



BRACKEN GRILL

STEAKS  SEAFOOD





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.

TO START

Chef's Seasonal Soup

Served with Homemade Guinness Brown Bread
(Please ask your server)

€6.50

Buffalo Cauliflower Bites

Marinated Cauliflower Pieces coated in Panko & Coconut Crumb
with a Sweet Chilli & Lime Sauce

Gluten - Wheat, Milk, Celery, Mustard

€8.50

Smoked Pancetta, Goats Cheese & Cranberry Croquette

Golden Fried with Tomato Provencal Sauce

Gluten - Wheat, Milk, Eggs, Mustard, Sulphites

€9.50

Steamed Irish Seawater Mussels

Served with Herb, White Wine & Garlic Velouté

Milk, Celery, Sulphites, Celery, Molluscs

€11.50

Prawn Pil Pil

Pan Fried Tiger Prawns cooked in a Chilli & Garlic Butter on a bed of Samphire
with a Toasted Garlic Ciabatta

Gluten - Wheat, Mustard, Crustaceans, Eggs, Milk

€12.95

Sticky Honey & BBQ Pork Belly Bites

Served with Wilted Pok Choy & Rainbow Slaw

Gluten - Barley, Soybeans, Sesame, Sulphites, Mustard

€12.50

Pan-Seared King Scallops

Served with a Mango & Red Pepper Salsa, Black Pudding Crumb & Lemon Cream

Gluten - Wheat, Milk, Crustacean

€14.50

Bracken Court Seafood Chowder

Medley of Fresh Seafood with Mussels & Prawns
in Creamy White Wine Dill Sauce

Milk, Celery, Molluscs, Crustaceans, Fish, Sulphites

€13.00

Honey, Lime & Sriracha Chicken Skewers

Chicken Breast Skewers Marinated in Honey, Lime, Soy & Ginger
finished with Spicy Sriracha Sauce

Soyabean, Mustard

€11.50

FROM THE GRILL

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

€6.00

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

Fresh Fillet of Hake

Served on a Bed of Red Pesto Champ Mash,
with Curried Coconut Cream Sauce
& Market Vegetables

Milk, Fish, Mustard, Nuts

€22.50

Thai Red Monkfish Curry

Pan Seared Monkfish Tail
Asian Greens, a Mild Red Curry Sauce,
Served with Turmeric Rice

Mustard, Milk, Fish, Sulphites

€28.00

Traditional Seafood Pie

Assorted Fresh Seafood with White Wine
Cream Sauce topped with Smooth Mash Potato

Fish , Crustaceans, Molluscs, Celery, Milk, Sulphites

€20.00

MAIN COURSE

Lamb Shank

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

Gluten – Wheat, Milk, Mustard

€24.00

Red Pepper & Feta Cheese Risotto

Basil Pesto, Vine Tomatoes, Baked Aubergine,
Courgette & Fresh Herbs

Milk, Celery

€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

Chicken & Chorizo Pappardelle

Chicken, Chorizo, Sun Blushed Tomatoes & Baby Spinach
in a Creamy Tomato Sauce with Fresh Basil and Parmesan Shavings

Gluten - Wheat, Sulphites, Milk

€22.50

Slow Braised Beef Featherblade

Pearl Onion & Smoked Bacon Jus

Served with Basil Mash & Market Fresh Vegetables

Milk, Celery, Sulphites

€22.50

Supreme of Chicken

Stuffed with Black Pudding & Smoked Pancetta Mousse
with Pink Peppercorn & Brandy Sauce

Gluten – Wheat, Milk, Sulphites

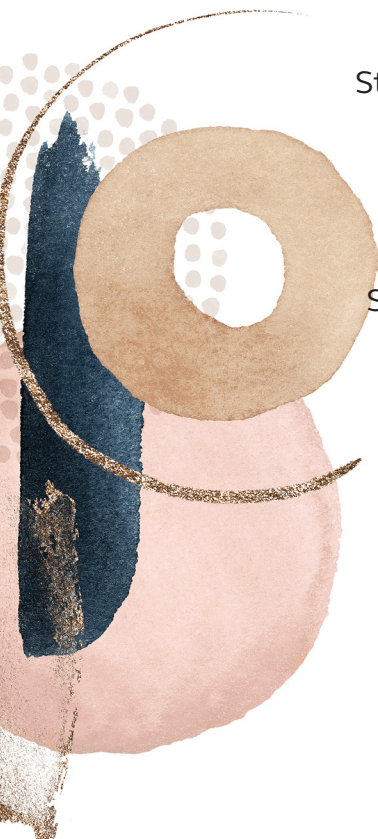
€24.00

Smoked Halloumi

Severed with Peppered Rocket Leaves & Pomegranate
Seeds with Orange Pepper Dressing

Milk

€20.00



SIDES

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

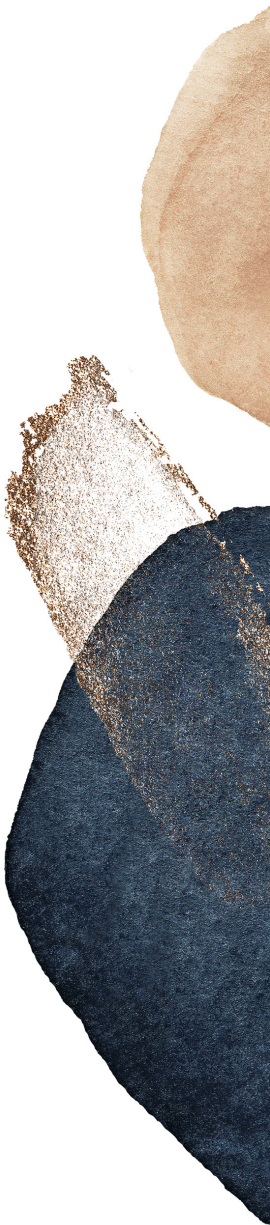
€4.50

Duck Fat Roast Potatoes

Locally sourced Potatoes

Sulphites

€6.00





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