

SET MENU

2 COURSE MEAL €25.90 | 3 COURSE MEAL €32.90

STARTERS

SOUP OF THE DAY (V)
Homemade brown bread. 1.3.7.9.12

SMOKY HONEY BBQ CHICKEN WINGS
Crispy wings coated in smoky honey BBQ sauce,
garlic aioli. 1.3.6.10.12

CRISPY BRIE BITES (V)
Golden-fried brie, apple & plum chutney. 1.3.7.10.12

CLASSIC CAESAR SALAD
Romaine lettuce, parmesan, crispy bacon, crunchy
croutons, creamy caesar dressing. 1.3.6.7.10

ADD CHICKEN €3.50

MAINS

10oz IRISH STRIPLOIN STEAK
€10 SUPPLEMENT
Onion rings, charred cherry tomatoes, choice of
pepper sauce, red wine jus, or garlic butter. 1.6.7.9.12

ADD YOUR CHOICE OF SIDE €5.50

STACKED BEEF BURGER
Double beef patties on brioche, lettuce, tomato, onion
rings & house burger sauce. 1.3.6.7.10.12

SPICED COCONUT CHICKEN CURRY
Fragrant coconut curry, basmati rice
& mango chutney. 12

CRISPY BATTERED FISH & CHIPS
Crisp cod fillet, hand-cut chips, tartar sauce
& mushy peas. 1.3.4.6.7.10.12

MARGHERITA (V)
Fresh mozzarella, roasted tomato sauce & basil. 1.7.12

SUNDRIED TOMATO & SPINACH GNOCCHI (V)
Soft gnocchi in parmesan cream, spinach & sundried
tomatoes. 1.3.7.9.12

ALL BEEF IS OF IRISH ORIGIN.

CHUNKY CHIPS 1.6.12
SKINNY FRIES 1.6.12
SWEET POTATO FRIES 1.6.12
ONION RINGS 1.6.12

SIDES
€5.50 EACH

CREAMY MASHED POTATOES 7.12
SEASONAL VEGETABLES
MIXED LEAF SALAD 10

DESSERTS

STICKY TOFFEE PUDDING
Classic toffee sponge, vanilla ice cream
& butterscotch sauce. 1.3.6.7.8.12

LEMON MERINGUE CAKE
Zesty lemon sponge, golden meringue. 1.3.7

APPLE & CINNAMON CRUMBLE
Spiced apple crumble, vanilla ice cream
& caramel sauce. 1.3.7

SELECTION OF ICE CREAMS
Assorted flavours, cream. 3.7

ALL DESSERTS MAY CONTAIN NUTS



Allergens: 1. Gluten (wheat, barley, rye) · 2. Crustaceans (crab, shrimp) · 3. Eggs (baked goods, sauces) · 4. Fish (salmon, tuna) · 5. Peanuts (snacks, sauces) · 6. Soybeans (soy sauce, tofu) · 7. Milk (dairy) · 8. Nuts (almonds, cashews) · 9. Celery (spices, stalks) · 10. Mustard (sauces, seeds) · 11. Sesame (seeds, oil) · 12. Sulphites (dried fruit, wine) · 13. Lupin (gluten-free flour) · 14. Molluscs (mussels, squid)

At the Bailey Brasserie we do our best to accommodate special dietary needs and most items can be modified to meet your nutritional requirements. Some of our dishes may contain substances or products that could cause allergies or intolerance as listed in Annex 11 of Regulations (EU) No 1169/2011. Please ask your server or our manager for more information. A full index of Allergies is available through our QR Code.

THE
Bailey
— BRASSERIE —