



The Brian Boru



Lunch Menu

FOOD SERVED
Monday - Saturday
10:15am - 9:00pm
Sunday
12am - 8pm

Allergens food list & code index:

1. Gluten
2. Crustaceans (shell fish)
3. Eggs
4. Peanuts
5. Fish
6. Soybeans
7. Milk/Lactose
8. Nuts
9. Celery
10. Mustard
11. Sesame seeds
12. Sulphur dioxide(sulphides wine)

The Brian Boru
Main Street,
Cashel,
Co.Tipperary
Tel: 062-63381
Email: brianboru1@gmail.com



Lunch Menu

Soup of the Day (9) €4.95

with homemade brown bread

Brian Boru Caesar Salad (1,3,5,7,10) €6.50

Crisp cos lettuce in a creamy dressing with garlic & Herb croutons, Pan-fried chicken & bacon topped with freshly shaved Parmesan

Chicken Goujons (1,3,7,10) €8.95

Golden fried crumbed strips of chicken fillet, served with a garlic mayo, seasonal leaves and hand cut chips

Fish & Chips (1,3,5,10) €11.95

crispy battered Cod, peas and tartare sauce, served with a crisp seasonal salad

Mushroom & Bacon Penne Pasta (1,3,7,10) €10.95

served in a creamy white wine sauce, topped with parmesan & served with garlic bread.

The Brian Boru Breakfast (1,3,10) €8.50

Bacon, Egg, Sausage, Tomato, Black & White Pudding, Sauté Potato & Mushrooms, tea & toast

Tortilla Wraps (1,3) €9.50

Cajun chicken filling or spicy beef filling with seasonal Leaves, wedges & sweet chilli dip

Toasted Focaccia (1,3,7) €8.95

Ham & Brie, Ballymaloe Relish, salad & wedges

Chargrilled Steak Ciabatta €13.95

8oz Sirloin Steak, cooked to your liking, on toasted Ciabatta, topped with red onion confit, with salad and chips.

Club Sandwich (1,3,7) €9.95

Bacon, chicken, egg on Ciabatta , salad & chips

Toasted Special (1,3,7) €6.95

Triple decker toasted sandwich with cured ham, melted cheese, onion & tomato. Served with seasonal leaves and hand cut chips.

Soup & Sandwich Combo €8.50

Open Sandwiches €8.95

all served with salad & chips

Open Chicken sandwich (1,3,7,10)

topped with spring onion, sundried tomato and a basil mayonnaise

Cured Ham sandwich (1,3,7,10)

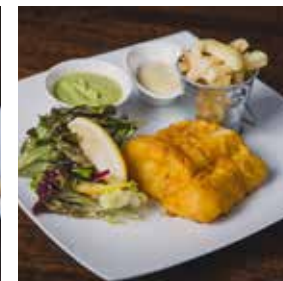
with a wholegrain mustard mayonnaise

Open Smoked Salmon (1,3,5,7,10)

served on homemade brown bread, Chive and lemon crème fraiche

Daily Specials €10.95

Please ask server for details



ALL MEATS AND PRODUCE SOURCED LOCALLY

Breakfast

from 10.15 a.m. – 12.00 p.m.

Full Irish Breakfast (1,3,10) Bacon, Egg, Sausage, Black and White Pudding, Grilled Tomato and Sauted Mushrooms & Toast or Brown Bread	€7.95
Mini Breakfast (1,3,10) Choose 4 from Full Irish, with Toast or Brown Bread	€5.95
Scrambled Eggs and Smoked Salmon (1,3,5,7) with Creme Fraise with Toast	€6.50
Eggs Benedict (1,3,7) Poached Eggs, Cured Ham, Hollandaise Sauce and Baby Spinach served on toasted focaccia	€6.50
Breakfast Omelette (3,7) Ham, Cheese Tomato and Herb	€5.95
Breakfast Pancakes (1,3,7) with banana and maple syrup or blueberries & vanilla cream	€5.50
Porridge (1,7)	€4.50
Homemade Fruit Salad with passion fruit syrup	€4.50
Selection of pastries also available (1,3,7,8)	€3.50

All above served with Tea/Coffee
Prosecco Brunch €3.00 supplement



The Brian Boru

Allergens food list & code index:

1. Gluten
2. Crustaceans (shell fish)
3. Eggs
4. Peanuts
5. Fish
6. Soybeans
7. Milk/Lactose
8. Nuts
9. Celery
10. Mustard
11. Sesame seeds
12. Sulphur dioxide(sulphides wine)

The Brian Boru - À la carte Menu

Starters

Homemade Soup of the Day (9,1) with brown bread	€4.95
The Brian Boru Chowder (2,5,7,9) Atlantic Salmon, Cod and Mussels in a creamy white wine and root vegetable broth	€7.50
Garlic Foccacia (1,3,7) with Rosemary and sea salt with cheese	€4.50 €4.95
Moules Mariniere (2,7) Mussels in white wine cream sauce with tarragon	€7.50
Goats Cheese Bruschetta (1,3,7) Topped with sun blushed tomatoes, basil pesto, seasonal mixed leaves and a honey & mustard dressing	€6.95
Spicy Chicken Wings (7,9,10) Marinated and cooked in hot sauce, served with Cashel Blue Cheese Dip and seasonal salad	€7.50

