



Dear Guest,

We are delighted to welcome you back to Breaffy House Resort as we start to reopen our resort to you.

Please adhere to all Covid-19 measures throughout your stay to ensure the safety for everyone.

Sit back, relax and enjoy your stay with us.

Kind regards,

**#teambreaffy**





# Starters

## WILD ATLANTIC SEAFOOD CHOWDER

Homemade Guinness bread and Cuinneog butter  
€8.50 (1a, 2b,4,6,7,9)

**€8.50**

## SOUP OF THE DAY

Homemade Guinness bread and Cuinneog butter  
(1a, 2b,4,6,7,9)

**€6.50**

## SESAME & PANKO CALAMARI

Pickled Asian veg, mixed leaves, chili & lime mayo  
(1a,3,7,11,14c)

**€11.95**

## CRISPY CHICKEN WINGS

Rolled in Franks hot sauce, celery sticks, blue cheese dip  
(3,6,9)

**€9.50**

**Large €14.50**

## PULLED BEEF SPRING ROLL

Sweet potato & cumin puree, red cabbage slaw  
(1a,3,6,7)

**€9.50**

## TIGER PRAWN & CONNEMARA SMOKED SALMON

Homemade Guinness bread, capers & marie rose sauce  
(1a,2b,3,4,10)

**€14.50**

## CRAB & LOBSTER RAVIOLI

Cherry tomatoes, garlic cream cream & rocket salad (1a,2a, 2c, 3,7)

**€12.50**

## FIACHRA MORAN BLACK PUDDING BON-BON

Caramelised red onion, parmesan shavings served on a bed of rocket salad with house dressing.  
(1a,7,10)

**€9.50**

## CAJUN CHICKEN CAESAR SALAD

Chicken marinated in Cajun spices, bacon, cos lettuce, croutons, parmesan shavings, Caesar dressing.  
(1a,3,4,7)

**€8.95**

**Add Prawns €5**

**Large €14.95**

## MUSHROOM AND CURRIED POTATO FILO SAMOSA

Red lentil dahl, mixed leaves, chilli & coriander dip  
(1a,10)

**€9.50**

## OVEN BAKED COOLENEY IRISH WHEEL OF BRIE

For two, share tasty ciabatta crostini, tomato relish, hazelnuts, grapes.  
(1a, 7,8b)

**€14.95**





# Main Course

## 8OZ HEREFORD FILLET STEAK

Baked flat cap mushroom, tempura onion, chunky chips, pepper sauce.  
(1a,3,6,7,12) **€32**

## 8OZ HEREFORD RIBEYE STEAK

Baked flat cap mushroom, tempura onion, chunky chips, pepper sauce (1a,3,6,7,12) **€28.95**

## AGED IRISH BEEF TOWER BURGER

With marrow and Achill sea salt, brioche bun, pickles, aged cheddar, Andral farm bacon, chipotle mayo, chunky chips (1a,3,6,7)

**€15.95**

## THAI YELLOW CURRY

Mild southern curry with hints of turmeric and cumin served with courgetti's, mixed vegetables & basmati rice (1a) **€14.95**

**Add Chicken €2.50**

**Add Prawns €5**

## MEDITERRAN PASTA

Penne pasta with courgetti's, peppers, cheery tomatoes in a smooth tomato sauce (1a,7) **€13.95**

## MOROCCAN STEW

With Chickpeas, sweet potato, spinach, almonds, lime couscous, pita, mint yogurt (1a,6,8a) **€13.95**

**Add Chicken €2.50**

**Add Prawns €5**

## SEAWEED & BEER BATTERED FISH

Twice cooked chunky chips, house slaw, chunky tarter (1a,3,4,6,10) **€16.95**

## BAKED FILLET OF ATLANTIC HAKE

Sautéed baby potato, gubbeen chorizo, green beans, lemon dressing. (1a,4,7) **€16.95**

**€16.95**

## CRAB & LOBSTER RAVIOLI

Cherry tomatoes, garlic cream cream & rocket salad () **€16.95**

**€16.95**

## MARINATED BUTTERMILK CHICKEN BURGER

Brioche bun, garlic mayo, lettuce, tomato, chunky chips (1a,3,7) **€16.95**

**€16.95**

## ROAST CHICKEN SUPREME

Stuffed with black pudding & crème cheese, roast carrots, baby potatoes & red wine and rosemary jus. (1a,7,12) **€16.95**

