Garlic Dressing*

*1 – Wheat | 3 | 4 | 7 | 11 | 12*

### Warm Goats Cheese Tartlet

*Red Onion Reduction, Roasted Red Pepper, Wilted Spinach & Basil  
Pesto with a Balsamic Rocket Salad*

*1 – Wheat | 4 | 7 | 9*

### Prawn Pil Pil

**(€4 Supplement)**

*Pan Fried King Prawns with Chilli & Garlic Butter  
on a Bed of Samphire with Toasted Ciabatta*

*1 – Wheat | 2 | 3 | 7 | 10 |*

### Golden Fried Garlic Mushrooms

*Fried Homemade Panko Coated Mushrooms in Garlic Butter  
served with Rocket Salad & Garlic Dipping Sauce*

*1 – Wheat | 3 | 7*

## ALLERGENS

1. Cereals 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk 8. Nuts 9. Celery  
10. Mustard 11. Sesame Seeds 12. Sulphur Dioxide and Sulphites 13. Lupin 14. Molluscs



## MAIN COURSE

OUR CUTS ARE 100% IRISH BEEF AND LOCALLY SOURCED

**10oz Sirloin Steak**

**8oz Rib Eye**

**(€6 Supplement)**

*Steak cooked to your liking served with Sautéed Mushrooms,  
Onion Rings & House Fries*

1 – Wheat | 7

*Make it Surf & Turf with King Prawns €4.00* 1 – Wheat | 7 | 2

*Choice of Sauce*

*Brandy Pepper Sauce* 7 | 12   *Garlic Butter* 7   *Mushroom Sauce* 7 | 12

**Rotisserie Style Chicken (GF)**

*Oven Roast ½ Chicken served with Creamy Mash Potato,  
Mixed Vegetables & Pink Peppercorn Sauce*

1 – Wheat | 3 | 7 | 9 | 10 | 12

**Pan Fried Hake**

*Fresh Pan-Fried Hake served with Sautéed Baby Potatoes, Chorizo,  
Creamy Spinach & Wild Mushroom Sauce*

4 | 7 | 9

**Seafood Linguine**

*Seafood Medley of Fresh & Smoked Cod, Salmon with Fresh Mussels  
in a Creamy Garlic White Wine Sauce*

1 – Wheat | 3 | 4 | 7 | 9 | 14

**Portobello & Petit Pois Risotto (GF) €15.95**

*Basil Pesto & Parmesan Cheese*

7 | 12

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## DESSERTS

### Apple Crumble

*with Vanilla Bean Ice Cream & Crème Chantilly*

1 – Wheat | 3 | 6 | 7

### Homemade Vanilla Cheesecake

*with Crème Chantilly & Rhubarb Compote*

1 – Wheat | 3 | 6 | 7

### Bracken Court Brownie

*Warm Homemade Chocolate Brownie with Vanilla Bean Ice Cream & Chantilly Cream drizzled with Chocolate Sauce*

1 – Wheat | 3 | 7 | 8

### Fresh Berry Eton Mess

*Selection of Fresh Berries, Meringue, Chantilly Cream & Coulis*

3 | 7

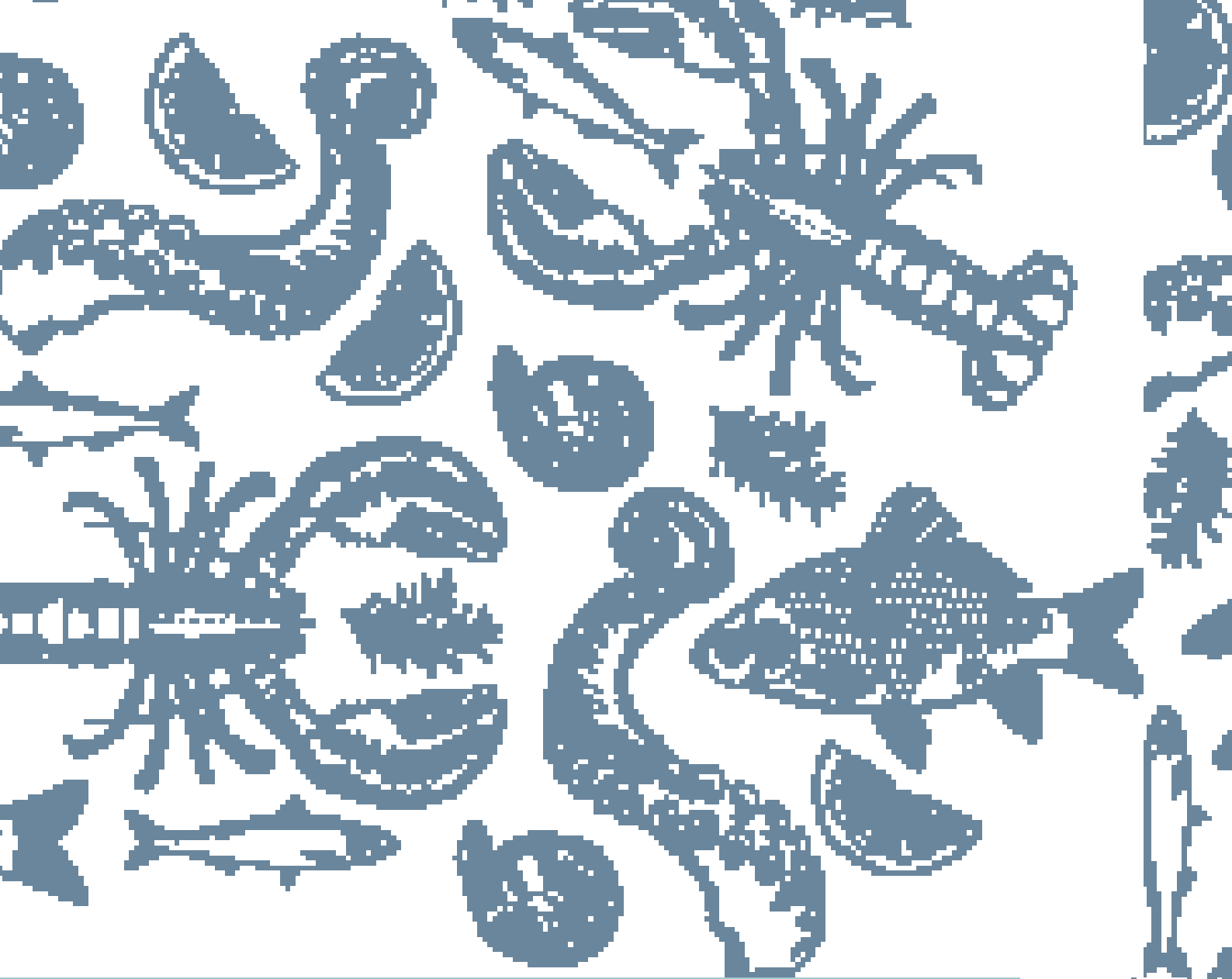
### Trio of Ice Cream

*Selection of our Finest Ice Cream served with a Crisp Tuille, Berry Coulis & Fresh Mint*

1 – Wheat | 3 | 6 | 7

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BRACKENCOURT  
HOTEL  
★★★★