



BREAFFY HOUSE RESORT

Dear Guest,

We are delighted to welcome you to Breaffy House Resort.

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

Sit back, relax and enjoy your dining experience with us.

Kind regards,

#teambreaffy





Starters

WILD ATLANTIC WAY CHOWDER

Seafood from Donegal to Castletownbere in a homemade comforting creamy soup base served with homemade Guinness seed bread
(G (wheat), DY, SY, CY, SP, FH, CS, MS)

€8.50

SOUP OF THE DAY

Freshly made & changes daily, served with homemade Guinness seed bread
(G (wheat), DY, SY, CY)

€6.50

SPICY CHICKEN WINGS (GF OPTION AVAILABLE)

In our house recipe hot sauce, served the classic way with celery sticks and homemade Cashel Blue cheese & garlic dip
(EG, DY, SY, CY, SP, MD)

€8.95

Large €14.50

THAI STYLE ATLANTIC FISH CAKES

Homemade locally sourced Atlantic seafood cakes with a hint of Thai spices, served with house salad & sweet Thai chilli sauce
(G (wheat), EG, DY, SY, CY, SP, MD, FH, CS)

Starter

€8.95

Main (Served with chunky fries)

€14.50

CHEESY GARLIC CIABATTA

Toasted Ciabatta topped with Garlic butter & melted local Dozio Barr Rua Alpine Style Cheese
(G (wheat), DY, SY)

€6.95

KILLARY FJORD, GALWAY MUSSELS (GF)

Cooked the classic way a' la Moules Mariniere; sweet Connemara coast mussels in a creamy garlic, white wine and parsley sauce served with our homemade Guinness and seed soda bread
(G, DY, SY, CY, SP, MS)

€15.50

CHICKEN CAESAR SALAD (GF OPTION AVAILABLE)

Crisp Cos lettuce tossed in homemade Caesar dressing, warm lemon garlic chicken, croutons, bacon and Parmesan cheese
(G (wheat), EG, DY, SY, CY, SP, MD, FH)

Starter

€8.95

Main

€14.95

BREAFFY SNACK BASKET

Mini spring rolls, mini samosas, chicken goujons, spicy chicken wings, chunky house fries, Cashel Blue cheese garlic mayo & Sweet Thai chili dips.
(G (wheat), EG, DY, SY, CY, SP, MD)

€12.95

OVEN BAKED COOLENEY IRISH WHEEL OF BRIE

Share a warm Irish Brie wheel, tasty Ciabatta crostini, Ballymaloe relish, grapes & house greens
(G (wheat), DY, SY, SP, MD)

€16.95



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(GF) - Available as Gluten Free option, please ask your server

G-Gluten, EG-Egg, D-Dairy, SY-Soy, CY-Celery, SP-Sulphites, MD-Mustard, FH-Fish, CS-Crustaceans, MS-Molluscs, PN-Peanuts, TN-Tree Nuts, SE Sesame, LP-Lupin



Main Course

IRISH BEEF STRIPLOIN FAUX FILLET STEAK

(GF OPTION AVAILABLE)

Lean trimmed Striploin steak, "looks like a fillet, tastes even better", cooked to order, basted with our homemade basting sauce, served with a grilled field mushroom, served with pepper sauce, onion rings & chunky fries

(G (wheat), EG, DY, SY, CY, SP, MD, FH)

€28.50

IRISH BEEF 16OZ CÔTE DE BOEUF RIB EYE STEAK

(GF OPTION AVAILABLE)

On the bone rib eye steak, grilled to order, basted with our homemade basting sauce, served with a grilled field mushroom, served with pepper sauce, onion rings & chunky fries

(G (wheat), EG, DY, SY, CY, SP, MD, FH)

€32.00

BBQ SPARE RIBS

(GF OPTION AVAILABLE)

Fall off the bone spare ribs basted in our secret sauce served with chunky fries, salad and

coleslaw

(SY, CY, SP, MD)

€22.95

JOHN BEADS' ROSCOMMON WAGYU BEEF BURGER

(GF OPTION AVAILABLE)

€16.50

Specially created for the Breaffy Resort, grilled and basted on the grill with our secret BBQ sauce,

served on a toasted Sour dough & sesame bun, house salads, pickles, burger sauce, onion rings & chunky fries

