

BROWN'S BRASSERIE

BRUNCH

All Day Saturday & Sunday

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Nibbles

- **Smoked, Sea Salt Toasted Almonds** €6
- **Charcuterie Board** €14

A selection of olives, sundried tomatoes, harissa hummus, artisan crackers, serrano ham, aged balsamic vinegar, and virgin olive oil.

Brunch Classics

Full Irish Breakfast

Free-range scrambled eggs, Applewood smoked Irish bacon, Clonakilty black and white pudding, Cumberland sausage, chive potato cake, tomato relish, & Bretzel granary toast

Protein Start

Thick-cut slice of sourdough toast, smashed avocado, Applewood smoked Irish bacon free-range poached eggs, tomato chilli jam

The Classic Benedict

Maple bacon and poached eggs on brioche toast, topped with hollandaise

Royale Benedict

Ballycotton oak-smoked salmon and poached eggs served on brioche toast, with hollandaise

Crème Brûlée French Toast

Brioche French toast with rich vanilla custard, caramelized topping, fresh berries & organic raw honey

Bacon French Toast

Sweet-cured streaky bacon, vanilla bourbon maple syrup & icing sugar

Sandwiches

The Ultimate Club Sandwich

Roasted chicken, smoked pancetta, lettuce, plum tomato, and egg salad, pesto aioli in toasted Bretzel white bread served with rustic fries

Premium Irish Beef Steak Sandwich

Grilled striploin steak with wasabi aioli & arugula on toasted sourdough, with crispy onions, homemade peppercorn dipping sauce, truffle parmesan fries

Salads

Chicken Schnitzel Caesar

Crunchy chicken schnitzel, Romaine lettuce, crispy pancetta, parmesan & basil Caesar dressing

Protein Salmon Bowl

Ballycotton Oak Smoked Salmon, fragrant rice, slow-roast peppers, fresh avocado, pickled red onion, edamame beans, crispy kale, black sesame seeds, spicy jerk mayo drizzle

Burrata Bowl

Watermelon, cucumber ribbon, burrata, mint and basil dressing, crushed pistachios, rosemary crostini

Continental Platter For Two

- Ballycotton Oak Smoked Salmon, Cream Cheese on soft brioche.
- Ham & Cheese Mini Butter Croissant.
- Mixed Berry Granola and yoghurt.
- Selection of Mini Pastries with Raspberry Jam, Honey, Chantilly Cream

Served with the choice of Orange Juice or Apple Juice & Tea or Coffee

Starters

Soup Of The Day

Served with rustic bread

Smoked Salmon Platter

Roasted beetroot, avocado mousse, pickled red onion, capers, dill & lime cream cheese, homemade Guinness bread

Gambas

Sauteed prawns, smoked paprika and chilli-infused oil, citrus zest, served with crusty sourdough bread

Main Courses

Lemon & Green Pesto Tagliolini

Baby spinach, tender broccoli, sundried tomato in a light basil & lemon sauce, topped with fresh grated parmesan

Cipriani's Organic Egg Tagliolini combines exceptional taste with sustainability, crafted from the finest organic ingredients.

Roast Irish Chicken Supreme

Smoked bacon and leek white wine sauce, grilled leek, chive mash

Traditional Fish & Chips

Lightly battered fresh cod fillet with hand-cut chips, pea & mint purée, caper & herb aioli, and lemon

Sides

Truffle & parmesan fries

Sweet potato fries

Creamy mash potato

Battered onion rings

Tender steam broccoli, crushed smoked almond, lemon zest

Cocktails

Aperol Mimosa

Aperol Liqueur, Prosecco, fresh orange juice

French 75

Drumshanbo Irish Gin, Champagne, lemon, and simple syrup

Hugo Spritz

St. Germain Elderflower Liqueur, Prosecco, fresh lime, mint, soda water

Paloma

Don Julio Tequila, fresh grapefruit juice, lime, soda water

Passionfruit Martini

Istil38 Vanilla Vodka, passionfruit liqueur & puree, Prosecco, lemon juice

Espresso Martini

Istil38 Vanilla Vodka, Coffee Liqueur, Baileys, espresso

Mocktails

Kiwi & Mint Lemonade

Freshly squeezed lemon juice, kiwi, mint, and soda

Passionfruit Tini

Clear T alcohol-free spirit, passionfruit, lemon, non-alcoholic Prosecco

Niña Colada

Clean R alcohol-free, coconut syrup, pineapple juice

Pink Berry Fizz

Clean G rhubarb, elderflower & raspberry syrup, lemon, soda