THE BRASSERIE

@ Clayton Hotel Leopardstown

Dinner Menu

**Chef’s Statement**

“Here at The Brasserie Restaurant, we are committed to ensuring that we maintain a sustainable approach to our food. All dishes are cooked to order using fresh local produce. Our main suppliers are all based in Ireland, and we work with them to ensure that their produce is of the highest quality.

As our food is freshly prepared, we are able to offer dishes that can be adapted to special diets. Please let us know if you have any dietary requirements.”

Eddie Kilpatrick

Head Chef

À La Carte Menu

Monday to Saturday 6pm-9:30pm

 **Starters**

**Char-grilled Asparagus & Clonakilty Pudding €7.95**

Clonakilty black pudding, poached egg, Parma ham and hollandaise sauce

*(Contains allergens 6 - oats, wheat, barley, 7, 9, 11 and 12)*

**Today’s Homemade Soup with Garnish €6.50**

Served with Homemade Brown Bread

*(Contains allergens 6 - wheat,7, 8,9, 12 and 13)*

**French onion Soup €6.95**

With Parmesan crouette

*(Contains allergens6 (wheat) 9 and 12)*

 **Kilmore Quay Smoked Salmon €7.95**

Thinly sliced smoked salmon, pickled radishes, cucumber, beetroot and a horseradish cream

*(Contains allergens 3,7,8,9,11,13)*

**Spinach and Ricotta Ravioli €7.95**

Served with a sage burnt butter and parmesan

*(Contains allergens 6 – wheat, 7,8, 9, 11)*

**Caponata alla siciliana (vegan) €7.50**

A cassoulet of aubergines, capers, pine nuts and raisin in a tomato sauce served with warm ciabatta and finished with olive oil and wild rocket

*(Contains allergens 6 – wheat,8, 9, 12)*

**Salads (starter € 7.25 main course €13.00)**

**Clayton Caesar Salad with Bacon**

Crisp baby gem leaves, garlic and herb croutons, creamy Caesar dressing, parmesan shavings and bacon lardons

Add chicken €2.50

*(Contains allergens 3 - anchovies, 6 - wheat, 7, 8, 9, 10, 11, 13)*

**Smoked Duck Salad with a Maple Syrup Dressing**

With baby leaves, julienne vegetables and toasted walnuts

*(Contains allergens 5 - walnuts and 9)*

**Roasted carrot and lentil Salad with tahini Dressing**

Roasted rainbow Carrots, puy lentils and baby leaves with radishes, red onion and cherry tomato finished with a tahini dressing

*(Contains allergens 8(seasame))*

**Steak Selection**

**Irish Hereford Prime 8oz Rib Eye Steak €26.95**

**Irish 10oz Angus Sirloin Steak €25.95**

All steaks are served with Pont Neuf chips, roast plum tomato and sundried tomato topped with tobacco onions served with peppercorn sauce or garlic butter

*(Contains allergens 3 – anchovies, 6 - wheat, 7, 8, 9, 10, 11, 12 and 13)*

**Main Courses**

**Roast Chicken Supreme €17.50**

Spring onion mashed potato served with a rainbow of baby vegetables and a red wine and thyme gravy

*(Contains allergens 7, 9 and 12)*

**Grilled Fillet of Seabass €19.50**

Served with courgette and aubergine & caper ragout and a basil oil

*(Contains allergens 3 fish,8,9,12)*

**Clayton Tofu and Vegetable Curry (Vegan) €16.50**

Organic Tofu, julienne vegetables, mild curry sauce, basmati rice and warm naan bread

*(Contains allergens 8, 9 and 12)*

**Slow cooked Lamb rump €21.95**

Potato gnocchi, caramelised pearl onions and a red wine and rosemary jus

*(Contains allergens 9 and 12)*

**Smoked Salmon linguine €17.50**

Kilmore Quay smoked salmon, capers, cherry tomato and spring onion in a white wine and cream sauce

*(Contains allergens 3(fish),6 wheat, 7,8, 9 ,11,12)*

**Grilled Fillet of Hake €18.95**

Served with Roasted sweet potato, asparagus, wilted baby spinach and hollandaise sauce

*(Contains allergens 3,7,8,9)*

**Side dishes**

**Baby Caesar Salad** *(Contains allergens 3, 6 wheat)*

**Rocket, Sun-dried Tomatoes and Aged Parmesan** *(Contains allergens 7)*

**Sautéed Mushrooms or Onions** *(Contains Allergens 7)*

**Creamed Potatoes** *(Contains allergens 7)*

**French Fries** *(Contains allergens 6, 8)*

**Today’s Market Vegetables** *(Contains allergens 7)*

**€4.50 per side dish**

**Desserts**

**Warm Apple Pie €7.50**

Served with butterscotch sauce, vanilla ice-cream and fresh cream

*(Contains allergens 6 - wheat, 7, 8 and 11)*

**Selection of Glenown Farm Irish Dairy Ice-Creams €7.50**

Served in an edible chocolate wafer basket with fresh cream and chocolate and butterscotch sauce

*(Contains allergens 6 - wheat, 7, 8 and 11)*

**Pecan Pie €7.50**

Served with rum and raisin ice cream and butterscotch sauce

*(Contains allergens 5(pecan),6(wheat),7,8,9,11)*

**Fresh Fruit Salad €7.50**

Served with lemon sorbet and fresh berries

*(Contains allergen 9)*

**Salted caramel and chocolate cheesecake €7.50**

 Served with chocolate sauce and fresh cream

*(Contains Allergens 6 wheat, 7, 8 and 11)*

**Raspberry and Frangipane tart (vegan) €7.50**

 Served with Raspberry coulis and fresh Raspberries

*(Contains Allergens 5(almond),6 (wheat),8 ,9)*

**Allergy Index**

1. Shellfish 2. Shellfish ( Molluscs )
2. Fish 4. Peanuts
3. Nuts 6. Cereal containing gluten
4. Milk/Milk products 8. Soya
5. Sulphur dioxide 10. Sesame seeds
6. Egg 12. Celery and Celeriac
7. Mustard 14. Lupin