

THE BRANDON MENU

LIBRARY BAR STARTERS

Soup of the Day €8.10

Served with our homemade brown bread 1,3,7

Kilmore Quay Seafood Chowder €12.90

Served with our homemade brown bread 1,2,3,4,7,13

Crispy Hot Chicken Wings €13.50

Tossed in hot Louisiana sauce with a celery and mixed green salad 9,7

Grilled Chicken Caesar Salad €15.00

Baby gem lettuce, smoky bacon, focaccia croutons & homemade creamy Caesar dressing topped with parmesan cheese 1,3,4,7

Moules Marinere €12.50

Steamed mussels in a white wine and garlic sauce, served with a crusty bread roll 1,2,7,9,13

Grilled Halloumi Cheese with Butternut Squash €11.00

Served with posh leaf and Pumpkin seed Salad with balsamic reduction 7,10

Chicken Quesadillas €12.50

Served with fresh guacamole and sour cream 1,7

Crispy Panko Breaded Garlic Mushrooms €10.50

Served with a mixed leaf salad and homemade garlic mayo 1,3,7,10

Chorizo Shakshuka €11.90

Baked Egg & Chorizo with baby potatoes and spinach served with crusty bread 1,3,7,

Sautéd Tiger Prawns with Chorizo

cooked in garlic butter and fresh parsley €15.50

Served with mixed green salad & garlic bread 1,2,7,9

DESSERTS

Library Bar Steamed Carrot and Walnut Cake €10.50

with soft cream cheese, mango, pineapple & basil salsa 1,3,7,8

Chocolate & Banana Pancake €10.50

with ice-cream and chocolate sauce 1,3,7

Fall Pumpkin Cheesecake €10.50

with vanilla ice-cream 1,3,7

Warm Rhubarb Crumble €10.50

with homemade custard and fruit compote 1 3,7

Treacle Tart €10.50

with vanilla ice-cream & crème anglaise 1,3,7,

Caramel Lady Gateaux €10.50

A traditional Lithuanian dessert with whipped dairy cream 1,3,7

LIBRARY BAR MAINS

Gourmet House Burger € 21.50

8oz chargrilled beef burger, baby gem lettuce, crispy onions & cheddar cheese topped with our own homemade plum tomato relish 1,3,7,10

Add Egg €1.00 Add Bacon €2.00

Classic Steak Frites €29.50

Char-grilled 10oz dry aged Angus Sirloin, crispy onions, chunky chips & side salad with peppercorn sauce 1,7,10

Coq au Vin € 21.00

Traditional French chicken dish braised with wine, lardons, mushrooms and silver onions served with steamed baby potatoes 7,9,1

The Brandon House Omelette €18.50

Gruyere cheese, smoked bacon, wild mushrooms & garden peas, served with baby potatoes and green salad 3,7,10

Crispy Fried Chicken Burger €21.00

Chicken fillet marinated with buttermilk on a golden brioche bun with iceberg lettuce, gherkins and smoked streaky bacon. Served with chipotle mayo and chunky chips 1,3,7,10

Hariyali Chicken Curry €21.00

A curry with Pakistani and Indian origins made with coconut milk and an array of spices, served with basmati rice and chapatti bread 1,7,8

Homemade Beef Lasagne €22.00

Lean minced beef Bolognese, layered with fresh béchamel sauce, topped with mozzarella and parmesan cheese. Served with chunky chips 1,3,7,

Library Bar Fish and Chips €23.00

Golden beer battered haddock fillet, served with mushy peas, chunky chips, side salad and our own homemade Tartar sauce 1,3,4

Teriyaki Salmon Bowl €22.00

Tender salmon glazed with our homemade Teriyaki sauce on a bed of basmati rice, with edamame beans, sliced avocado, sesame seeds & spring onions 1,3,4,7,11,13

Braised Succulent Beef Cheeks €25.00

slow cooked with mediterranean herbs marinated in red wine; a hearty and tender dish served with creamy mashed potatoes and fondant carrots 7.9

SIDE ORDERS

Fluffy Jasmine Rice 7 €5.15

Mint Garden Peas and Smoked Bacon 7 €5.15

French Beans 7 €5.15

Garden Leaf Salad 7 €4.60

Chunky Chips 7 €5.15

Creamed Mashed Potato 7 €5.15

Steamed Veg 7 €5.15

Steamed Wexford New Potatoes

With Garlic & Parsley Butter 7 €5.15

Garlic Bread 1,3,7,10 €5.15

TEAS & COFFEES

Tea €3.45

Latte €4.40

Cappuccino €4.40

Americano €4.00

Espresso €3.30

Flat White €4.10

Herbal Tea €3.45

Hot Chocolate €4.05

Mocha €4.40

Shot of Syrup 60c

Please ask your server for our Vegetarian & Vegan Menus

ALLERGEN INDEX

(1) Gluten and products thereof (2) Crustaceans

(3) Eggs & products thereof (4) Fish & products thereof (5) Peanuts & products thereof (6) Soybeans & products thereof (7) Milk & products thereof (8) Nuts (9) Celery & products thereof (10) Mustard & products thereof (11) Sesame seeds & products thereof (12) Lupin (type of seed flour) (13) Molluscs (oysters, mussels, scallops) (14) Sulphur dioxide & sulphites