

# BROWNES

## START & SHARE

**Soup of the Day** (V)(Ve\*)(GFa\*)  
served with Guinness & walnut brown bread - €9  
*soup (2) / bread (1,3a,3d,6a)*

**Kenmare Seafood Chowder** (GFa\*)  
served with Guinness & walnut brown bread - €15  
*chowder (1,2,4,9) / bread (1,3a,3d,6a)*

**Panko Chicken Tenders**  
served with house slaw & sriracha mayonnaise - €14  
*(1,3a,5,10)*

**½ Dozen Cromane Oysters**  
cider vinegar mignonette, lemon - €24  
*(7,9)*

**Caesar Salad**  
crispy egg, smoked lardons, croutons, parmesan - €17/24  
*add grilled chicken - €5 grilled prawns - €7 (7)*  
*(1,3a,4,5,9,10)*

**Cured Meat & Cheese Selection**  
olives & pickles, chutney, fig & quince - €34  
*(1,3a,5,6a,9)*

## SANDWICHES

**Open Seafood Sandwich\***  
prawn, smoked salmon on homemade walnut & Guinness  
brown bread with lime aioli - €19  
*(1,3a,3d,4,7,9,12)*

**Grilled Traditional Irish Ham and Cheese\***  
roasted ham, cheddar cheese & roasted red pepper relish  
with sour cream crisps - €15  
*(1,2,3a,9,10)*

**Available until 4pm\***

## NOURISH

**Hummus & Roasted Vegetables with Crisp Bread**  
pomegranate, pistachios, mint & coriander pesto - €20  
42g - Carbs | 16g - Protein | 34g - Fat | 510 Calories  
*(1,3a,6c,6h)*

**Steamed Salmon**  
root vegetables, crispy kale, walnuts, sauce vierge - €26  
18g - Carbs | 42g - Protein | 33g - Fat | 530 Calories  
*(1,6a,9)*

**Orange Salad with Knockatee Blue Cheese** (GF)  
red chard, walnuts, maple dijon dressing - €16/22  
27g - Carbs | 13g - Protein | 37g - Fat | 475 Calories  
*(1,4,5,6,9)*

**Irish Chicken Pho** (GF)  
shredded chicken, mushroom, rice noodles, coriander,  
scallions, egg - €22  
61g - Carbs | 46g - Protein | 24g - Fat | 645 Calories  
*(9,10,11)*

**Buddha Bowl**  
rice, avocado, pomegranate, vegetables - €22  
71g - Carbs | 8g - Protein | 29g - Fat | 573 Calories  
*(11)*

**Add:**

**Grilled > Prawns - €7 (7)**  
110 Calories | 20g - Protein | 3g - Fat

**Grilled > Chicken - €5**  
155 Calories | 28g - Protein | 5g - Fat

**Kingdom Beef Roll**  
bearnaise mayonnaise, gherkins, shallots, fries - €22  
*(1,3a,5,9,10)*

**Open Curried Chicken Sandwich**  
curried chicken on homemade brown bread, mango  
chutney, chive, mayonnaise - €16  
*(1,3a,3d,5,9,10)*

(GF) - Gluten Free, (GFA\*) - Gluten Free Adaptable / (V) Vegan, (VE\*) Vegetarian Option Available

Allergens: 1. Milk, 2. Celery, 3. Gluten: a. Wheat, b. Rye, c. Barley, d. Oat 4. Fish, 5. Mustard, 6. Nut: a. Walnut, b. Almond, c. Pistachio, d. Pecan, e. Macadamia, f. Hazelnut, g. Brazil Nut, h. Pine Nut, i. Cashew 7. Crustaceans, 8. Molluscs, 9. Sulphites, 10. Egg, 11. Soy, 12. Sesame Seed, 13. Lupin, 14. Peanut

Please make your server aware of any allergies before ordering. We use several allergens in our kitchen. Whilst we take great care, and despite our best efforts, there is always a risk of cross allergen contamination.

# BROWNES

## MAINS

### 8oz Railroad Burger

cheese, tomato-olive remoulade, onions, smoked bacon,  
pretzel bun, fries - €29  
(1,3a,5,9)

### Kenmare Seafood Linguine

smoked haddock, salmon, cod, mussels, dill sauce - €26  
(1,3a,4,8,9)

### Classic Bangers and Mash

sage & Guinness sausages, crispy onions, creamy mash,  
onion gravy - €24  
(1,3a,3c,9)

### West Cork Chicken Supreme

sauce normande, silver skin onions, smoked lardons, wild  
mushrooms, baby potatoes - €37  
(1,2,9)

### Beer-Battered Haddock

sauce gribiche, peas, lemon, fries - €29  
(1,3a,9,10)

### 10oz. Irish Sirloin Steak

kale, confit shallot, vine tomato  
sides: fries, creamed potato, seasonal salad  
sauces: peppercorn, garlic butter, café de Paris butter - €47  
(1,3a,9)

### Tofu Thai Red Curry\*

coconut milk, red curry paste, kaffir lime leaves, vegetables,  
basmati rice, naan bread (3a) - €21  
*\*substitute chicken - €24 prawns - €26 (7)*

## SIDES

### French Fries - €7

**Buddha Bowl - Rice, Avocado,  
Pomegranate, Vegetables - €9 (11)**

### Creamed Potato - €7(1)

### Mac & Cheese - €8 (1,2,3a)

**Roasted Vegetables, Walnuts,  
Maple Syrup - €8(6a)**

### Truffle Fries - €12 (1,10)

## DESSERTS

### Pear & Pineapple Cake

vanilla mousse, honeycomb ice cream - €11  
(1,3a,6b,9,10)

### Apple Pie

vanilla sauce, crisp tuille, vanilla ice cream - €12  
(1,3a,9,10)

### Sticky Toffee Pudding

toffee sauce, vanilla ice cream - €14  
(1,3a,10)

### Baileys & Chocolate Tart

hazelnut crumb, vanilla ice cream - €11  
(1,3a,6f,9,10)

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