

The Gallery RESTAURANT

“The elegant and aptly named Gallery Restaurant is a great dining experience”

Dear Guest,

Welcome to the Gallery Restaurant

Here at The Brandon House Hotel our Chefs have a passion for transforming simple ingredients into delicious mouth watering dishes and they have carefully selected the freshest local ingredients and the finest Irish produce to create a delicious menu for you to enjoy. The proof is in the taste!

Our wine philosophy is straightforward. In terms of style, we look for wines of balance that will complement our style of food.

We really do hope you enjoy what we have to offer and that you have a most enjoyable evening.

Greg Doyle
General Manager

www.brandonhousehotel.ie



Starters

French Onion Soup

classic caramelized Roscoff onion topped with baguette and Gruyere cheese

(1,7,9)

Tuna Niçoise Salad (€4 supp)

grilled tuna, mixed greens, baby new potatoes, black olives,
cherry vine tomatoes, green beans and boiled free range eggs in a

Dijon mustard vinaigrette (3,4)

Pâté de Campagne

country-style pork pâté served with toasted sourdough baguette, red onion

marmalade and cornichons (1,7,9)

Chicken Three Ways

chicken & wild mushroom ballotine, served with crispy confit chicken wings,
cured chicken egg yolk, warm yeast bread and caramelized red onion

(1,3,7,9,10)

Grilled Goats Cheese and Candied Walnuts Salad

with roasted beetroot and mixed greens tossed in balsamic vinaigrette (7,8)

Warm Potato Pancake and Ballyhack Smoked Salmon

with chives infused crème fraiche (1,4,7)



Main Course

Dry-Aged 10oz Angus Sirloin Steak (€8 supp)

with grilled Portobello mushroom, sauté onions and choice of béarnaise sauce
or peppercorn sauce (3,7)

Roast Duck Breast and Cranberry Wine.

with parsnip purée, tender stem broccoli and parsnip crisps (7,9)

Pan fried Chicken Supreme

with potato gnocchi, caramelized onion purée and chicken and sage jus (7,9)

Pan fried Kilmore Quay Salmon Fillet

with lemon-infused risotto and beurre blanc velouté (4,7)

Baked Hake Fillet Herb Crust.

with citrus and salsify,
wilted radicchio, salsify purée and mussel veloute (1,2,4,7)

Grilled Mediterranean Vegetable Ratatouille

with pilaf long grain rice (9)



Dessert

Caramelised Vanilla Crème Brûlée
with chocolate crinkles (1,3,7)

Chocolate Fondant
with vanilla ice cream and crème anglaise (1, 3, 7)

Salted Caramel and Pecan Cheesecake Pots.
Mascarpone cheese, oat biscuit and salted caramel (1, 3)

Homemade Cranberries and Pear William Tart.
with vanilla crème anglaise 1,3,7

Espresso Panna Cotta
with Kahlúa syrup and Amaretto biscuit (3,7,8)

Autumn Fruits Pavlova.
with fresh whipped cream and pineapple coulis (3,7)

Freshly Brewed Tea or Coffee

2 courses with tea or coffee €36 per person

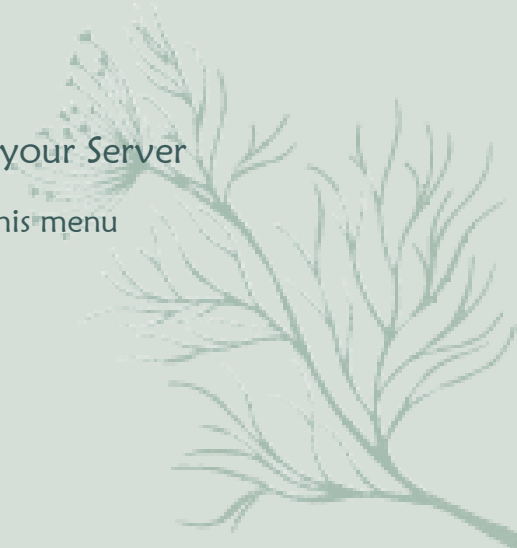
3 courses with tea or coffee €46 per person