- Add Bacon & Local Dozio Barr Rua, Alpine Style Cheese €2.50

- Add Cashel Blue Cheese & Red Onion Marmalade €2.50

(G (wheat), EG, DY, SY, CY, SP, MD, SE)

ETHICALLY CAUGHT, MESCAN BEER BATTERED FISH & CHIPS

(GF OPTION AVAILABLE)

Sustainably caught Cod in a Westport Mescan Blond Beer Batter, homemade tartar sauce, chunky fries, house salad & coleslaw

€16.95

(G (wheat), EG, SY, SP, MD, FH)

TANDOORI MARINATED GRILLED SALMON FILLET (GF)

Fragrant Tandoori marinated fillet of Salmon with Thai style Pineapple & Coriander salsa, served with house salad & chunky fries

€18.50

(SY, CY, SP, MD, FH)

CRUMBED CHICKEN FILLET BURGER

€16.50

Golden fried crumbed chicken breast served on toasted Sour dough & sesame bun, house salads, pickles,

burger sauce and chunky fries

- Add Bacon & Local Dozio Barr Rua, Alpine Style Cheese €2.50

GREEN THAI CURRY

(GF OPTION AVAILABLE)

€13.95

Fragrant coconut, lemon grass and Thai spice broth, finished with crisp green vegetables, coriander and tangy lime, served with coconut basmati rice and crisp poppadum

(DY, SY, CY, FH, MS)

- Add Chicken €4.00



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Main Course

SPICED CHICKEN WITH SPINACH & RICOTTA TORTELLINI

Marinated spiced chicken strips in a creamy lime, chilli, pepper and coriander sauce tossed with Spinach & Ricotta tortellini served with garlic ciabatta
(G (wheat), DY, SY, CY)

£16.50

PENNE CARBONARA PASTA

Smoked pancetta bacon, mushrooms & garlic tossed with penne pasta served with garlic ciabatta
(G (wheat), EG, DY, SY, CY)

£16.50

VEGETARIAN MEXICAN FAJITA (GF OPTION AVAILABLE)

Pan seared vegetables in a spicy Mexican sauce, served with flour tortillas, chive sour cream, guacamole & grated cheese

£14.50

• **Add Chicken**

£4.00

(G(wheat), DY, SY, CY, SP, MD)

VEGAN COUNTRY STYLE BURGER

Vegan vegetable Pattie, Vegan cheddar, bun, coleslaw & house salad, pickles & chunky fries cooked separately in vegetable oil
(G (wheat), SY, CY, SP, MD)

£15.50

VEGAN BUTTERNUT & RED SPLIT LENTIL DAHL (GF OPTION AVAILABLE)

Vegan friendly red lentil dahl flavoured with cumin and Indian spices, grilled butternut, coconut and coriander served with basmati rice & pita bread

£13.95

• **Add Chicken**

£4.00

(G (wheat), SY, CY)



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Pizza

THE CLASSIC MARGARITA

Thin crust tomato based pizza with mozzarella cheese, fresh basil & extra-virgin olive oil
(G, DY, SY, CY)

€12.95

HAWAIIAN

Thin crust tomato based pizza with ham, pineapple & mozzarella cheese
(G, DY, SY, CY, SP)

€13.95

THE BIG MEAT FEAST

Thin crust tomato based pizza with pepperoni, ham, lemon chicken, spiced minced beef & mozzarella cheese (G, DY, SY, CY, SP)

€13.95

PEPPERONI PLUS

Thin crust tomato based pizza with double mozzarella cheese & double pepperoni
(G, DY, SY, CY, SP)

€13.95

THE VEGGIE

Thin crust tomato based pizza with mushrooms, peppers, onions & olives, mozzarella cheese
(G, DY, SY, CY)

€12.50

FOUR CHEESE PIZZA

Thin crust tomato based pizza mozzarella cheese, cashel blue, parmesan & Galway Goats Cheese (G, DY, SY, CY, SP)

€13.95

SPICY FAJITA CHICKEN PIZZA

Thin crust tomato based pizza with mozzarella cheese, Chicken in fajita spice, Jalapenos & Sweet Peppadew peppers (G, DY, SY, CY, SP)

