



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)

Buffalo Cauliflower Bites

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

Smoked Pancetta, Goats Cheese & Cranberry Croquette

Golden Fried with Tomato Provencal Sauce
Gluten - Wheat, Milk, Eggs, Mustard, Sulphites

Steamed Irish Seawater Mussels

Served with wilted Spinach, White Wine & Garlic Velouté
Milk, Celery, Sulphites, Celery, Molluscs

Honey, Lime & Sriracha Chicken Skewers

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

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
€10.00 Supplement

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
€15.00 Supplement

10oz Rib Eye Steak

(G.F Available)

This boneless cut of meat is rich, tender, juicy and full flavoured with generous marbling throughout
€10.00 Supplement

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
€18.00 Supplement

Surf & Turf

Add Marinated King Prawns to any of our Cuts

Milk, Crustaceans

€7.00 Supplement

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.

MAIN COURSE

Fresh Fillet of Hake

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

Traditional Seafood Pie

Assorted Fresh Seafood with White Wine Cream Sauce
topped with Smooth Mash Potato
Fish, Crustaceans, Molluscs, Celery, Milk, Sulphites

Red Pepper & Feta Cheese Risotto

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

Slow Braised Beef Featherblade

Pearl Onion & Smoked Bacon Jus
Served with Basil Mash & Market Fresh Vegetables
Milk, Celery, Sulphites

Supreme of Chicken

Stuffed with Black Pudding & Smoked Pancetta Mousse
with Pink Peppercorn & Brandy Sauce
Gluten - Wheat, Milk, Sulphites

SIDES

Carrots & Petit Pois

Locally sourced Vegetables, finished with clarified Butter
€4.50

Broccolini

Steamed Tender Stem Broccoli with Grilled Parmesan Cheese
€5.00

Twice Cooked Chips

Hand Cut Chunky Chips, Cooked twice for a crispy Finish
€5.00

Truffle & Parmesan Coated Stealth Fries

House Fries Grilled with Freshly Grated Parmesan Cheese
€5.50

Golden Fried Onion Rings

Freshly cooked to order, in a light Batter
€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
€6.00

Bracken Court Savoury Stuffing

Seasoned with Fresh Herbs & Onion
€4.50

Duck Fat Roast Potatoes

Locally sourced Potatoes
€6.00



DESSERTS

Pear & Almond Pie

Served with Sweet Chantilly Cream
& Toasted Almonds

Gluten - Wheat, Nuts, Milk, Eggs

Salted Chocolate & Hazelnut Brownie

Served with Dark Chocolate Sauce
& Vanilla Bean Ice-Cream

Gluten - Wheat, Milk, Eggs, Nuts

TWO COURSE €32

THREE COURSE €38





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