

# SOUP & *Light Bites*

FROM 12.30 PM TO 9.30 PM

Today's Homestyle Soup €5.50  
Served with Guinness & Walnut Brown Bread  
gf V Contains: Milk, Celery, Gluten (Wheat), Sulphites, Nuts

Wild Atlantic Way Fish Chowder €8.50  
Served with Guinness & Walnut Brown Bread  
gf Contains: Milk, Sulphites, Fish, Celery

Grilled Lamb Kofta €10.00  
Served with Arabic Salad & Hummus  
Contains: Gluten (Wheat), Mustard, Soy, Milk, Sulphites

Prawn Cocktail €11.00  
Baby Gem, Granny Smith Apple with classic Cocktail Sauce. Served with Guinness & Walnut Brown Bread  
Contains: Gluten (Wheat), Egg, Milk, Sulphites, Crustacean

Lightly Spiced Buttermilk Chicken Tenders €9.50  
Served with Mango Mayo  
Contains: Gluten (Wheat), Egg, Milk, Sulphites, Mustard

FROM 12.30 PM TO 6.00 PM

Today's Soup & Sandwich €11.50  
Toasted or chilled Sandwich with a choice of Chicken, Ham or Cheese  
Contains: Gluten (Wheat), Milk, Soy

The Club €13.50  
Club Sandwich with Smoked Chicken, Streaky Bacon, Egg Mayo & Tomato on a White or Wholemeal Bread with Piri Piri Mayo & French Fries  
Contains: Gluten (Wheat), Milk, Egg, Sulphites, Soy

Crab & Avocado Sandwich €13.00  
Open on Brown Soda Bread with Citrus Crème Fraîche  
Contains: Gluten (Wheat, Oats), Milk, Sulphites, Crustacean, Mustard

## *Salads*

Brownes' Caesar Salad €11.00  
Cos Leaves, Streaky Bacon, Garlic Croutons, Parmesan. Contains: Gluten (Wheat), Milk, Egg, Sulphites, Fish, Sesame, Soya, Crustacean

Add Marinated Chicken €13.00  
Add Prawns €15.00

Watermelon & Feta Cheese €11.00  
Cucumber, Olives, Red Onion, Fresh Mint & Lemon Dressing  
gf Contains: Milk, Mustard, Sulphites

Chilled Goats Cheese Salad €12.00  
Poached Pears, Beetroot, Walnut & Honey Mustard Dressing  
gf Contains: Milk, Mustard, Sulphites, Nuts (Walnut)



# BROWNES

THE  
*Perfect*  
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MENU AVAILABLE  
DAILY

## *Main Dishes*

Brownes Beef Burger €15.50  
6oz 100% Irish Beef, Streaky Bacon, Fried Onions, Smoked Cheddar Cheese, Tomato, Pickle, Brioche Bun, French Fries & a Ballymaloe Relish Dip. Contains: Gluten (Wheat & Barley), Milk, Sulphites, Sesame

Crispy Battered Fish 'n' Chips €16.50  
Fish of the Day with Minted Pea Purée, Traditional Tartar Sauce, Lemon & French Fries  
Contains: Gluten (Wheat), Milk, Egg, Fish

Char-Grilled 8oz Sirloin of Hereford Irish Beef €24.50  
Cooked to your liking with Sautéed Onions & Mushrooms, Pepper Corn Sauce and French Fries  
gf Contains: Milk, Sulphites  
*Please allow 20 minutes for a well-done Steak*

Classic Chicken Masala Curry €16.50  
Basmati Rice, Mango Chutney & Naan Bread  
Contains: Gluten (Wheat), Sulphites, Mustard

Marinated Lamb Cutlets €21.00  
Dauphinoise Potato, Rustic Vegetables & Rich Gravy  
gf Contains: Milk, Mustard, Sulphites

Baked Fillet of Hake €18.50  
Quinoa, Baby Potato, Spinach, Fennel, Lemon Butter Sauce & Red Pepper Coulis  
gf Contains: Milk, Sulphites, Fish

# VEGAN & *Vegetarian*

Tomato Soup €6.00  
gf V Contains: Sulphites, Celery

Super Food Salad €12.50  
Pomegranate, Quinoa, Avocado, Blueberry, Pumpkin Seeds & Orange Dressing  
gf V Contains: Sulphites, Nuts (Pumpkin Seeds)

Plant Based Burger €16.50  
Onion Jam, Vegan Cheese, Jalapeno Relish, Salad & French Fries  
V Contains: Gluten (Wheat), Sulphites, Mustard  
*Please allow 20 mins cooking time*

Five Bean Burrito €14.50  
Served with Guacamole, Tomato Salsa and Sweet Potato French Fries  
V Contains: Gluten (Wheat), Sulphites, Milk, Mustard

## *Sweet Treats!*

Traditional Apple Pie €6.90  
Sauce Anglaise & Vanilla Ice Cream  
Contains: Gluten (Wheat), Milk, Egg, Sulphite

Berry Pavlova Style Roulade €6.90  
Mint Ice Cream  
gf Contains: Milk, Egg

Vegan Chocolate Cake €6.90  
Orange Sorbet, Orange Compôte  
V Contains: Gluten (Wheat), Soya Nuts (Almond, Pistachio)