Salads

Rocket and Feta Salad (7,10) with olives, sun blushed tomatoes, basil and balsamic reduction	€10.50
Club Salad (3,7) ham, tomato, boiled egg, red onion, house dressing and parmesan cheese.	€10.50
The Brian Boru Classic Caesar Salad (1,2,3,5,7) with Chicken or Prawns in a creamy dressing with Garlic & Herb croutons and Bacon Lardons on crisp Cos Lettuce, topped with freshly shaved Parmesan	€10.50

Main Course

12oz Sirloin Steak (7,9) with sautéed onions and mushrooms, garlic and herb rosti potato, chips, served with pepper sauce or garlic butter.	€18.95
Rack of Tipperary Lamb (7,9,10) with classic ratatouille, rosemary jus and wholegrain mustard champ	€18.95
Oven Baked Supreme of Chicken (1,3,7,9) with black pudding & herb stuffing, bacon & sautéed potatoes and a wild mushroom sauce	€13.95
Vegetarian Linguini (1,3,7,8,10) with roasted peppers and feta cheese, topped with rocket and parmesan in a creamy chilli & garlic, white wine sauce	€9.95
Seafood Linguini (1,2,3,5,7,8,10) with Mussels and Prawns in a creamy chilli & garlic sauce, topped with a parmesan and herb crumb	€13.95
Fish and Chips, (1,3,5,7,10) White Gypsy Beer Battered Cod, peas and tartare sauce, served with a crisp seasonal salad	€11.95
Bangers and Mash (1,7,9,10) O'Dwyers Speciality sausages with sautéed onions, spring onion mash and a red wine jus	€9.95
Brian Boru Burger (1,3,7,10,11) 8oz lean beef patty with grilled bacon, Cheddar, Sautéed onions and relish and chips	€12.95
Marinated Chicken Fillet Burger (1,3,11) chargrilled chicken fillet served on a ciabatta with mango chutney and chips	€12.95
Butterflied fillet of Salmon (2,5,7,8) wilted greens and baby potatoes, tarragon & mussel cream topped with confit of red onion	€12.95
Thai Style Chicken Curry (6,7,8,9) with Basmati Rice	€12.95

Stone Baked Pizzas

Margherita (1,7) Tomato sauce and Mozzarella cheese	€8.95
Hawaiian (1,7) Tomato Sauce, ham, pineapple and mozzarella cheese	€10.95
Pepperoni (1,7) Tomato sauce and mozzarella cheese	€10.95
Marinated strips of Sirloin Beef (1,6,7,11) Cashel Blue Cheese, wilted spinach and mozzarella cheese	€10.95
Seafood (1,2,5) Prawn, mussels, cod, tomato sauce & mozzarella cheese	€10.95

Side Orders

€3.50

Side Salad (10)
Hand cut French Fries
Potato Wedges (9,10,11)
Garlic Bread (1,7)
Portion of Vegetables (7)
Onion Rings (1,3)

Children's Menu

€6.00

Penne Pasta (1,7,8) with tomato sauce & cheese	
Sausages & Chips (1)	
Margherita Pizza (1,7)	
Fish Goujons & Chips (1,3,5,7)	
Chicken Goujons & Chips (1,3,7)	
Chicken Burger & Chips (1)	
Beef Burger & Chips (1,3)	
Kids Ice-cream (3,7)	€2.95

Desserts

€5.95

Tart of the day
Malteaser Cheesecake
Chocolate Brownie
Chocolate Mousse
Eton Mess
Sticky Toffee Pudding
Selection of Ice-Cream

€3.50

To Share - Whiskey Dessert Plates

The Brian Boru

€14.50

A trio of Writers Tears Cask Strength, Irishman Cask Strength and Irishman Single Malt.

Jameson

€27.50

A trio of 12 year old, 18 year old & Gold Reserve.

Red Breast

€35.00

A trio of 12 year old, 15 year old & 21 year old.

A Camán of Local Craft Beers 🍷

€7.50

A selection of three beers from our local White Gypsy Brewery

Teas & Coffees

Coffee	€2.50
Tea	€2.00
Irish Coffee	€5.20
Cappuccino	€2.50
Café Latte	€2.50
Hot Chocolate	€2.50
Espresso	€2.50
Decaffeinated	€2.00
Mineral Water	€2.50
Flavoured Teas	€2.50

White Wine

	Glass	Bottle
Mancura Etnia Sauvignon Blanc Tantalising tropical fruit aromas and white flowers. The palate is clean and balanced with a very refreshing finish	€5.00	€19.95
Bouchard A&F Chardonnay Citrus flavours with pear, fresh butter, hazelnuts and white flowers. Strong and complex with brilliant acidity.	€5.00	€20.95
Sacchetto Pinot Grigio Aromas of red apples and pears. Delicate fruit flavours following through from the nose and a round creamy finish.	€5.50	€21.95

Sparkling Wine

Bottega Frizzante Fruity, flowery, scents of Golden apple and exotic fruit. Fragrant, fresh, well balanced.		€24.95
---	--	--------

Red Wine

Mancura Cabernet Sauvignon Pronounced blackberry aromas on the nose mingling with touches of leather and chocolate.	€5.00	€19.95
Stonewalker Shiraz Aromas of crushed black berries, spiced fruit cake and smoky black pepper. Well supported oak structure and a long smooth finish.	€5.00	€20.95
Mocha Java Merlot Succulently fruited with sweet ripe freshly plum and maraschino cherries laced with rich roasted coffee bean, bittersweet chocolate, delicate tamarind and vanilla spice.	€5.50	€21.95

Rose

Marquis de Goulaine Rosé D'Anjou Soft, fresh, and well-balanced in the mouth, with floral and fruity notes.		€23.95
---	--	--------