€13.95



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Sides

SIDE SALAD WITH VEGAN DRESSING (SY, SP, MD)
TWICE COOKED CHUNKY FRIES (SY)
VEGAN HOUSE SLAW (SY)
CREAMED POTATO (DY)
MIXED VEGETABLES (DY)

ALL SIDES €4.50

Kids Menu

CHICKEN GOUJONS (G, EG, DY, SY)
COD GOUJONS (G, EG, DY, SY)
BANGERS & MASH (G, DY, SY)
ALL SERVED WITH CHUNKY FRIES OR MASH
PENNE PASTA BOLOGNAISE (G, SY, CY, SP)
MINI ROAST OF THE DAY (DY, SY, SP)

€7.95

SELECTION OF ICE CREAM
(CHOCOLATE, VANILLA, STRAWBERRY OR MINT) (DY)
STRAWBERRY JELLY & ICE CREAM (DY)
WARM CHOCOLATE BROWNIE
(SERVED WITH VANILLA ICE CREAM) (G, EG, DY, SY)

€4.50



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Dessert

HOMEMADE APPLE & BERRY CRUMBLE €8.50

INDIVIDUAL SPICED APPLE & WILD BERRY CRUMBLE SERVED WITH CRÈME ANGLAISE AND VANILLA ICE CREAM (G (WHEAT), EG, DY, SY, LP)

VEGAN CHOCOLATE AND COCONUT TART €8.50

WITH VEGAN VANILLA ICE CREAM, TOASTED COCONUT AND RASPBERRY COULIS (GF) (SY, TN (ALMON, WALNUT, HAZELNUT, CASHEW))

TRADITIONAL SOUTH AFRICAN MALVA PUDDING €8.50

SOUTH AFRICAN VERSION OF A WARM STICKY TOFFEE PUDDING SERVED WITH CUSTARD, VANILLA ICE CREAM AND FRESH CREAM (G (WHEAT), EG, DY, SY)

LEMON & LIME PANNA COTTA €7.50

HOMEMADE LEMON & LIME FLAVOURED PANNA COTTA TOPPED WITH WILD BERRY COMPOTE & HOMEMADE BISCUITS (G (WHEAT), EG, DY)

LOCAL IRISH CHEESE BOARD €12.50

CASHEL BLU CHEESE, ROCKFIELD SHEEP'S CHEESE, DOZIO BARR RUA ALPINE STYLE CHEESE, SMOKED GUBEEN AND COLEENEY BRIE CHEESE, BALLYMALOE RELISH, FRUIT, PICKLES AND BISCUITS

CHEESE BOARD TO SHARE €16.95



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Wine Menu

White Wine	175ml	250ml	Bottle	Red Wine	175ml	250ml	Bottle
Breaffy House Resort - France 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	Breaffy House Resort - France Cabernet Sauvignon Full-bodied and dense. Aromas of blackcurrant and raspberry. Notes of tobacco and black pepper.	€7.50	€9.50	€25
Sensi Gold - Italy 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	Sensi Collezione - Italy 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
Angove Rhythm & Rhyme - South Australia 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	Chakana Nuna Estate - Argentina Malbec / Mendoza Firm but minty, with olive and rosemary on the nose. Fresh, dry finish with sweet palate. Espresso, tobacco character, with gentle tannins.	€9.00	€12.50	€35
Tierra de Castilla Selection - Spain 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	Angove Rhythm & Rhyme Shiraz - South Australia 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
Old Coach Road Nelson - New Zealand 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	€35	Cuvee Les Chanterelles - France 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
				Whispering Angel - France 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

Moet Champagne Flight Treat you and your loved one to a delicious 100ml sample of Moet Chandon Imperial & Moet Rose. A wonderful way to sample the world renowned Champagne	€25
Moet & Chandon Imperial Vibrant, generous and alluring, Moet Imperial harmoniously combines of three Champagne grape varieties; the body of Pinot Noir, The suppleness of Pinot Meunier & the finesse of Chardonnay.	€90
Moet & Chandon (Rose Imperial) Rose Moet Imperial is the most spontaneous expression of Moet & Chandon. An intense and aromatic blend of Pinot Noir, Pinot Meunier & the Chardonnay, Rose Imperial combines vivacity and finesse with generosity and structure.	€99
Moet & Chandon (Vintage 2009) 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

