BROOKWOOD

OPEN FOR DINNER 7 DAYS | LUNCH TUE-THU

SNACKS

Sourdough Bun & Whipped Brown Butter 6

Freshly Shucked Irish Oyster 4

Smoked Almonds 4

Marinated Olives 4

10g OSCIETRA CAVIAR 40
potato crisps, créme fraiche, shallot

STARTERS

Aged Beef Bolognese Arancini 14
Truffle

Ricotta Croquette (Vg) 16
Smoked Iona Farm Beetroot, Blueberries

Terrine of Duck, Chicken & Foie 19
Foie Gras, Carrot Remoulade, Blood Orange

Onion Soup (Vg) 16
Sourdough Croutons, Templegall Cheese

Crispy Jumbo Red Prawns 16
Romesco Sauce, Scallion

MAINS

Wicklow Venison Loin 40
Parsnip, Potato Rosti, Jus

Foie Gras Topper 15

Grilled Fillet of Cod 36
White Bean Cassoulet, Mussels, Shellfish Bisque

Wild Mushroom & Winter Black Truffle Lasagna (Vg) 32
18 Month Aged Parmesan

The Brookwood "No Smash" Burger 29
7oz Prime Mince, Mature Cheddar, Burger Sauce, Mixed Leaves, Brioche Bun, Chips

STEAKS *served with chips or salad & sauce*

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. Mild, buttery and supremely elegant. We recommend it served pink.

9oz Dry Aged Striploin 41
Expect a rich, savoury, slightly nutty character and a generous ribbon of fat that crisps on the grill. Best enjoyed medium-rare.

Sharing Steaks for Two *served with 2 sides & 2 sauce*

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

16oz Chateaubriand 110
Fillet centrepiece. The ultimate tender steak for two — refined and utterly unforgettable. The most elegant cut on our menu. We recommend it served pink.

Choose your sauce
Peppercorn · Béarnaise · Garlic Butter · Red Wine Jus

Sides 7

Beef Dripping Chips
Parmesan & Truffle Chips
Buttery Mashed Potato
Truffle Mash Potato
Broccoli & n'Duja Butter
Creamed Spinach
Cauliflower & Cheese
Green Salad

ALL OUR BEEF IS 100% IRISH
FULL LIST OF ALLERGENS AVAILABLE ON REQUEST
DISCRETIONARY SERVICE CHARGE OF 12.5% MAY BE APPLIED