



# BRACKEN GRILL

STEAKS  SEAFOOD





The Bracken Grill features innovative dishes and the seasons best ingredients. On the menu are bold, fresh flavours that complement the lively atmosphere. Our chef's use only the finest local ingredients to prepare an excellent array of culinary delights.

Catering for all dining occasions, the ambience in the Bracken Grill Restaurant is effortlessly relaxing, with spaces for intimate dining experiences as well as large parties with a well selected and extensive wine list.

At the Bracken Court Hotel our Head Chef extends his vision of excellent casual and elegant dining, using the freshest locally produced food, delivering a real quality menu comprising of old-world food with a refreshing modern twist.

## TO START

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### **Chef's Seasonal Soup**

Served with Homemade Guinness Brown Bread  
(Please ask your server)

### **Buffalo Cauliflower Bites**

Marinated Cauliflower Pieces coated in Panko & Coconut Crumb  
with a Sweet Chilli & Lime Sauce  
Gluten - Wheat, Milk, Celery, Mustard

### **Smoked Pancetta, Goats Cheese & Cranberry Croquette**

Golden Fried with Tomato Provencal Sauce  
Gluten - Wheat, Milk, Eggs, Mustard, Sulphites

### **Steamed Irish Seawater Mussels**

Served with wilted Spinach, White Wine & Garlic Velouté  
Milk, Celery, Sulphites, Celery, Molluscs

### **Honey, Lime & Sriracha Chicken Skewers**

Chicken Breast Skewers Marinated in Honey, Lime, Soy & Ginger  
finished with Spicy Sriracha Sauce  
Soyabean, Mustard

### **Golden Fried Duck Spring Roll**

Served on a bed of Asian Vegetables  
with a Honey Soy and Star Anise Sauce  
Gluten - Wheat, Egg, Celery, Sulphites



## FROM THE GRILL

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### **10oz Prime Angus Sirloin (28 Dry Day Aged)**

(G.F Available)

Cut from the rear of the loin, and slightly marbled, this versatile and popular steak is both tender and tasty  
€10.00 Supplement

### **8oz Fillet Steak**

(G.F Available)

Known for its softness and juicy flavours, this cut from the tenderloin with very little marbling and no fat is one of the most prized cuts of meat  
€15.00 Supplement

### **10oz Rib Eye Steak**

(G.F Available)

This boneless cut of meat is rich, tender, juicy and full flavoured with generous marbling throughout  
€10.00 Supplement

### **16oz T-Bone Steak**

(G.F Available)

This well marbled cut consists of two lean, tender steaks, the striploin and the tender loin, connected with a T-Shaped bone  
€18.00 Supplement

### **Surf & Turf**

Add Marinated King Prawns to any of our Cuts

Milk, Crustaceans

€7.00 Supplement

**All our Steaks are served with Caramelised Shallots, Portobello Mushroom, Overnight Tomatoes, Twice Cooked Chunky Chips (Sulphites) and your choice of Pink Peppercorn (Milk, Soyabean) Garlic & Herb Butter (Milk), Bearnaise (Eggs, Milk), Café de Paris Butter (Eggs, Milk) or Wild Mushroom Sauce (Milk, Celery)**

Our Cuts are 100% Irish Beef & Locally Sourced.



## MAIN COURSE

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### **Fresh Fillet of Hake**

Served on a Bed of Red Pesto Champ Mash,  
with Curried Coconut Cream Sauce  
& Market Vegetables  
Milk, Fish, Mustard, Nuts

### **Traditional Seafood Pie**

Assorted Fresh Seafood with White Wine Cream Sauce  
topped with Smooth Mash Potato  
Fish, Crustaceans, Molluscs, Celery, Milk, Sulphites

### **Red Pepper & Feta Cheese Risotto**

Basil Pesto, Vine Tomatoes, Baked Aubergine,  
Courgette & Fresh Herbs  
Milk, Celery

### **Slow Braised Beef Featherblade**

Pearl Onion & Smoked Bacon Jus  
Served with Basil Mash & Market Fresh Vegetables  
Milk, Celery, Sulphites

