

# Set Lunch Menu

3 Course €20.95

## Starters

- **Homemade Soup of the Day** with freshly home baked bread (gluten free bread available) (C)
- **Bru Signature Spicy Chicken Wings** with garlic & chive dip and celery sticks (C)
- **Duck Liver Pate** with balsamic salad leaves, apple & raspberry chutney, homemade breads (V)
- **Deep Fried Tipperary Brie** 3 wedges served with cranberry sauce garnished with crisp salad leaves tossed in a honey & mustard dressing (V)
- **Garlic Mushrooms** coated with golden breadcrumbs, served with crisp leaves and garlic mayonnaise (V)

## Mains Course

- **Grilled 6oz prime beef burger** topped with Irish smoked Oakwood cheddar cheese & homemade relish on a toasted flour bap served with home cut chips & side salad
- **Roast Chicken supreme** served with creamed potatoes, seasonal vegetables and a mushroom & cider cream sauce (C)
- **8oz Sirloin Steak** cooked to your liking and served with home cut skinny chips, bread crumbed onion rings & a whiskey peppercorn sauce (€7 supplement)
- **Pan-fried Fillet of Salmon** with creamed potatoes, seasonal vegetables and a garlic & white wine cream sauce (C)
- **Pan-fried Chicken Fillet Burger** topped with melted cheddar cheese, diced peppers, sweet chilli mayo on a toasted flour bap served with home cut chips & side salad
- **Beer Battered Fish & Chips** deep fried fish of the day in a crispy brú Rua beer batter served with home cut skinny chips, side salad & tartar sauce
- **Chestnut Mushroom & Baby Spinach Risotto** with sauté mushrooms, sundried tomatoes, wilted baby spinach in a roast garlic & white wine cream sauce infused with fresh basil & topped with parmesan shavings (V) (C)

## Homemade Desserts

- **Chocolate Brownie** served warm with vanilla ice cream and topped with a luxurious milk chocolate sauce
- **brú Orange Chocolate Cheesecake** a luxurious milk chocolate cream cheese filling served on a biscuit base garnished with orange puree and milk chocolate flakes
- **Homemade Meringue** topped with fresh fruits and a Boyne valley honey & fresh mint cream (C)
- **Warm Apple Pie** sugar coated stewed apples & sweet pastry served with creme anglaise and fresh cream
- **Selection of Ice-cream** served in a tuille basket (C) without basket

(V) Vegetarian friendly

(C) Coeliac friendly

Service charge no longer applies, all tips go directly to staff, and we appreciate your generosity  
Log on to [www.bru.ie](http://www.bru.ie) for special offers & to share your brú experience  
All our beef & chicken is of Irish origin & sourced locally