

BROOKWOOD

To Start

10g OSCIETRA CAVIAR 40
sourdough crackers, crème fraiche

Smoked Almonds 4

Marinated Olives 4

Garlic & Rosemary Focaccia 6

EARLY BIRD
Mon - Fri
5-6pm
€25

Steak Frites
or
Moules Frites

Starters

Irish Onion Soup 16
Templegall Cheese, croutons

Kelly's Oysters 3/12 · 6/24 · 12/48
fresh & shucked to order, served on the ½ shell

Seared Tuna Carpaccio 19
blood orange, kohlrabi, chilli, ponzu dressing

Roaring Bay Mussels 17
nduja butter, toasted focaccia

Wild Mushroom Arancini (Vg) 16
leek, sauce Mornay, chives

Mains

Pan Seared Hake 35
corn, courgette, crayfish, lemon butter sauce, tarragon potatoes

18 Month Aged Parmesan Gnocchi (Vg) 28
potato gnocchi, 18-month aged Parmesan, baby beets, wild garlic pesto, smoked butter sauce

Steaks

All our beef is 100% Irish.

Each steak is served with Beef Dripping Chips or Green Salad and your choice of sauce.

9oz Dry Aged Striploin 41
Lean, firm and intensely flavoured. The classic Irish steakhouse cut at its very best.

10oz Dry Aged Ribeye 49
Rich marbling and extraordinary depth of flavour from the dry ageing process. Our most popular cut.

7oz Fillet 47
The most tender cut on the animal. Mild, buttery and supremely elegant.

Sharing Steaks for Two

Each sharing steak served with any 2 sides and any 2 sauces

16oz Chateaubriand 110
Cut from the head of the fillet loin. The ultimate sharing steak for two — tender, refined and utterly unforgettable. The most elegant cut on our menu.

32oz Tomahawk 130
A spectacular long-bone ribeye, dry aged for maximum flavour and drama. The showstopper of the Brookwood menu.

Choose your sauce

Peppercorn · Béarnaise · Garlic Butter · Red Wine Jus

Sides 7

Beef Dripping Chips
Creamy Mashed Potato
Garlic & Thyme Carrots
Creamed Spinach

Broccoli & n'Duja Butter
Parmesan & Truffle Chips
Beer Batter Onion Rings
Green Salad

OPEN FOR DINNER 7 DAYS