

# LIR

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## BRASSERIE

### - MENU -

Book your family celebrations! Call our Events team on **(091) 880242**  
to discuss and book your family Celebration Menu Options.

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## APPETIZERS

<b>SOUP OF THE DAY</b> <i>Guinness Bread &amp; Salted Butter (1a,7,11,12)</i>	5.95
<b>WEST COAST SEAFOOD CHOWDER</b> <i>Guinness Bread &amp; Salted Butter (1a,2,4,7,9,11,12)</i>	7.50
<b>CREAMY GARLIC MUSHROOMS</b> <i>Grilled Sourdough, Parmesan &amp; Crispy Tabaco Onions (1a,7)</i>	7.45
<b>PANKO COATED PRAWNS</b> <i>Warm Red Pepper, Bean sprouts, Chilli &amp; Ginger Satay dressing (1a,2,3,7,8,11)</i>	9.95
<b>CRISPY CHICKEN SALAD</b> <i>Smoked bacon Crumb, Baby Leaves &amp; Ranch Dressing. (1a,3,10,11)</i>	8.50
<b>STICKY BBQ CHICKEN WINGS</b> <i>Ranch Dressing (3,7,10)</i> Mains €14.50	8.95

## MAINS

<b>GRILLED PRIME IRISH 10OZ SIRLOIN STEAK</b> <i>Served with Parmesan Fries, Grilled Plum Tomato &amp; Creamy Mushroom Ragout, Choice of Peppercorn Sauce or Garlic Butter (7,12)</i>	26.95
<b>"BALTI STYLE" CHICKEN CURRY</b> <i>Sesame Bok Choy, Fragrant Jasmine Rice, Garlic &amp; Coriander Naan (7,12)</i> Vegetarian Option Available €15.95	17.95
<b>CRAFT BEER BATTERED FISH &amp; CHIPS</b> <i>Dressed Baby Leaf Salad, Sriracha Slaw and Chunky Tartar (1a,1c,3,4,10)</i>	17.25
<b>BRAISED SHORT RIB OF BEEF</b> <i>Creamed Potato, Caramelised Onion Petals, Celeriac Puree (7,9,12)</i>	21.95
<b>THE "SLIEVE AUGHTY" BURGER</b> <i>8oz Gilligan's Locally Sourced &amp; Char-grilled Angus Beef Burger, Mature Dubliner Cheese, Grilled Streaky Bacon, Relish, Siracha Mayo &amp; Chunky Chips (1a,3,7,10)</i>	16.50
<b>LIGHTLY SPICED CRISPY CHICKEN BREAST BURGER</b> <i>Sweet Red Pepper &amp; Guacamole Dressing, Served in a Toasted Brioche Bun, Pickled Vegetable Salad &amp; Chunky Chips (1a,3,7,10)</i>	16.50
<b>CHEF'S ROAST OF THE DAY</b> <i>Please ask your server for today's choice. Served with Market Fresh Vegetables &amp; Potatoes</i>	15.95
<b>PAN SEARED FILLET OF SALMON</b> <i>Served with Sprouting Broccoli, creamy Mashed potatoes &amp; Dill Cream Sauce (4,7,12)</i>	15.95
<b>BANGERS &amp; MASH</b> <i>Grilled Jumbo Irish Pork &amp; Leek Sausages, served with a Rich Onion Gravy</i>	16.95

## PASTA DISHES

<b>PENNE ARABIATTA</b> <i>Spicy Plum Tomato, Garlic, Fresh Basil, Black Olive Crumb, Freshly Grated Parmesan (1a,3,7,10)</i> Add Chicken: 3.50	14.95
<b>THREE CHEESE PIZZA (12")</b> <i>Add one of the following toppings to your pizza for 1.50 each</i> Pepperoni • Cajun Chicken • Mushroom • Mixed Peppers • Onions (1a,7)	17.95
<b>SIRACHA MAC N CHEESE</b> <i>Served with a garlic Cheese Flat Bread (7,12)</i>	15.95

## SIDES

<b>CRAFT BEER BATTERED ONION RINGS (1a, 1c, 3, 7)</b>	4.25
<b>SIRACHA MAC N'CHEESE (1a, 3, 7)</b>	4.25
<b>SESAME GREENS (11)</b>	3.95
<b>CREAMY MASHED POTATO (7, 12)</b>	3.50
<b>FRIES (12)</b>	3.50
<b>GARLIC &amp; CHEESE FLAT BREAD (1a, 7)</b>	3.95

## DESSERTS

<b>BAILEY'S CHEESECAKE</b> <i>Served with a Blackberry Compote (1a,7)</i>	6.50
<b>PEANUT BUTTER &amp; CHOCOLATE MOUSSE</b> <i>With a Peanut Brittle (7,5,3,8)</i>	6.50
<b>BRAMBLE APPLE &amp; FRANGIPANE PIE</b> <i>Served with Crème anglaise or Vanilla Ice cream (1a,3,8)</i>	6.50
<b>POACHED CONFERENCE PEAR</b> <i>Served in a Mulled Wine Syrup &amp; served with Rum &amp; Raisin Ice Cream (7)</i>	6.50
<b>WARM CHOCOLATE BROWNIE</b> <i>Honeycomb Ice Cream &amp; Chocolate sauce</i>	6.50
<b>SELECTION OF ICE CREAMS</b>	6.50

## BARISTA & MORE

<b>TEA</b>	2.95	<b>HOT CHOCOLATE</b>	3.60
<b>HERBAL TEA</b>	2.95	<b>BAILEYS COFFEE</b>	7.50
<b>LATTE</b>	3.20	<b>IRISH COFFEE</b>	7.50
<b>AMERICANO</b>	3.20	<b>CALYPSO COFFEE</b>	7.50
<b>CAPPUCCINO</b>	3.20	<b>HOT BRANDY</b>	6.00
<b>DBL ESPRESSO</b>	3.50	<b>HOT WHISKEY</b>	6.00
<b>ESPRESSO</b>	3.20	<b>HOT PORT</b>	6.00

Allergen Index: 1. Cereals Containing Gluten, 1a. Wheat 1b Oats 1c Barley 1d Rye, 2. Crustaceans, 3. Egg, 4. Fish, 5. Peanuts, 6. Soybean, 7. Milk, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame Seeds, 12. Sulphur Dioxide/sulphites, 13. Lupin, 14. Molluscs. Although all due care is taken during meal preparation, Cross contamination risks are possible.

Our Ethos as a company is to support Irish farmers and procure from local Irish Producers as a priority. Purchase with confidence knowing that our meats are farm to fork traceable and supporting local, regional and Irish food producers and jobs.