Speciality Teas & Coffees

Irish Coffee	€6.80
Calypso Coffee	€6.50
Baileys Coffee	€6.50
French Coffee	€7.00
Jamaican Coffee	€6.80
Russian Coffee	€6.80

Selection of Herbal Teas Available. Please ask your Server

Allergen reference can be found at the back of this menu



WHITE WINE SELECTION

Lascar Classic Sauvignon Blanc *Chile*

€28.00

Vibrantly fresh and aromatic. Classic style of Sauvignon Blanc. Soft and delicate with tempting gooseberry fruit flavours. A crisp acidity gives a refreshing and easy drinking character with a lingering finish.

Gecko Ridge Chardonnay *South Africa*

€32.00

Yellow, gold, full bodied with citrus and peach flavours rounded off by soft vanilla from French oak. Flavours of melon and pineapple and a good crisp finish.

Le Poesie Pinot Grigio *Italy*

€32.00

Straw yellow. A generous, well balanced Pinot Grigio, rich and fruity aroma. Light bodied, dry, crisp and fruity on the palate with undertones of almond.

Fattori Pinot Grigio *Italy*

€35.00

Antonio's Pinot Grigio oozes class, fresh pineapple, and stone fruits on the nose with a delicious clean, fresh and fruity palate.

Journey's End Weather Station Sauvignon Blanc *South Africa*

€35.00

Has the pale straw colour of youth, with a tinge of green. A complex wine, there's melon and grapefruit on a bed of apple and Bosche pear, with a seam of freshness giving vitality and extending the flavours.

Dona Paula Estate Sauvignon Blanc *Argentina*

€35.00

Doña Paula Estate Sauvignon Blanc has a pale-yellow colour. In the nose, intense, typical, and fresh aromas. Wild mint, grapefruit and white currant aromas stand out. This wine is fresh, concentrated, well balanced and persistent.

Peth Wetz Riesling *Germany*

€39.00

A dry Riesling with a delicate fragrance of white peaches, apricot, and juicy pears. Classic Rheinhessen, both in expression and elegance.

Medalla Real Reserva Chardonnay *Chile*

€42.00

Wine of golden yellow colour, of medium intensity. It presents aromas and flavours of tropical fruits and grapefruit interspersed with hazelnut and vanilla notes. The palate has abundant fruit flavours that are highlighted by a pleasant acidity and sweetness.

Little Yering Chardonnay *Australia*

€42.00

Soft and generous with a bright spark of freshness – like biting into nearly ripe pear. The wine is elegant, balanced and long in length with melon fruits and white blossom.

Hunters Gewurtztraminer *New Zealand*

€44.00

Exotic fruit and spice in this well-balanced Gewurz – clear proof that Marlborough isn't limited to one grape. It's from Hunter's, a hugely successful estate that first put NZ Sauvignon on the map in 1986. Intense, aromatic, tropical fruit, and spice.

Trimbach Pinot Blanc *France*

€45.00

A wine for pure pleasure! Maturing early, it is dry, well-balanced, supple, and refreshing. A delightful, fresh, and floral wine, with baked apple and lemon flavours and a hint of lees yeast.



RED & ROSÉ WINE SELECTION

Lascar Cabernet Sauvignon Merlot *Chile*

€28.00

Wonderfully deep rich plum. A vibrant, mouth watering blackcurrant aroma. Easy drinking wine laden with character, a well rounded palate and lightly spicy fruit driven flavours.

Gecko Ridge Cabernet Sauvignon *South Africa*

€32.00

Deep ruby. Aromas of blackcurrant and pepper, with ripe berry fruit flavours leading to full bodied flavours of cassis and plum. Good lasting finish in the mouth.

Villa Adami Montepulciano Doc *Italy*

€32.00

Bright and intense ruby red with light violet reflections. An intense, fruity bouquet with hints of wild berries and ripe red fruits. The bouquet develops spicy and delicately toasted notes followed by a full bodied and harmonic mouthfeel with a persistent finish.

