



# BRACKEN GRILL

STEAKS  SEAFOOD





## TO START

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

Served with Homemade Guinness Brown Bread

### **Buffalo Cauliflower Bites**

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

Gluten - Wheat, Milk, Celery, Mustard

### **Sticky Pork Belly**

with Apple & Chilli Jam on Braised  
Red Cabbage and Parsnip Purée

Gluten - Barley, Soybean, Sesame, Sulphites, Mustard, Celery, Milk

### **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

### **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

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  
€10 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 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 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 Supplement

### **Surf & Turf**

Add Marinated King Prawns to any of our Cuts  
Milk, Crustaceans

€7 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

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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

### **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

### **Slow Braised Beef Featherblade**

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

### **Baked Supreme of Chicken**

Chicken Breast with Beetroot Fondant & Roasted Chunky Root Veg, Long Stem Broccoli and Champagne Cream Sauce  
Gluten - Wheat, Milk, Sulphites

### **Grilled Halloumi Burger**

Mixed Lettuce, Tomato, Onion, Apple & Chilli Jam served with Twice Cooked Chips  
Gluten - Wheat, Milk, Egg, Sulphites

## 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

## DESSERTS

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### Pear & Almond Pie

Served with Sweet Chantilly Cream

& Toasted Almonds

Gluten - Wheat, Nuts, Milk, Eggs

### Homemade Salted Chocolate & Hazelnut Brownie

Served with Dark Chocolate Sauce

& Vanilla Bean Ice-Cream

Gluten - Wheat, Milk, Eggs, Nuts

### Homemade Cheesecake of the Day

Served with Chantilly Cream

& Fresh Strawberries

Gluten - Wheat, Milk & Egg



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