

The
BRASSERIE

DINNER MENU

Dinner Menu

Served from 17.00 to 21.30

Soups & Salads

Seafood Chowder €8.95
(1-Wheat,2,4,7,8-Pine,9,12,14)

Soup of the Day €5.95
(1-Wheat,7,9,12)

Caesar Salad €9.95
Baby Gem, Streaky Rashers and Ciabatta Croutons
Parmesan Shavings, Yoghurt Dressing
(1-Wheat,3,4,6,7,10,12)

Add on Crumbled McGuire Pudding €2.00
(1-Wheat&Oat,3,4,6,7,10,12)

Autumn Salad €9.95
Baked Apples, Organic Cider & Maple Syrup Dressing
Toasted Pumpkin Seeds and Crisp Pineapple (12)
Add Chicken €2.00 (7,12)

Starters

Boyne Valley Goats Cheese Crouton €9.95
Rocket Pesto and Balsamic (1-Wheat,7,8-Pine,12)

Smoked Duck Breast €11.95
Citrus Fruit and Baby Leaves (12)

Baked Vegetable Tartlet €9.95
Mediterranean Vegetables, Feta Cheese
(1-Wheat,6,8-Pine,12)

Chicken Wings €8.95
Finished in Our Spicy Sauce
(1-Wheat,2,3,4)

Pizza & Pasta

Meat Lovers Pizza €12.95
Pepperoni, Chorizo Chicken & Mozzarella
(1-Wheat,3,6,7,9,12)

Classic Margherita €11.95
Homemade Tomato Sauce and Buffalo Mozzarella
(1-Wheat,3,6,7,9,12)

Mediterranean Pizza €12.95
Spinach, Olives, Sun Dried Tomato, Pesto
(1-Wheat,3,6,7,9,12)

Tagliatelle Carbonara €9.95/€14.95
Fresh Egg Pasta, Smoked Bacon, Three Cheese Sauce
(1-Wheat,3,4,7,8-Pine,9,12)

Fish

Poached Salmon Fillet €17.95
Ginger & Scallion Dressing, Creamed Potatoes (4,7,12)

Fish of the Day €17.95
Grilled with Lemon Butter, Salad, Creamed Potatoes
(4,7,9,12)

Vegetarian

Indian Red Split Pea and Coriander Dahl €13.95
Butternut Squash and Basmati Rice (9,12)
Add Chicken €2.00 (7,9,12)

Fairway's Favourites

Classic Beef Burger €15.95
Chuck of Beef, Buffalo Mozzarella and Dill Pickle
Brioche Bun, Hilda's Spiced Plum Relish
(1-Wheat,3,4,6,7,10,12)

Curried Cauliflower Burger €14.95
Vegan Cheddar and Slaw
Pretzel Bun (1-Wheat & Oat,6,12)

Fillet of Hake in Local Artisan Beer Batter €17.95
Pickled Cucumber Tartar Sauce (1-Wheat,4,7,12)

All above served with Skinny House Fries and Salad

Curry of the Day
Basmati Rice
Meat / Fish €11.95 (1-Wheat,2,3,4)
Vegan €9.95 (1-Wheat,2,3,4)

Meats

12oz Dry Aged Rib Eye Steak €25.95
Shallot Glaze, Triple Cooked Chunky Chips (7,9,12)

Slow Roast Supreme of Chicken €18.95
Bacon & Cabbage Champ, Crisp Pancetta (7,9,12)

Lamb Shank €19.95
Garlic Roasted Vegetables, Creamed Potato (7,9,12)

Slow Roast Featherblade of Beef €14.95
Fresh Horseradish Roasting Sauce,
Caramelized Lager Onions, Creamed Potatoes
(1-Wheat,2,3,4)

Desserts

Baked Raspberry, White Chocolate Cheesecake €5.95
Raspberry Sorbet (1-Wheat,3,6,7)

Layered Salted Caramel & Chocolate €5.95
(1-Wheat,3,6,7)

Lemon Tart €5.95
Strawberry Sorbet (1-Wheat,3,6,7)

Hazelnut Cup €6.50
Chocolate and Praline (1-Wheat,3,6,7,8-Hazelnut)

Tea & Coffee

Americano €3.00

Espresso €2.50

Cappuccino 12oz €3.50

Latte €3.40

Flat White €3.40

Pot of Tea €2.60

Selection of Herbal and Infused Teas €3.10

Hot Chocolate €3.60

Desserts

Selection of Ice Cream €5.50
Fruit Coulis (1-Wheat,4,6,7)

French Vanilla Cheesecake €5.50
Winter Berry Topping (1-Wheat,6,7)

Orange & Chocolate Slice €5.95
(1-Wheat,3,6,7)

Pear Bakewell Tart €5.50
Vanilla Bean Ice Cream (1-Wheat,3,7,8-Almond)

All our meats are of Irish origin.

We are proudly supporting the Boyne Valley Food Producers

Please advise your team of any dietary requirements you might have. Please note traces of allergens might be present in all of our food

Allergen List

1-Cereals cont. Gluten, 2-Crustaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soybeans, 7-Milk, 8-Nuts, 9-Celery,
10-Mustard, 11-Sesame Seeds, 12-Sulphites, 13-Lupins, 14-Molluscs