**€16.95**





# Pizza

## THE CLASSIC MARGARITA

Thin crust tomato based pizza with mozzarella cheese, fresh basil & extra-virgin olive oil (1a,7)

**€12.95**

## HAWAIIAN

Thin crust tomato based pizza with ham, pineapple & mozzarella cheese

**€13.95**

## BIG FEAST

Thin crust tomato based pizza with pepperoni, ham, chicken, peppers & mozzarella cheese (1a,

**€13.95**

## PEPPERONI PLUS

Thin crust tomato based pizza with double mozzarella cheese & double pepperoni

**€13.95**

## THE VEGGIE

Thin crust tomato based pizza with mushrooms, peppers, onions & cherry tomatoes

**€12.95**

## FOUR CHEESE PIZZA

Thin crust tomato based pizza blue cheese, mozzarella, goats cheese & parmesan

**€12.95**

## PIZZA DI PARMA

Thin crust tomato based pizza with Parma ham, rocket & parmesan

**€13.95**

## SEAFOOD PIZZA

Thin crust tomato based pizza smoked salmon, tiger prawns & rocket (1a,2b,4,7)

**€15.95**





# Sides

SIDE SALAD (7,10)  
TWICE COOKED CHUNKY CHIPS (6)  
HOUSE SLAW (3,9)  
GARLIC ROASTED POTATO (7)  
MIXED VEGETABLES (7)  
**ALL SIDES €4.50**

GARLIC MAYO (3)  
BLUE CHEESE (3,7)  
CHILLI MAYO(3)  
**EXTRA DIP €1**

# Kids Menu

CHICKEN GOUJONS (1A,3)  
FISH GOUJONS (1A,3,4,7)  
PASTA BOLOGNESE (1A,3,7)  
MINI ROAST OF THE DAY (1A,7)  
BANGERS & MASH (1A,7)

**€7.95**

SELECTION OF ICE CREAM (3)  
JELLY& ICE CREAM (3,7)

**€4.50**





# Dessert

RASPBERRY FRANGIPANE TART, RASPBERRY SORBET €7.50  
(GLUTEN & VEGAN FRIENDLY)

CHOCOLATE FONDANT €7.95  
MACERATED STRAWBERRIES CHANTILLY CREAM (1A,3,7)

APPLE PIE €7.50  
VANILLA ICE-CREAM (1A,7)

GREENHILL STRAWBERRY SURPRISE (3, 7) €8.50

CHEESEBOARD TO SHARE (3,7,12) €16.95  
TIPPEARY BRIE, CASHEL BLUE, VELVET CLOUD SHEEP'S CHEESE, FONTINA, ROCK BREAFFY  
HOUSE HONEY, CRACKERS & RELISH

MANGO & LIME PANNA COTTA (3, 7) €7.50

BREAFFY HOUSE RESORT ETON MESS €9

# Cocktail Menu

## **Breaffy House Rose Garden**

Bombay Gin, prosecco & raspberry liqueur

**All €10.95**

## **Tails Pornstar Martini**

Passion fruit, vodka & gallinano

## **Tails Espresso Martini**

Vodka, Kahula & an espresso coffee

## **Breaffy House Signature Cocktail**

Belvedere vodka, ballyhoura apple cider vinegar &  
apple juice, cointeau, garnished with a slice of apple

