

Starters

- House baked Garlic Bread**
Dressed Leaves, Green Onion Aioli (1, 10, 11)
- Oriental style crispy Pork belly**
Chinese braised red Cabbage, Soya and Ginger dressing (9, 11, 12)
- Soup of the Day**
Homemade Soda Bread (9, 12)

The Brook Inn Favourites

- The Brook Buffalo Wings**
Cashel Blue Cheese Dip, Sesame seeds (served with French Fries)
Starter or Main Course (3, 11, 12)
- Mexican Chicken salad**
Pineapple Salsa, Mango dressing, crispy Potatoes, Organic Leaves, Herb Oil
Starter or Main Course (1, 9, 10)
- Thai Fillet of Beef Salad**
Oriental Vegetables, Soya and Ginger dressing, crispy Potatoes, sesame seeds
Starter or Main Course (6, 8, 9, 10, 11)

Main Course

- Grilled 8 Oz Sirloin Steak €5 supplement**
Sauté Onions and Mushrooms, Pepper sauce, Bordelaise sauce or Garlic Butter, French Fries (1, 9, 12)
- Thai red Chicken Curry**
Basmati Rice, Yoghurt Dip, Coriander and Basil (1, 4, 6, 9)
- The Brook 8 Oz Beef Burger**
Toasted Floury Bun, Red Onion Jam, Green Onion Aioli, French Fries, Chickpea Salad, Pepper sauce (1, 3, 7, 9, 10, 11)
- "Fish N Chips"**
Crushed Minted Peas, Tartare sauce, French Fries and Lemon (1, 4)
- Chefs Smokies**
Fresh Salmon and Cod, Smoked Salmon and Smoked Cod, Crispy Prawn, White wine Cream sauce, Parmesan Glaze, Spiced Chickpea salad (1, 4, 9, 10, 12, 14)
- Roast Turkey and Baked Ham**
Bread and Herb Stuffing, Roast Gravy, Carrot Puree, lightly whipped Mash, 5 Green Vegetables (1, 9, 12)
- Linguini Pasta**
Chorizo, Green Pea, Baby Spinach, Parmesan and Pinot Grigio Cream sauce, Tarragon, Garlic Bread (1, 3, 9, 12)
- Pan roasted Spiced Cauliflower steak**
Warm Chickpea, baby Spinach and red Pepper Cassoulet, Side Salad and French Fries (9, 10, 12)

Desserts

- Pavlova**
Strawberries, Raspberries, Vanilla Cream, Coulis (3)
- Set Vanilla Cream**
Strawberry Jelly, Chocolate Chip Cookie (1, 7, 8)
- Malteser Cheesecake**
Butterscotch sauce, crème Anglaise (1, 7, 12)
- Selection of Ice creams and Sorbets**
Vanilla Cream, Butterscotch sauce (3, 7, 12)

2 Courses €28.95 or 3 Courses for €34.95

Starters

- House baked Garlic Bread**
dressed Leaves, Green Onion Aioli (1, 10, 11) €7.5
- Oriental style crispy Pork belly**
Chinese braised red Cabbage, Soya and Ginger dressing (9, 11, 12) €10
- Duck Liver Parfait**
Orange and red Wine Chutney, Toasted croutes (1, 9, 10, 12) €9.5

The Brook Inn Favourites

- The Brook Buffalo Wings**
Cashel Blue Cheese Dip, Sesame seeds (served with French Fries) (3, 11, 12)
Starter €9.5
Main Course €18.5
- Buffalo Mozzarella, Heirloom Tomato and Serrano Ham**
Leek emulsion and Toasted Pine nuts (7, 8, 10)
Starter €10
Main Course €20
- Crispy Prawns**
Green Onion Aioli, Tomato and chili Salsa, Lemon (1, 3, 7, 10, 11, 14)
Starter €12.5
Main Course €25
- Mexican Chicken salad**
Pineapple Salsa, Mango dressing, crispy Potatoes, Organic Leaves, Herb Oil (1, 9, 10)
Starter €9.5
Main Course €18
- Thai Fillet of Beef Salad**
Oriental Vegetables, Soya and Ginger dressing, crispy Potatoes, sesame seeds (6, 8, 9, 10, 11)
Starter €10
Main Course €20

