OUR MENU...

Our Brú 28 menu gives you the option of creating your own three course meal for only €28! Choose your starter + main course followed by a choice of: dessert, glass of house wine, a house beer, martini cocktail or a liqueur coffee.



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 coley in a rich tomato and cream sauce, served with homemade brown soda bread. €8.50 bru 28 + €2 Supplement Contains: [3][5][6][7][8][11]

HOMEMADE SOUP OF THE DAY

with fresh homemade baked bread. €5.50 (Please ask your server for gluten free bread). Contains: [3][9][11] (C)

BRÚ SIGNATURE SPICY OR SMOKY JACK DANIELS BBQ CHICKEN WINGS

Crispy chicken wings marinated in a choice of one of our secret recipe sauces, served with garlic mayo & celery sticks. €7.95 (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. €7.45 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. €6.50 Contains: [3][4][9][12] (V)

PERI PERI PRAWNS

Saute Atlantic tiger prawns in peri peri seasoning with crisp salad leaves, spring onions & coriander served with ciabatta garlic bread. €9.95 bru 28 + €3 Supplement Contains: [5][6][9][11][12]

CLASSIC CAESAR SALAD

with crisp baby gem lettuce, bacon, parmesan & roast garlic croutons in a classic caesar dressing. €7.25 (Add breast of chicken €2.50) Contains: [3][4][5][9]



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 BBQ WINGS [0] MUSHROOM CIDER CREAM [3][11] GRAVY [3][8][11]



3 courses or 2 courses + a drink... you decide!

Main Course

SLOW BRAISED LAMB SHANK

on a bed of creamed potatoes, with saute cabbage & roasted root vegetables in a rich rosemary jus. €16.95 Contains: [3][8] (C)

ROASTED HALF CHICKEN

with sage & onion stuffing, creamed potato, tender stem broccoli and red currant jus. €16.95 Contains:[3][8][9][11]

BRÚ RUA FISH & CHIPS

Deep fried cod in a crispy Brú Rua beer batter served with chunky chips, tartar sauce & homemade mushy peas. €15.95 Contains: [3][4][5][9][12][14]

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. €14.95 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. €14.95 Contains:[3][4][8][9][10][12]

BRÚ SCAMPI

Deep fried scampi in a crispy Brú Rua beer batter served with chunky chips, tartar sauce & homemade mushy peas. €19.95 bru 28 + €4 Supplement Contains: [3][4][5][9][12][14]

THAI GREEN CHICKEN CURRY

with a creamy coconut sauce infused with lemongrass, coriander, fresh chilli & hints of lime, garden peas & sugar snaps, served with basmati rice & poppadum. €14.95 (rice & chips add €2) Contains: [5][6][9][11]

HOMEMADE BEEF LASAGNE

Layers of mince beef in a tomato & basil sauce topped with crisp cheddar cheese and served with garlic bread, chunky chips & coleslaw. €14.95 Contains: [3][4][9][12]

HONEY & MUSTARD SALMON

Baked salmon, topped with Boyne Valley honey & wholegrain mustard, served with basmati rice & stir fry vegetables. €16.95 Contains: [5][6][8][11][12] (C)

100Z PRIME SIRLOIN STEAK

cooked to your liking, garnished with homemade frizzled onions & served with your choice of sauce & side. €23.95 bru 28 + €7 Supplement Contains: [3][9][8][11]

BEEF MEDALLIONS (10oz FILLET STEAK)

cooked to your liking, garnished with homemade frizzled onions & served with your choice of sauce & side. €28.95 bru 28 + €9 Supplement Contains: [3][9][8][11]

HOMEMADE FRITTATA

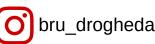
with broccoli, spinach, mixed peppers and white cheddar, served with sweet potato fries and crisp side salad. €13.95 Contains: [3][4][9] (C) (V)

(V) Vegetarian friendly (C) Coeliac friendly (gluten free)

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.

FIND US ON...





brubarbistro

Homemade Desserts

€6.50 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

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

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]

Speciality Coffees €6.95 each

Our freshly ground coffee mixed with a spirit / liqueur of your choice served with a fresh cream float. Choose from:

- Irish Whiskey
- Baileys Irish Cream Hennessy Cognac
- Coffee Liqueur
- Almond Liqueur

Allergen Information

- [1] PEANUTS [2] NUTS [3] DAIRY [4] EGGS [5] FISH [6] CRUSTACEANS [7] MOLLUSCS
- [8] SOYA 9 CEREALS / GLUTEN [10] SESAME SEEEDS [11] CELERY / CELERIAC 121 MUSTARD [13] LUPIN [14] SULPHATES