

THE BRANDON MENU

If you have any dietary requirements please let your server know. Allergen list printed on back of menu Plant Based & Vegetarian Menu available

We regret we cannot split bills for groups of 6 or more

LIBRARY BAR STARTERS

Soup of the Day €8.50

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

Grilled Korean Spicy BBQ Chicken Wings €13.50

Served with raw pickled vegetables 6,11

Crispy Panko Breaded Garlic Mushrooms €11.00

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

Mediterranean Crispy Calamari €13.50

Served with red onion salad and marinara sauce 1,3,4,7

Kilmore Quay Crab Cakes €15.50

Served with capers and tarragon tartare and zesty fennel salad 1,2,3,7,10

Grilled Chicken Panzanella €14.50

Colourful & vibrant Italian salad dressed with balsamic and red wine vinegar 1

Prosciutto & Butternut Squash Arancini €13.00

Served with rocket leaves & lemon aioli 1,3,7

Heirloom Tomato & Buffalo Mozzarella Salad €13.00

Served with basil pesto and rosemary croutons 1,7

Library Bar Loaded Fries €8.50

Our crispy twice cooked chips are piled high with a delicious combination of toppings. Perfect on their own or as a sharing side!

Chorizo & Manchego Cheese 7

Smoked Bacon & Homemade Garlic Mayo 3

Saute Mushrooms & Truffle Oil Mayo 3

Ham & Cheese 7

LIBRARY BAR MAINS

Dry Aged 10oz Wexford Sirloin Steak €34.00

With crispy onion ring, twice cooked chips, summer salad & cowboy butter 1,7 let your server know your cooking preference, chef recommends medium

Grilled Wicklow Lamb Cutlets €28.00

With garlic & parsley new potatoes, grilled cherry tomato & minty garden peas 7 let your server know your cooking preference, chef recommends medium/rare

Lemon & Rosemary Chicken Breast €24.00

With homemade spinach potato gnocchi & confit plum tomato petals 1,3,7

Wexford Beef Lasagne €22.00

Minced beef Bolognese layered with lasagne sheets & béchamel sauce, served with twice cooked chips & summer salad 1,3,7,9

The Classic Fish 'n' Chips €24.00

Golden beer battered haddock, with minty garden peas, twice cooked chips & our delicious homemade tartare sauce 1,3,4,7

Smashed Double Cheeseburger €23.00

Wexford beef burger served with iceberg lettuce, bacon jam, American cheese sauce, with a side of twice cooked chips and coleslaw 1,3,7 Add Bacon €2.00 Add Egg €1.50

Southern Fried Crispy Fried Chicken Burger €23.00

Crispy & juicy buttermilk chicken, coated in a blend of herbs & spices, fried to perfection & served on a toasted brioche bun, topped with iceberg lettuce, gherkins & streaky bacon, with a side of twice cooked chips and summer salad 1,3,7,10

The Brandon House Omelette €22.00

Tinnock farm organic free range eggs, add your favourite garnish, served with sautéed new potatoes and our summer salad 3,7,10

Spicy Roasted Garlic & Chili Penne Pasta €17.00

For those who like a touch of heat in their pasta. tossed with wild rocket & dressed with basil pesto and parmesan 1,3,7

Fusion Stir Fried Vegetables €18.00

Dressed with a blend of oyster & soy sauce and fragrant sesame oil served with basmati rice or egg noodles 1,2,3,6,11,13 Add Chicken €3.00 Add Beef €6.00 Add Tiger Prawns €8.00

Chettinad Beef Curry €22.00

A popular south Indian dish full of complex & bold flavours that is both spicy & aromatic served with south Asian red rice, mango chutney & poppadom 1

Add half 'n' half €1.50

Add a side to any dish €5.15

Choose from;

Twice cooked chips, Summer Salad, Garlic Bread,
Mashed Potato, Steamed Veg, Garlic & Rosemary Potatoes



Brandon House Desserts €10.50

Wexford Strawberries & Cream

The classic summer dessert with Greenhill fruit farm strawberries and freshly whipped chantilly cream 7

Crepes Suzette

A classic French dessert of thin crepes served with Wexford strawberries 1,3,7

Banoffee Pie

A delicious & indulgent dessert with homemade salted caramel on a hobnob biscuit base with slices of banana & a generous topping of whipped cream 1,3,7

Callebaut Chocolate Mousse

A rich & velvety Belgium chocolate mousse served with raspberry puree & shortbread biscuits 1,3,7

Crème Brulée Cheesecake

A sophisticated & elegant treat that is rich & creamy 1,3,7

Limoncello Tiramisu

A delightful twist on the classic Italian dessert with the vibrant flavours of limoncello liqueur served with mango sorbet 1,3,7

Homemade Bakewell Tart

A traditional dessert of shortcrust base filled with a layer of jam and a nutty, moist almond filling served with vanilla ice cream and crème anglaise 1,3,7,8

Ask your server for our wine and beverage menu for an after dinner digestif to complete your meal. Choose from our extensive range of wines, cocktails and spirits.

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

ALLERGEN INDEX

(1) Gluten and products thereof (2) Crustaceans (crab, lobster, shrimp) (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