Medalla Real Reserva Syrah *Chile*

€38.00

Deep and intense ruby-red colour with violet hue. The complex bouquet combines black olives, fresh black fruits like blackcurrant, some spices and minerality. The fresh palate is elegant and concentrated with tremendous balance, and a long, pleasing finish.

Dona Paula Estate Malbec *Argentina*

€39.00

Intense violet colour. In the nose, aromas of black fruits, violets, and spices. Mineral and graphite notes. Great balance and freshness in the mouth, with good concentration and medium structure. Soft tannins and persistent finish.

Jeff Carrel Pinot Noir En Coteaux- *France*

€40.00

Bright vermillion red with top notes of fresh cherry and deeper forest floor complexity. A fresh, rounded palate adds riper fruit, darker cherries, and hints of spice.

Col de Bastia Valpolicella Superiore DOC *Italy*

€42.00

Made from the classic grape varieties in Valpol icella and grown in very specific sites, this wine is a relatively recent addition to the incredible wines of Antonio Fattori.

Little Yering Pinot Noir *Australia*

€42.00

Bright cherry red. Intense red cherry and raspberry fruit. Perfumed and ethereal. A classic Pinot style - lovely cherry and red fruit overlaid with savoury spices. A silky concentration provides richness and length. Beautiful natural balance.

Hunters Pinot Noir *New Zealand*

€42.00

Rich ripe plum, berry and subtle forest floor aromas marry together for a smooth, medium bodied Pinot Noir. The palate shows persistent rich cherry/plum flavours and mild spicy oak, making an enjoyable and easy drinking wine.

Journey's End Single Vineyard Cabernet Sauvignon *South Africa*

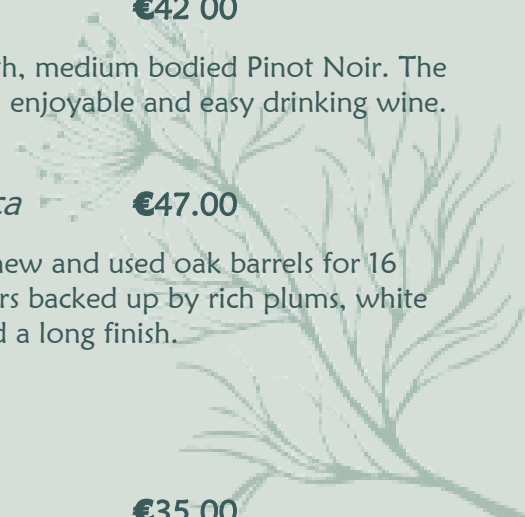
€47.00

Handpicked and hand-sorted, then matured in a mix of predominately French new and used oak barrels for 16 months. There is a core of typical Cabernet Sauvignon blackcurrant cassis flavours backed up by rich plums, white pepper, and mixed spice notes. A big but well-judged wine with complexity and a long finish.

ROSÉ WINE

Domaine de la Petite Croix Rosé D'Anjou *France*

€35.00



PROSECCO & CHAMPAGNE

Casa Gheler Frizzanti Prosecco	€34.00
Casa Gheler Valdobiandene Prosecco	€42.00
Moet Chandon	€90.00

Why not relax in our Library Bar after your meal and experience our range of Premium Whiskeys and Gins from around the world, or our Classic Cocktail Menu.

Allergen Index

- (1) Gluten and products thereof
- (2) Crustaceans (crab, lobster, shrimp)
- (3) Eggs & products thereof
- (4) Fish & products thereof
- (5) Peanuts & products thereof
- (6) Soybeans & products thereof
- (7) Milk & products thereof
- (8) Nuts
- (9) Celery & products thereof
- (10) Mustard & products thereof
- (11) Sesame seeds & products thereof
- (12) Lupin (type of seed flour)
- (13) Molluscs (oysters, mussels, scallops)
- (14) Sulphur dioxide & sulphites



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