## **Whiskey Sour**

Jameson whiskey, egg white & lemon juice



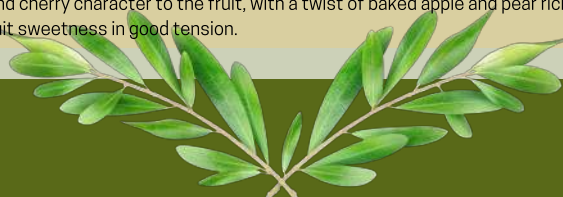


# Wine Menu

White Wine	175ml	250ml	Bottle	Red Wine	175ml	250ml	Bottle
<b>Breaffy House Resort - France</b> Sauvignon Blanc A punchy palate combining freshness and smoothness. Long lasting final flavours, which makes this wine fresh, light and thirst-quenching	€7.50	€9.50	€25	<b>Breaffy House Resort - France</b> Cabernet Sauvignon Full-bodied and dense. Aromas of blackcurrant and raspberry. Notes of tobacco and black pepper.	€7.50	€9.50	€25
<b>Sensi Gold - Italy</b> Pinot Grigio IGT/ Veneto This wine is a straw yellow colour with a complex nose. Good fruity scents of pear, golden apple and banana.	€8	€10	€27	<b>Sensi Collezione - Italy</b> Montepulciano d'Abruzzo /Tuscany An intense red colour, a bouquet of ripe summer fruits. Hints of liquorice bouquet. The palate is medium bodied and soft, with a ripe, warm finish.	€8	€10	€26
<b>Angove Rhythm &amp; Rhyme - South Australia</b> Chardonnay The palate has good weight. Peach and melon flavours dominating with a hint of citrus. A clean & delicate finish.	€7.50	€8.50	€25	<b>Chakana Nuna Estate - Argentina</b> Malbec / Mendoza Firm but minty, with olive and rosemary on the nose. Fresh, dry finish with sweet palate. Espresso, tobacco character, with gentle tannins.	€7.50	€8.50	€35
<b>Tierra de Castilla Selection - Spain</b> Real Compañia Verdejo Airy lime aromas, a touch soft and low on acid. Briny flavors of pickled fruits, citrus and herbs. Quick and simple on the finish.	€7.50	€9.50	€25	<b>Angove Rhythm &amp; Rhyme Shiraz - South Australia</b> Aromas of spicy cherry and plum with some herbal notes. Full bodied, some spice and a hint of oak with good length. Deep red with some purple hues.	€7.50	€9.50	€25
<b>Old Coach Road Nelson - New Zealand</b> Sauvignon Blanc Punchy and flavorsome, packed with tropical notes and grapefruit. Clean and crisp with layers of fruit and well-balanced. A long generous finish lingers on.	€10	€12.50	€25	<b>Cuvee Les Chanterelles - France</b> Rosé / Languedoc - This rose is flattering with a beautiful expression of citrus and red fruits with a fresh and pleasant finish.	€7.50	€8.50	€25
				<b>Whispering Angel - France</b> Rosé - This fresh vintage is an elegant whirl of peach, rose water, and summer berries. Lined by citrus it has a strawberry-soaked finish.			€45

# Champagne

<b>Moët Champagne Flight</b> Treat you and your loved one to a delicious 100ml sample of Moët Chandon Imperial & Moët Rose. A wonderful way to sample the world renowned Champagne	€25
<b>Moët &amp; Chandon Imperial</b> Vibrant, generous and alluring, Moët Imperial harmoniously combines of three Champagne grape varieties; the body of Pinot Noir, The suppleness of Pinot Meunier & the finesse of Chardonnay.	€90
<b>Moët &amp; Chandon (Rose Imperial)</b> Rose Moët Imperial is the most spontaneous expression of Moët & Chandon. An intense and aromatic blend of Pinot Noir, Pinot Meunier & the Chardonnay, Rose Imperial combines vivacity and finesse with generosity and structure.	€99
<b>Moët &amp; Chandon (Vintage 2009)</b> Every Grand Vintage is unique and original, the 73rd vintage, composed of 50% Pinot Noir, 36% Chardonnay and 14% Pinot Meunier. It's quite dry and focused. There's some lemon and cherry character to the fruit, with a twist of baked apple and pear richness. There's just a touch of pithy bitterness, but it holds the slight fruit sweetness in good tension.	€110





### Breaffy House Allergan's' List

<b>1. Cereals that contain gluten</b> A. Wheat B. Rye C. Barley D. Oats	<b>2. Crustaceans</b> A. Crab B. Prawns C. Lobster
<b>3. Eggs</b>	<b>4. Fish</b>
<b>5. Peanuts</b>	<b>6. Soybean</b>
<b>7. Milk</b>	<b>8. Nuts</b> A. Almonds B. Hazelnuts C. Walnuts D. Cashew E. Pecan F. Brazil nuts G. Pistachio H. Macadamia
<b>9. Celery/ celeriac</b>	<b>10. Mustard</b>
<b>11. Sesame seeds</b>	<b>12. Sulphur dioxide &amp; sulphites</b>
<b>13. Lupin</b>	<b>14. Molluscs</b> A. Mussels B. Oyster C. Squid

