SPECIAL OCCASIONS...

We cater to parties of all sizes in both our river view bistro and our 1st floor private function room. If you have an occasion in mind, a member of our management team would be happy to speak with you and show you all packages we have to offer, to suit all budgets.



€7.50 each

HOMEMADE BRUSCHETTA

with diced tomatoes, onion, basil and garlic on toasted ciabatta with parmasean cheese, served with mixed salad. €7.95 Contains: [3][4][9]

BRU SEAFOOD CHOWDER

with fresh salmon, cod, prawns & smoked colev in a rich tomato and cream sauce, served with homemade brown soda bread. + €2 Supplement Contains:[3][5][6][7][8][11]

HOMEMADE SOUP OF THE DAY

with fresh homemade baked bread. (Gluten free bread available). Contains: [3][9][11] (C)

BRÚ SIGNATURE SPICY OR SMOKY JACK DANIELS BBO CHICKEN WINGS

Crispy chicken wings marinated in a choice of one of our secret recipe sauces, served with garlic mayo & celery sticks. (LARGE to share available €13.95) Contains: [3][4][9][11]

SOFT IRISH GOATS CHEESE SALAD

Five Mile Town Goats Cheese, with diced tomatoes & beetroot chutney, topped with candied walnuts & raspberry purée. Contains: [2][3][4][11][12] (C) (V)

BREADED GARLIC MUSHROOMS

Deep fried mushrooms in golden breadcrumbs, tossed in a rich garlic butter accompanied with garlic mayo & salad leaves. Contains: [3][4][9][12] (V)

CLASSIC CAESAR SALAD

with crisp baby gem lettuce, bacon, parmesan & roast garlic croutons in a classic caesar dressing. (Add breast of chicken €2.50) Contains: [3][4][5][9]

Sides €.3.50

CREAMED POTATOES [3] SEASONAL VEGETABLES SKINNY CHIPS [9] BASMATI RICE CHUNKY CHIPS [9] MIXED LEAF SALAD [12] SWEET POTATO FRIES [9] SPICY WEDGES [9] BABY BOILED POTATOES

Homemade Sauces €2

WHISKEY PEPPERCORN [3][8][11] SPICY WINGS [3][4][11] GARLIC BUTTER [3] SMOKY BBO WINGS [0] MUSHROOM CIDER CREAM [3][11] GRAVY [3][8][11]

SUNDAY LUNCH

2 courses €19.95

3 courses €24.95

Main Course

€13.95 each

ROAST STUFFED TURKEY

served with a mixed herb stuffing, seasonal vegetables, creamed & roasted potatoes, with savoury gravy. Contains: [3][8][9][11]

ROAST SIRLOIN OF BEEF

accompanied with savoury gravy & traditional Yorkshire pudding, served with seasonal vegetables, creamed & roast potatoes. Contains: [3][4][8][9][11]

TRADITIONAL BACON & CABBAGE

topped with a parsley cream sauce, served with seasonal vegetables, creamed & roasted potatoes. Contains: [3][11] (C)

CHICKEN SUPREME

Pan-fried chicken supreme served with seasonal vegetables, creamed & roasted potatoes, with a mushroom & Cooney's Irish Cider cream sauce. Contains: [3][11] (C)

BAKED FILLET OF SALMON

with a lemon & white wine cream sauce, served with seasonal vegetables, creamed & roasted potatoes. Contains: [3][5][6][7][11] (C)

BRÚ RUA FISH & CHIPS

Deep fried cod in a crispy Brú Rua beer batter served with chunky chips, tartar sauce & homemade mushy peas. Contains: [3][4][5][9][12][14]

HOMEMADE BEEF LASAGNE

Layers of mince beef in a tomato & basil sauce topped with crisp cheddar cheese topping with chunky chips & coleslaw. Contains: [3][4][9][12]

SLOW BRAISED LAMB SHANK

on a bed of creamed potatoes, with sauté cabbage & roasted root vegetables in a rich rosemary jus. Contains: [3][8][11] (C)

SOUTHERN FRIED CHICKEN BURGER

Chicken fillet with a southern spiced coating, served on a toasted brioche bap with a smoky BBQ sauce, crisp baby gem lettuce, tomato & red onion, served with skinny chips and coleslaw garnish. Contains: [3][4][8][9][10]

BRÚ BEEF BURGER

with emmental cheese, Ballymaloe relish, frizzled onions & baby gem lettuce, all on a toasted brioche bap, served with skinny chips. Contains: [3][4][8][9][10][12]

100Z PRIME SIRLOIN STEAK

cooked to your liking, garnished with homemade frizzled onions & served with your choice of sauce & side. + €7 Supplement. Contains: [3][4][9][11]

HOMEMADE FRITTATA

with broccoli, spinach, mixed peppers and white cheddar, served with sweet potato fries and crisp side salad. Contains: [3][4][9] (C) (V)

(C) Coeliac friendly (gluten free)

(V) Vegetarian friendly

Please be aware that we cannot split bills on groups of 8 or more. Our chicken, fish & beef are locally sourced from Gerry Cannon, Tom Lynch & Gahon Meats.

Sugar coated apples in sweet pastry served with créme anglaise & vanilla ice-cream. Contains: [3][4][9]





€6.95 each

CHEESECAKE OF THE DAY

A luxurious cream cheese filling of the day, on a crunchy biscuit base ask your server for details. Contains:[ask server]

MAPLE & PECAN ROULADE

Soft meringue filled with a roasted pecan, fresh cream & maple syrup filling. Contains: [2][3][4] (C)

BLACKBERRY & APPLE CRUMBLE

Fresh blackberries & crisp apples with a crunchy crumble top, served with creme anglaise and vanilla ice-cream. Contains: [3][4][9]

CHOCOLATE BROWNIE

Warm chocolate brownie served with vanilla ice-cream, topped with a luxurious chocolate sauce. Contains: [3][4] (C)

WARM APPLE PIE

CHOCOLATE SUNDAE

with vanilla & chocolate ice-cream, brownie chunks, cream & chocolate sauce. Contains: [3][4] (C)

SELECTION OF ICE-CREAM

Served in a tuille basket. Please see server for details. ((C) without basket) Contains: [3][4][9]

TOFFEE SUNDAE

with vanilla & honeycomb ice-cream, crumbed biscuit, toffee sauce, topped with fresh cream & biscoff biscuit. Contains: [3][4][9]

Teas & Coffees

CAPPUCCINO	€3.10
AMERICANO	€2.80
FLAT WHITE	€2.90
ESPRESSO	€2.20
DBL. ESPRESSO	€2.60
HOT CHOCOLATE	€3.10
(with cream & marshmallows)	
LATTÉ	€2.90
МОСНА	€3.10
TEA	€2.20
HERBAL TEA	€2.50
IRISH COFFEE	€6.95
BAILEYS COFFEE	€6.95

Allergen Info.

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[1] PEANUTS	<u>م</u>
[2] NUTS	
[3] DAIRY	
[4] EGGS	
[5] FISH	
[6] CRUSTACEANS	
[7] MOLLUSCS	
[8] SOYA	
[9] CEREALS / GLUTEN	
[10] SESAME SEEEDS	
[11] CELERY / CELERIAC	
[12] MUSTARD	
[13] LUPIN	
[14] SULPHATES	