Lemon Posset €6.90  
Raspberry Texture, Honeycomb & Shortbread Biscuit  
Contains: Gluten (Wheat), Milk, Egg, Sulphites

Ice Cream & Sorbets €5.50  
Ask for available flavours  
Contains: Milk, Egg (Wheat if with wafer)

Local Cheese Board with Cheese Biscuits €9.50  
3 Irish Cheeses with a selection of Grapes, Nuts & Chutney. Contains: Gluten (Wheat), Milk, Sulphites, Nuts (Walnut)

## Sides

House Mixed Salad €3.80  
Contains: Mustard

Sweet Potato French Fries €4.00

Crispy Onion Rings €4.00  
Contains: Gluten (Wheat)

French Fries €3.80

# Morning Tea

AVAILABLE ALL DAY

*Per Person*

**Tea & Scones** €7.00  
Warm Fruit Scones, freshly baked every morning in our pastry, served with delicious jams, fresh cream & a choice of house blend Tea or Coffee.

**Banana Bread & Biscuit Selection** €5.50  
Housemade banana bread & biscuits served with a choice of Tea or Coffee

**Granola Pot** €6.00  
Served with Berry Compôte, Yoghurt and Honey

Vegetarian and Gluten Free options are available upon request. Please note all our ingredients may contain allergens.

# Afternoon Tea

FROM 12.30 PM TO 5.00 PM

Afternoon Tea is a time-honoured tradition that takes time to create, so settle in & relax in the beautiful surroundings while we create tiered delights for you to savour.

*Per Person*

**Traditional Afternoon Tea** €27.50

Selection of Finger Sandwiches, freshly baked banana bread, Fruit & Plain Scones, Preserves & Whipped Cream topped with dainty Pastries & served with fresh brewed Tea or Coffee

**Prosecco Afternoon Tea** €35.00

Our Traditional Afternoon Tea complemented by a Glass of House Prosecco

**Children's Afternoon Tea** €13.50

Nutella, Ham & Cheese Sandwiches, freshly baked Fruit & Plain Mini Scones & selection of Pastries. Served with a choice of beverages including Hot Chocolate, Milk or Fresh Juice

Vegetarian and Gluten Free options are available upon request. Please note all our ingredients may contain allergens.



This menu has been created championing the finest local produce from local suppliers and our surrounding counties.

Please inform your server of any allergies or special dietary requirements that we may need to be aware of when preparing your meal.

# Beverage SELECTION

**Bewley's Fair Trade Organic Coffee** €3.20

**Fair Trade Organic Decaffeinated Coffee** €3.20

**Bewley's Fair Trade Organic Tea** €3.20

**Herbal Tea Selection** €3.20

**Hot Chocolate** €3.60

## Speciality Coffees

**Americano, Espresso** €3.20

**Cappuccino, Latte, Macchiato** €3.40  
Contains: Milk

## Liqueur Coffees

**Irish Coffee** €7.60

**French Coffee** €7.60

**Baileys Coffee** €7.60

Contains: Milk, Sulphites

## MENU AVAILABLE DAILY



# BROWNES

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# House Wine

## — White Wine —

**El Caminador Chardonnay 2018**  
Bottle €28.00 Glass €7.10

Chile, Central Valley  
Chardonnay 100%  
Pale yellow with golden hints in colour. Fresh and fruity with plenty of tropical fruit aromas followed by light floral notes.

**Semblante Sauvignon Blanc 2018**  
Bottle €30.00 Glass €7.50

Chile, Central Valley  
Pale yellow in colour with green tinges. Gooseberry and tropical fruit aroma on the nose. Lime, apples and passion fruit flavours on the palate.

**Bosco Pinot Grigio 2018**  
Bottle €32.00 Glass €8.00

Italy, Veneto  
Straw yellow with light golden tones. Fruity and floral notes on the nose. On the palate the wine is delicate yet intense with peaches and white flesh fruit flavours.

**Chateau Fontareche Les Mijanelles**  
Bottle €34.00 Glass €8.50

Viognier 2018  
New Zealand, Marlborough  
Light yellow in colour. Pear and tropical fruit aroma. The palate is deliciously refined with flavours of ripe pear, passion fruit and guava fruit. Medium bodied with a vibrant acidity on the finish.

## — Red Wine —

**Estivalia Cabernet Sauvignon 2018**  
Bottle €28.00 Glass €7.10

Chile, Central Valley  
Cabernet Sauvignon 100%  
Deep Red Purple in colour. Intense aromas of crushed blackberry fruit and subtle spices on the nose. Powerful & rich with ripe fruit favours for a smooth finish.

**Cuna Del Sol Merlot 2018**  
Bottle €30.00 Glass €7.50

Chile, Central Valley  
Merlot 100%  
Deep purple in colour. Ripe plums and subtle spiciness on the nose. Smooth, fruity and full bodied.

**Siete Cuchillos Malbec 2018**  
Bottle €32.00 Glass €8.00

Argentina, Mendoza  
Malbec 100%  
Deep purple in colour. Aromas of ripe black cherries, blackberries with notes of violets on the nose. Concentrated flavours of ripe sweet plums on the palate complemented by light oaky notes.