



BRACKEN GRILL

STEAKS  SEAFOOD





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 wilted Spinach, White Wine & Garlic Velouté
Milk, Celery, Sulphites, Celery, Molluscs
€11.50

Burrata Pistachio Crumb

Grilled Pickled Zucchini with Mozzarella & Rocket Salad
Nuts, Milk, Mustard
€12.00

Piri Piri Prawn & Vegetables

Lightly Coated Red Prawns and Vegetables with a Chilli & Lime Aioli
Milk, Eggs, Celery, Crustaceans
€14.50

Sticky Pork Belly Bites

Served with Pickled Ginger Salsa & Jalapeño Slaw
Gluten - Barley, Soybeans, 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

The Bracken Grill features innovative dishes and the seasons best ingredients. On the menu are bold, fresh flavours that complement the lively atmosphere. Our chef's use only the finest local ingredients to prepare an excellent array of culinary delights.

Catering for all dining occasions, the ambience in the Bracken Grill Restaurant is effortlessly relaxing, with spaces for intimate dining experiences as well as large parties with a well selected and extensive wine list.

At the Bracken Court Hotel our Head Chef extends his vision of excellent casual and elegant dining, using the freshest locally produced food, delivering a real quality menu comprising of old-world food with a refreshing modern twist.

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

Spiced Lamb Kofta

Aromatic Rice with Mint and Yoghurt Dip
Served with Flatbread
Gluten - Wheat, Milk, Egg, 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

Sauté Asian Greens, Mashed Sweet Potato
with Plum Honey & Cherry Sauce
Sulphites, Milk
€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,
Creamed Parsnip Puree, Rainbow Baton Carrots
with Garlic & Parmesan Duchess Potatoes
Gluten - Wheat, Milk, Sulphites, Eggs
€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
€4.50

Broccolini

Steamed Tender Stem Broccoli with Grilled Parmesan Cheese
€5.00

Cauliflower Gratin

With Fresh Cream & Garlic, topped with Parmesan Cheese
€5.50

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



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