### **Supreme of Chicken**

Stuffed with Black Pudding & Smoked Pancetta Mousse,  
Creamed Parsnip Puree, Rainbow Batton Carrots  
with Garlic & Parmesan Duchess Potatoes  
Gluten – Wheat, Milk, Sulphites, Eggs

## SIDES

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### **Carrots & Petit Pois**

Locally sourced Vegetables, finished with clarified Butter  
€4.50

### **Broccolini**

Steamed Tender Stem Broccoli with Grilled Parmesan Cheese  
€5.00

### **Cauliflower Gratin**

With Fresh Cream & Garlic, topped with Parmesan Cheese  
€5.50

### **Twice Cooked Chips**

Hand Cut Chunky Chips, Cooked twice for a crispy Finish  
€5.00

### **Truffle & Parmesan Coated Stealth Fries**

House Fries Grilled with Freshly Grated Parmesan Cheese  
€5.50

### **Golden Fried Onion Rings**

Freshly cooked to order, in a light Batter  
€5.50

### **Sauté Onions & Mushrooms**

Tossed in Rosemary Oil, Sea Salt & Cracked Pepper  
€4.50

### **Beef Dripping Chips**

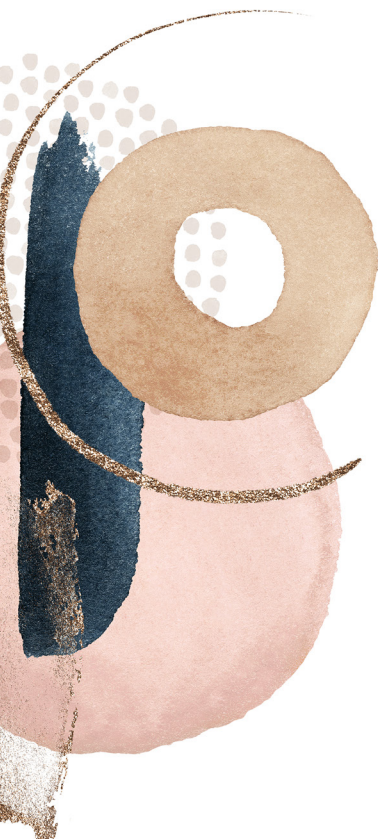
Chunky Chips, dripping with Beef infused Gravy  
€6.00

### **Bracken Court Savoury Stuffing**

Seasoned with Fresh Herbs & Onion  
€4.50

### **Duck Fat Roast Potatoes**

Locally sourced Potatoes  
€6.00



# DESSERTS

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## **Pear & Almond Pie**

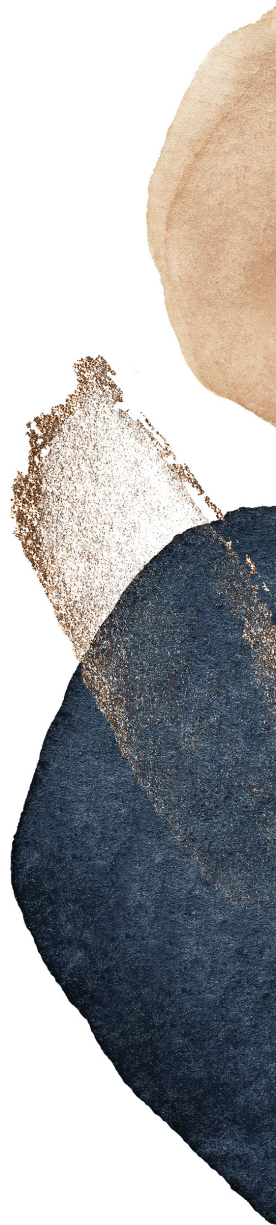
Served with Sweet Chantilly Cream  
& Toasted Almonds

Gluten - Wheat, Nuts, Milk, Eggs

## **Salted Chocolate & Hazelnut Brownie**

Served with Dark Chocolate Sauce  
& Vanilla Bean Ice-Cream

Gluten - Wheat, Milk, Eggs, Nuts







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