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BRASSERIE

Evening Menu

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5pm - 9pm

STARTERS



Coach House Chilli Beef Nachos €14.00

Spiced Irish Beef Mince, Guacamole, Chunky Salsa,
Sour Cream, Jalapenos, Mozzarella *Contains 1a,2,3, 12,14*

Main Course €19.50

Estate Caesar Salad €13.50

Cos Lettuce, Smoked Lardons, Herb Focaccia Croutons, Shaved Parmesan,
Homemade Caesar Dressing *Contains 1a,2,3,5,7,12*

Add Succulent Chicken Fillet €3.00

Chef's Soup of The Day €8.90

Farm House Soda Bread *Contains 1, 2, 4,12*

Howth Seafood Chowder €12.50

Poached Hake, Salmon & Mussels, Potato & Dill Cream, Guinness Bread
Contains 1a,2,4,9,10,12,14

Glin Valley Chicken Wings €12.50

Johnstown Estate Hot Sauce, Cashel Blue Cheese Dressing, Celery Sticks
Contains 2,4,12

Macroom Burratta €13.50

Mini Heirloom Tomatoes, Rocket, Sforatini Bread Sticks, Basil Pesto
Contains 1a,c, 2, 12

Smoked Haddock, Salmon & Hake Fish Cake €13.50

Pickled Fennel & Cucumber, Baby Leaf, Lemon & Dill Aioli, Lime
Contains 1,2,5,9,12,14

Please inform your server of any allergies or intolerances
and we will do our best to accommodate you.

All Of Our Beef Is Guaranteed 100% Irish.

Allergens: 1 = Wheat- a Wheat flour b. Semolina c. Wholemeal d. Wheat Bran e. Rye
2 = Milk, 3 = Mustard, 4= Celery, 5 = Eggs, 6= Nuts, 7= Soybean,
8 = Crustacean, 9 = Fish, 10 = Mollusc, 11 = Sesame Seeds, 12 = Sulphur Dioxide and Sulphites,
13 = Peanuts, 14 = Lupin a. Barley b. Oats

MAIN COURSES



Spiced Buttermilk Chicken Burger €19.95

Glazed Brioche Bun, Sriracha Asian Slaw, Monterey Jack Cheese, Cajun Dusted House Fries

Contains 1a, 2, 3, 5, 7, 12

Traditional Fish & Chips €21.50

Beer Battered Catch of the day, Minted Pea Puree, Estate

Chunky Tartar Sauce, Charred Lemon *Contains 1,2,5,9,12*

Lightly Spiced Sizzling Salmon Steak €25.50

Stir Fried Vegetables, Peppers, Courgettes, Red Onions,

Fluffy Basmati Rice, Lime *Contains 1a,2,9,12*

Chargrilled Irish Angus Beef Burger €19.50

8oz Irish Beef, Thousand Island Dressing, Beef Tomato, Gem Lettuce, Onion &

Bacon Jam, Monterey Jack Cheese, Fries *Contains 1a, 2, 3, 5, 7, 12*

Add Smoked Bacon Lardons €2.00

10oz Angus Sirloin Steak €32.00

Herb Roasted Field Mushroom, Sauté Onions, Estate Fries,

Cracked Peppercorn Cream *Contains 2,3,4,7,12,14*

Aromatic Tikka Masala €18.50

Homemade Cashew Nut Sauce, Bell Peppers, Courgette, Red Onion, Basmati

Rice, Chota Naan Bread *Contains 1a,,4,(Cashews)12*

Add Succulent Chicken Fillet €3.00

Spinach & Ricotta Tortellini €21.50

Sun Dried Tomato Cream, Grilled Garlic Butter Baguette, Fresh Rocket Leaf

Contains 1a,24,,5,7,12

Market Vegetables *Contains 2* €5.50

Creamy Mash Potato *Contains 2* €5.50

House Salad *Contains 3,12* €5.50

French Fries €5.50

Parmesan Truffle Fries *Contains 2,5,12* €6.50

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SWEET THINGS



Berry Meringue Millie Feuille €8.95

Irish Berries, Chantilly Cream, Custard Sauce *Contains 2, 5, 12*

Choco Coco €8.95

Chocolate And Coconut Cake, Vanilla Anglaise, Chocolate Sauce,
Vanilla Bean Ice-Cream, Fresh Strawberries *Contains 1, 2, 5, 7, 12*

Cherry Almond Crumble Cake €8.95

Glazed Cherry Compote, Whipped Cream *Contains 1, 2, 5, 6(almond),12,14*

Homemade Tiramisu €8.95

Mascarpone Cheese, Coffee Syrup *Contains 1, 2, 5,12*

Chocolate Brownie €8.95

Vanilla Ice Cream, Chocolate Sauce, Fresh Berries *Contains 1, 2, 5*

Chefs Ice Cream Selection €6.50

Chocolate, Vanilla, Strawberry *Contains 2, 5, 12*

HOT BEVERAGES...



Americano	€3.70
Espresso	€3.20
Cappuccino	€4.00
Café Latte	€4.00
Flat White	€4.00
Tea	€3.20
Herbal Tea	€4.00
Dairy Free Milk	€0.30
Syrup (Vanilla, Caramel, Hazelnut)	€0.50

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TIPS & GRATUITIES
POLICY