



FRIDAY SUPPER CLUB MENU

Available from 5pm

5 COURSE MEAL
COCKTAIL &
BOTTLE OF WINE
€130 FOR TWO

R&R BRASSERIE

STARTERS

YELLOW PEPPER & PINE NUT SOUP

GOURMET BREAD ROLL (1,4,7,9)

DUCK WINGS

HOISIN & PLUM SAUCE, SESAME SEED (4,6,8,9)

ROAST CHICKEN SPRING ROLLS

MANGO SAUCE (1,3,6,7,13)

HAM HOCK FRITTER

CRISP HAM HOCK, WHOLEGRAIN MUSTARD VELOUTE (1,3,5,13)

GOLDEN BRIE

BRIE, PICKLED SALAD, PLUM CHUTNEY & CANDIED PECANS (1,3,4,9,13)

MAINS

10OZ SIRLOIN STEAK €5.00 SUPPLEMENT

SAUTÉED ONIONS & MUSHROOMS, ONION RING, TRIPLE COOKED CHIPS & PEPPER SAUCE (2,4,13)

HONEY ROASTED PORK BELLY

ROASTED BELLY, COLCANNON POTATO, VEGETABLES & CIDER CREAM SAUCE (4,13)

KOREAN FRIED CHICKEN BOWL

RICE, WAKAME, RADISH, SPRING ONION, KOREAN SAUCE (3,4,5,11)

BAKED HADDOCK

PARMESAN CRUSTED TOP, PROSCIUTTO CRISP, PEA, LEMON & THYME RISOTTO (1,4,10,13)

CANNELLONI

SWEET POTATO STUFFED CANNELLONI, CORIANDER, LEMON FETA (1,4)



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DESSERTS

APPLE CRUMBLE CHEESECAKE

CRÈME ANGLAISE, HONEYCOMB ICE CREAM (1,3,4,9)

GINGERBREAD STICKY TOFFEE PUDDING

SALTED CARAMEL ICE CREAM, TOFFEE SAUCE (1,3,4,13)

LEMON BOMB

LEMON SPONGE, LEMON CURD, BERRIES (1,3,4,7)

PISTACHIO BROWNIE

PISTACHIO GANACHE, VANILLA ICE CREAM (1,3,4,9)

SELECTION OF ICE CREAM

(1,3,4)

AS WE TAKE GREAT CARE WITH PRODUCE, WE DO USE NUTS IN THE KITCHEN AND
CAN'T GUARANTEE 100% CROSS CONTAMINATION. PLEASE ADVISE SERVER OF ANY
SERIOUS ALLERGIES AND WE WILL ASSIST WHERE POSSIBLE

Allergens

- 1 - Cereals containing gluten
- 2 - Celery
- 3 - Egg
- 4 - Milk
- 5 - Mustard
- 6 - Soybeans
- 7 - Sesame Seeds
- 8 - Peanuts
- 9 - Tree Nuts
- 10 - Fish
- 11 - Crustaceans
- 12 - Molluscs
- 13 - Sulphur Dioxide, Sulphites
- 14 - Lupin

Proudly Local

We source from trusted Cavan suppliers to bring
you the freshest seasonal produce:

[Sheelin Meats] – Beef,
[McCarron's] – Pork,
[Lakeland Dairies] – Dairy,
[Corlleg] – Goat's Cheese,
[Acorn Egg] – Free Range Eggs