

Starters

Chef's Vegetable Soup de Jour (7,9,12)	€5.30
Garlic Mushrooms (6,7,11,13) Crisp coated mushrooms in panko crumb, timbale of garlic dressing and seasonal leaves	€8.00
Brandon House Salad (7,9,13) Mixed leaves with market fresh peppers, cherry tomatoes, cucumber and black olives, drizzled with homemade French dressing and topped with locally produced buffalo mozzarella Also available as main course - €3.50 supplement	€8.50
Classic Caesar Salad (1,2,6,7,11) Cos lettuce topped with crispy croutons, lardons of bacon, parmesan shavings bound in Chef's traditional caesar dressing	€8.50
Chicken and Mushroom Vol Au Vent (6,7,10,11,13,14) Puff pastry bouchée filled with chicken and mushroom in a white wine velouté with dressed seasonal leaves	€8.95
Tempura of Prawns (1,2,6,13) Golden fried prawns in a delicate tempura batter, timbale of sweet chilli, lemon and picked leaves	€9.50
Homemade Seafood Chowder (1,2,3,7,12) Wild Atlantic Way seafood chowder from the Kerry coast served with Irish soda bread	€8.50
Smoked Salmon (3,6,7,11,13) Open Irish oak smoked salmon served on traditional brown bread	€11.00
Main Courses	
Thyme and Herb Roasted Beef Sirloin (7,8,11) Prime Irish grass fed beef, seared and slow roasted, accompanied with sauce from the roast juices, horseradish and Yorkshire pudding, served with Chef's garden vegetables and potatoes	€17.00
Vegetable Curry (7,12,13) Seasonal local vegetables tossed in a light curry blend, basmati rice, crisp poppadom and timbale of mint yoghurt Add chicken €18.00 Prawns €19.00 (1,2,7,12,13)	€16.00
Warm Cajun Chicken Salad (8,13) Warm chicken strips in cajun seasoning tossed in picked leaves in house dressing	€12.95
3 Egg Omelette (7,11,13) Fresh egg omelette, sautéed vine tomato, flavoured with chive and a melt of cheddar cheese	€11.50
*Chef's Classic Burger (6oz) (6,7,9,11,13) Irish grass fed beef, bacon topped with grilled cheddar, lettuce and tomato in a toasted bun, sweet tomato relish, crisp salad and golden fries	€15.75
Traditional Beer Battered Fish and French Fries (3,6,7,11,13) Fresh locally landed cod dipped in a crisp beer batter with mushy peas, homemade tartare sauce, lemon and seasoned French fries	€17.95
The Brandon Sirloin Steak Sandwich (6oz) (6,7,10,11,13) Garlic ciabatta bread with pan-fried onions, mushrooms, peppercorn sauce served with French fries and house salad	€17.50

Italian Linguine (6,7,9,11,14) Vine fresh cherry tomatoes sautéed in crushed garlic, black olives infused in basil tomato sauce with side of parmesan shavings	€14.50
Pasta Carbonara (6,7,11,12) Pasta tossed with sliced button mushrooms, bacon lardons, hint of garlic bound in a cream sauce and fresh herbs	€14.50
Classic Chicken Caesar Salad (1,2,6,7,11) Cos lettuce topped with crisp croutons, lardons of bacon, parmesan shavings bound in Chef's traditional caesar dressing	€14.50
Escalope of Chicken with Baked Potato or French Fries (7,8,9,12) Pan-fried on a bed of sautéed spinach and cherry tomatoes with a hint of basil and tomato sauce Also available with pan-fried fresh white fish - €2.50 supplement (3,7,8,9,12)	€15.50
*8oz Sirloin of Irish Grass Fed Beef (7,9,12,13) Sirloin steak served with pan-fried onions, mushrooms, crisp onion rings served with French fries and house salad. Choice of peppercorn sauce garlic butter	€24.95

Items marked with * will have longer cooking time

Brandon Sandwich Selection

BLT served with French Fries (6,7,9,11,13) Toasted white bread filled with bacon, lettuce and tomato	€11.00
Toasted Brandon Special (6,7,8,10,11,13) Honey roast ham, cheddar cheese, onion and tomato served with a side salad	€7.00
Tortilla Wrap with French Fries (6,7,9,11,13) Garlic mayo, lettuce, smoked gubbeen cheese served with French fries	€12.50

Side Orders €3.50 each

French Fries
Creamed Mash Potato (7,9)
Steamed Vegetables (7)
Baked Potato (7,9,12)
Tossed Salad (13)

Kids Menu €6.50

Fish Fingers, French Fries and Peas (3,6,11,13)
Bangers, Mash and Beans (6,7,9)
Kids Roast Beef (7,8,11)
Cheese Burger with French Fries (5,6,7,10,11)
Chicken Goujons, French Fries and Peas (6,8)

Desserts of the Day €6.50

Allergens: 1. Crustaceans 2. Molluscs 3. Fish 4. Peanuts 5. Nuts 6. Cereals containing Gluten 7. Milk 8. Soya Beans 9. Sulphur Dioxide & Sulphites 10. Sesame Seeds 11. Eggs 12. Celery 13. Mustard 14. Lupin