

The logo for The Brook Inn Bar & Restaurant features a stylized green and black graphic of a brook or river on the left. To the right, the text "THE BROOK INN" is written in a large, gold, serif font, with "THE" in a smaller size above "BROOK". Below "BROOK INN", the words "BAR & RESTAURANT" are written in a black, sans-serif font.

THE BROOK INN BAR & RESTAURANT

A La Carte Menu

Starters

The Brook Spicy Chicken Wings

Franks Hot sauce, Coriander and Lime Yoghurt, Sesame seeds €9

Slow cooked Beef rib Croquettes

Red Pepper Escebache, Tarragon Aioli, Pickled Cucumber Salad €9

The Brook Inn Seafood Chowder

Salmon, Prawns and Mussels, Fresh Dill served with Soda Bread €8.50

Duck Liver Parfait

Blood Orange Jelly, Orange Chutney, Toasted Brioche €10

Marinated Buffalo Mozzarella

Black Olive Tapenade, Heirloom Tomatoes, Rocket leaf, Herb Oil €9

Tapas Board for Two

Heirloom Tomato and Buffalo Mozzarella, Beef Short rib Croquettes, Melon and Parma Ham, Toasted Spiced Almonds, Duck Liver Parfait, Toasted Brioche €19.95

Salads

Warm Mexican Spiced Chicken Salad

Crispy Potatoes, Pineapple and Baby Corn Salsa, Organic Leaves, Mango Dressing Starter€9 Main course €18

Warm Thai Fillet of Beef Salad

Oriental Vegetables, Soya and Ginger Dressing, Crispy Potatoes, Organic Leaves, Toasted Cashew Nuts, Fresh Coriander Starter €10

Main Course €20

Boille Goats Cheese salad

Mediterranean Vegetables, Toasted Pinenuts, Puy Lentils, Roasted Red Pepper dressing, Herb Oil, Organic Leaves

Starter €9 Main Course €18

Main Course

Steaks from The Grill 10 oz Fillet steak €29 Or 14 Oz T bone steak €29

All steaks served with Sauté Onions and Mushrooms, Triple Cooked Chips, Pepper sauce or Garlic Butter and red Onion Jam

Prawn Risotto

Grilled Prawns, Gubeen Chorizo, Saffron, Chives and Parmesan Cheese, Plum Tomato Salsa €25

New season Lamb

Grilled Cutlets, Slow braised Shoulder, Provençale Vegetables, Gratin Potato, red wine jus €22

Baked Fillet of Hake

Button Mushroom and Baby Spinach, white wine cream sauce, Gruyere Cheese, Crisp Prawns, served with Gratin Potatoes and Summer Salad €24



THE BROOK INN
BAR & RESTAURANT

Early Bird Menu 2 Course €26 or 3 Course €31

Starters

The Brook Spicy Chicken Wings

Franks Hot sauce, Coriander and Lime Yoghurt, Sesame seeds

Beef Short rib Croquettes

Red Pepper Escabeche, Tarragon Aioli, Pickled Cucumber Salad

Fresh Seasonal Melon

Parma Ham, Buffalo Mozzarella, Balsamic reduction, Herb oil

Duck Liver Parfait

Blood Orange Jelly, Orange Chutney, Toasted Brioche

Soup of the day

Served with the Brook Soda Bread

Main Course

Deep Fried "Fish N Chips"

Crushed Minted Peas, Tartare sauce, Triple Cooked Chip

Roast Stuffed Turkey and Ham

Roast Turkey Gravy, Carrot and Anise Puree, Herb Stuffing, Lightly whipped Mash and Green Vegetables

Slow Braised Spring Lamb

Red wine Jus, Provençale Vegetables, Red wine Jus, Dauphinois Potatoes, Carrot and Anise Puree

Penne Pasta

Wild Mushrooms, Baby Peas, Spinach, Asparagus and Baby Leeks, Garlic Ciabatta, Parmesan Cream

Thai Red Chicken Curry

Basmati Rice, Fresh Basil and Coriander, Coriander and Lime Dip

Grilled 8oz Sirloin Steak

Sauté Onions and Mushrooms, Triple Cooked Chips, Pepper sauce or Garlic Butter **€4 Supplement**

The Brook 8 Oz Beef Burger

Toasted Brioche Bun, crisp Bacon and Bandon Vale Cheddar, Tarragon Aioli, Red Onion, Triple cooked Chips, Pepper sauce

Desserts

The Brook Malteser Cheesecake

Butterscotch Sauce, Crème Anglaise

Summer Strawberry Pavlova

Passionfruit Curd, Lightly whipped Cream

Selection of Ice Creams

Crème Anglaise, Fresh Strawberries, Lightly whipped Cream