



# BRACKEN GRILL

STEAKS  SEAFOOD

À LA CARTE





## TO START

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### **Chef's Seasonal Soup**

Served with Homemade Guinness Brown Bread  
€7.50

### **Buffalo Cauliflower Bites**

Marinated Cauliflower Pieces coated in Panko & Coconut Crumb  
with a Sweet Chilli & Lime Sauce  
Gluten - Wheat, Milk, Celery, Mustard  
€9.50

### **Golden Fried Goats Cheese Croquettes**

with Wilted Spinach, Honey Roasted Beets topped  
with Candid Walnuts & Maple Dipping Sauce  
Gluten - Wheat, Milk, Mustard, Nuts, Sulphites  
€10.50

### **Steamed Irish Seawater Mussels**

with Nduja and Leeks in a White Wine & Garlic Velouté  
Milk, Celery, Sulphites, Celery, Molluscs  
€12.50

### **Prawn & Chorizo Pil Pil**

Pan Fried Tiger Prawns & Chorizo with Garlic and Chilli on a bed of  
Samphire with Grilled Garlic Ciabatta  
Gluten - Wheat, Milk, Crustaceans  
€14.50

### **Sticky Pork Belly**

with Apple & Chilli Jam on Braised Red Cabbage and Parsnip Purée  
Gluten - Barley, Soybean, Sesame, Sulphites, Mustard, Celery, Milk  
€12.50

### **Salt & Chilli Crispy Calamari**

with a Cucumber & Mint Marinade and Fresh Lime  
Gluten - Wheat, Molluscs, Mustard, Celery  
€13.50

### **Bracken Court Seafood Chowder**

Medley of Fresh Seafood with Mussels & Prawns  
in Creamy White Wine Dill Sauce  
Milk, Celery, Molluscs, Crustaceans, Fish, Sulphites  
€14.50

### **Satay Chicken Skewers**

Pan Fried Chicken Satay Skewers with Grilled Vegetables  
in a Creamy Peanut Curry Sauce  
served with Naan & Asian Slaw  
Gluten - Wheat, Nuts, Celery, Mustard  
€12.50

### **Crispy Duck Noodle Salad**

with Hoi Sin Dressing topped with Balsamic Glaze  
Gluten - Wheat, Egg, Soyabean  
€14.00

The Bracken Grill Steak & Seafood Restaurant features innovative dishes and the seasons best ingredients. On the menu are bold, fresh flavours that complement the ambience and atmosphere. Our Head Chef and his team use only the finest local ingredients to prepare our dishes to ensure quality and flavour in every bite.

Catering for all dining occasions, the relaxed ambience in the Bracken Grill Restaurant is the perfect choice for all dining experiences from intimate dining spaces to large group bookings.

## FROM THE GRILL

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### 10oz Prime Angus Sirloin (28 Dry Day Aged)

(G.F Available)

Cut from the rear of the loin, and slightly marbled, this versatile and popular steak is both tender and tasty  
€36.00

### 8oz Fillet Steak

(G.F Available)

Known for its softness and juicy flavours, this cut from the tenderloin with very little marbling and no fat is one of the most prized cuts of meat  
€38.00

### 10oz Rib Eye Steak

(G.F Available)

This boneless cut of meat is rich, tender, juicy and full flavoured with generous marbling throughout  
€34.00

### 16oz T-Bone Steak

(G.F Available)

This well marbled cut consists of two lean, tender steaks, the striploin and the tender loin, connected with a T-Shaped bone  
€42.00

### Surf & Turf

Add Marinated King Prawns to any of our Cuts

Milk, Crustaceans

€7.00

**All our Steaks are served with Caramelised Shallots, Portobello Mushroom, Overnight Tomatoes, Twice Cooked Chunky Chips** (Sulphites)  
**and your choice of Pink Peppercorn** (Milk, Soyabean) **Garlic & Herb Butter** (Milk),  
**Bearnaise** (Eggs, Milk) , **Café de Paris Butter** (Eggs, Milk)  
**or Wild Mushroom Sauce** (Milk, Celery)

Our Cuts are 100% Irish Beef & Locally Sourced

## FROM THE SEA

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### Fresh Fillet of Hake

Served on a Bed of Red Pesto Champ Mash, with Curried Coconut Cream Sauce & Market Vegetables  
Milk, Fish, Mustard, Nuts  
€24.00

### Thai Green Seafood Curry

with Sauté Asian Greens in a Mild Coconut Thai Green Curry served with Savoury Tumeric Rice  
Celery, Mustard, Milk, Molluscs, Fish, Crustaceans  
€22.50

### Fresh Catch of the Day

Served on Sauté Baby Potatoes, Chorizo, Asparagus Spears & Hollandaise Sauce  
Milk, Fish, Crustaceans, Sulphites  
POA

## MAIN COURSE

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### Lamb Shank

Champ Mash Potato, Baton Rainbow Carrots  
with a Red Wine & Rosemary Jus

Milk, Celery, Sulphites

€24.00

### Tomato & Mascarpone Risotto

with Smoked Applewood Cheese, Aubergine & Courgette Batons  
with Vine Tomatoes, Parmesan & Pesto Glaze

Milk, Celery, Egg

€20.00

### Pan-Seared Marinated Duck Breast

Served with Pok Choy, Champ Mash Potato, Rainbow Baton Carrots,  
Garlic Parmesan Mash with Plum Honey & Cherry Sauce

Milk, Sulphites

€28.00

### Thai Red Pork Fillet Stir-Fry

with Sauté Vegetables & Turmeric Rice

Celery

€22.00

### Slow Braised Beef Featherblade

Pearl Onion & Smoked Bacon Jus served  
with Basil Mash & Market Fresh Vegetables

Milk, Celery, Sulphites

€22.50

### Baked Supreme of Chicken

Chicken Breast with Beetroot Fondant  
& Roasted Chunky Root Veg, Long Stem  
Broccoli and Champagne Cream Sauce

Gluten - Wheat, Milk, Sulphites

€24.00

### Grilled Halloumi Burger

Mixed Lettuce, Tomato, Onion,  
Apple & Chilli Jam  
served with Twice Cooked Chips

Gluten - Wheat, Milk, Egg, Sulphites

€22.00

## SIDES

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### Carrots & Petit Pois

Locally sourced Vegetables, finished with clarified Butter

Milk

€4.50

### Broccolini

Steamed Tender Stem Broccoli with Grilled Parmesan Cheese

Milk

€5.00

### Twice Cooked Chips

Hand Cut Chunky Chips, Cooked twice for a crispy Finish

Sulphites

€5.00

### Truffle & Parmesan Coated Stealth Fries

House Fries Grilled with Freshly Grated Parmesan Cheese

Milk

€5.50

### Golden Fried Onion Rings

Freshly cooked to order, in a light Batter

Gluten-Wheat

€5.50

### Sauté Onions & Mushrooms

Tossed in Rosemary Oil, Sea Salt & Cracked Pepper

€4.50

### Beef Dripping Chips

Chunky Chips, dripping with Beef infused Gravy

Milk, Sulphites

€6.00

### Bracken Court Savoury Stuffing

Seasoned with Fresh Herbs & Onion

Gluten-Wheat, Milk

€4.50

### Duck Fat Roast Potatoes

Locally sourced Potatoes

Sulphites

€6.00



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