Main Course

- Grilled 10 Oz fillet Steak**
Sauté Onions and Mushrooms, Pepper sauce, Bordelaise sauce or Garlic Butter, French Fries (1, 9, 12) €30
- Grilled 8 Oz Sirloin Steak**
Sauté Onions and Mushrooms, Pepper sauce, Bordelaise sauce or Garlic Butter, French Fries (1, 9, 12) €26
- Chefs Smokies**
Fresh Salmon and Cod, Smoked Salmon and Smoked Cod, Crispy Prawn, White wine Cream sauce, Parmesan Glaze, lightly whipped mash, and Side Salad (1, 4, 9, 10, 12, 14) €22
- Pan roasted Spiced Cauliflower steak**
Warm Chickpea, baby Spinach and red Pepper Cassoulet, Side Salad and French Fries (9, 10, 12) €17
- Linguini Pasta**
Chorizo, Green Pea, Baby Spinach, Parmesan and Pinot Grigio Cream sauce, Tarragon, Garlic Bread (1, 3, 9, 12) €18

Weekly Special

Weekly special is a new prime meat or Fish dish that changes weekly. Our head chef will work on the dish for a week before it hits the menu. Please ask your server for this week's special €€ Market Price

Desserts

- Pavlova**
Strawberries, Raspberries, Vanilla Cream, Coulis (3)
 - Set Vanilla Cream**
Strawberry Jelly, Chocolate Chip Cookie (1, 7, 8)
 - Malteser Cheesecake**
Butterscotch sauce, crème Anglaise (1, 7, 12)
 - Double Chocolate Delice**
Raspberry Gel, Vanilla Cream, Raspberry Sorbet (1, 3, 7)
- All desserts €6.95**

White Wine

	Glass	Carafe (375ml)	Bottle
Cool and Crisp			
Le Bosq Grenache Blanc, France	€6.50	€13.00	€25.95
Old Coach Road, Sauvignon Blanc, New Zealand	€8.50	€16.00	€28.95
Leopards Leap, Chenin Blanc, South Africa			€26.95
Chateau de Mirande Macon Village, Burgundy France			€35.00

Round and Dry

Cheval Imperial, Chardonnay, France	€6.75	€13.50	€26.95
Colle del Principe, Pinot Grigio, Italy	€7.50	€14.75	€28.95
Caves de Tourangelle Touraine, Sauvignon Blanc, France	€7.50	€14.75	€28.95

Reserve White Wine

Pouilly Fume Champes de Cris, France			€36.00
Terras Gauda o Rosal Albarino, Rias Baizas, Spain			€45.00
Maison Champy Mersault, France			€80.00

Rose Wine

Rose de Provence Saint Hilaire, Round and Delicate, France		€14.95	€29.00
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Red Wine

Juicy and Soft

	Glass	Carafe (375ml)	Bottle
Les Jamelles, Merlot, France	€6.95	€13.00	€25.95
Jean, Gamay Noir, France	€7.50	€14.50	€27.95
Leopards Leap Cabernet Sauvignon, South Africa	€7.50	€14.50	€27.95
Torreon Andes Collection Carmenera, Chile			€29.00

Spicy

	Glass	Carafe (375ml)	Bottle
Muriel Rioja Crianza, Spain	€6.95	€13.50	€27.95
Don David, Malbec, Argentina	€7.50	€14.50	€27.95
Rhythm and Rhyme, Shiraz, Australia	€7.50		€27.95
The Bean, Pinotage, South Africa	€7.50	€14.50	€27.95

Reserve Red Wine

	Glass	Carafe (375ml)	Bottle
Bodegas Muriel Gran Reserva, Rioja, Spain			€45.00
Gagliardo Barolo, Piedamonte, Italy			€85.00
Castlegiocondo Brunello di Montalcino, Toscano, Italy			€90.00

Wine Specials

	Glass	Snipe	Bottle
Masottina, Pino Grigio, Italy	€7.00		€28.00
La Mascota Malbec, Argentina	€7.95		€30.00