The Brock Inn Phone: 01 834 2216 • email: thebrockinn@gmail.com

Breakfast Served: Monday to Sunday: 8.30am-12pm **Lunch Served:** Monday to Saturday: **12pm-3pm** Dinner Served: Mon-Sat: 3pm-9pm, Sun: 12pm-9pm

STARTERS

Soup of the Evening Contains: *7,9 €4.95 **Seafood Chowder contains:***1,2,4,7,9,12 €6.95

Brock Fish Cake €7.95 Crusted fish cake on seasonal wilted greens with lemon Aioli. Contains: *1,3,4,7

Cajun Chicken Goujons €7.95 encased in a light eastern tempura butter served with a thai chilli dip. contains: *1,3,7

€7.95 Chicken & Cheddar Cheese with barbeque mayonnaise. Contains: *1,3,7

Classic Caesar Salad €7.95 with crispy bacon, garlic croutons & parmessan shavings. Contains: *1,3,4,7,10

Crostini of Egg Mayonnaise €6.95 with organic baby leaf, bacon & red onion, with a tomato dressing. Contains: *1,3,10

Oak Smoked Salmon & Boston Prawns €9.95 on wholemeal brown bread with pickled red onions, rocket salad & marie rose dressing. Contains: *1,2,3,4,10

Warm Thai Beef Salad €7.95 with crispy noodles and sweet chilli sauce.

Deep Fried Brie €7.95 with organic baby leaf salad & raspberry vinaigrette.

Golden Crusted Garlic Mushrooms €7.95 with garlic dipping mayonnaise.

Boston Prawn Cocktail €8.95 Prawns with shredded Iceberg lettuce & marie rose sauce, served in a crispy filo basket with brown bread. Contains: *1,2,3,10

Crispy Chicken Wings €7.95 with Franks hot sauce or BBO sauce.

Sicilian Style Garlic Bread €5.95 with vine tomato, mozzarella & pesto essence.

MAIN COURSES

All our beef products are Irish & are sourced from quality assured local producers

STEAKS & BURGERS

8oz Rib Eye Steak €19.95 €26.95 14oz Rib Eve Steak

12oz Sirloin Steak €24.95

All our steaks are served on cheddar & scallion mash or fries & crispy onions with your choice of sautéed mushrooms & onions or vegetables or side salad & choice of peppered sauce, creamy mushroom sauce, garlic butter or homemade gravy. Contains: *1,3,7,12

€15.95 **Roast Rib of Beef** served with red wine gravy. Contains:*1,9,12

Slow Cooked Corned Beef €14.95

The Brock Inn signature served with a classic parsley sauce. Contains: *1,9,12

The Brock Burger €14.95 8 oz of Prime Irish Beef between a toasted brioche bun. Served with Homemade hand cut Fries & coleslaw. contains: *1,3,7,10,11,12

Add one of the following toppings:

- Bacon & Cheese Contains: *7
- Lettuce, Tomato & Onion Sautéed Onions
- Barbeque, Tomato Relish & French Fried Onions Contains: *1,3,7
- Vine Tomato, Mozarella
- and French Fried Onions Contains: *1,3,7 All additional toppings: €1.50

Pan Fried Breast of Marinated Chicken

between a toasted brioche bun. €13.95 Served with homemade hand cut fries & coleslaw. Contains: *1,7,9,11

Add one of the following toppings:

- Bacon & Cheese Contains: *7
- Lettuce, Tomato & Onion
- Sautéed Onions
- Barbeque, Tomato Relish & French Fried Onions Contains: *1,3,7
- Vine Tomato, Mozarella
- and French Fried Onions Contains: *1,3,7 All additional toppings: €1.50

Philly Beef Ciabatta

€14.95 Sautéed beef strips with onions, melted cheddar cheese on a toasted Garlic ciabatta with french fries. contains: *1,3,7

Brock Golfers Grill €16.95 3 bacon, 3 sausages, 2 eggs, black & white pudding, petite steak & grilled tomato, served with french fries, contains: *1,3,12

Chefs Special Dish of the day €14.95 please ask your server for details.

with crispy onion, rocket salad & homemade hand cut fries. Contains: *1,3,7

€13.95 Jumbo pork sausages, creamed potatoes, crispy onions, smothered in gravy.

st Boneless Duck €17.95 with creamed cabbage & bacon, croquette potato & plum gravy. Contains: *1,3,7

€14.95 with fresh herb & onion stuffing & traditional gravy. Contains: *1,3,7

€13.95 Jumbo Vegetarian Pie Puff Pastry Mediterranean pie with tomato fondue.

Penne Pasta & Roasted Mediterranean €13.95

bound in a creamy pormolio sauce. Add Chicken €2.00 extra. contains: *1,3,7,9

Philly Chicken Ciabatta €14.95

Sautéed chicken strips with onions & melted cheddar cheese on a toasted garlic ciabatta with french fries. contains: *1,3,7

Golden Crusted Breast of Chicken €14.95 with bacon & mozzarella glaze French fried onions & peppered sauce. Contains: *1,3,7,12

Roast Breast of Chicken & Ham €14.95 with fresh herb & onion stuffing & traditional Gravy

Pan Fried Breast of Chicken €14.95 on lyonnaise potatoes, french fried onions &

peppered sauce. Contains: *1,3,7,9,12

tomato sauce. Contains: *1,3,7,9

€14.95 Bouchée of Chicken Chicken, bacon and mushroom in a white wine and garlic cream with mozarella glaze in puff pastry.

Penne Pasta with Chicken €14 mushrooms & onions bound in a creamy Cajun €14.95

Chicken & Bacon Carbonara €14.95 with penne pasta & parmesan cheese.

SEAFOOD

Contains: * 1,4,7

Tempura of Haddock €15.95 with cilantro, tartare sauce & fresh lemon. Contains: *1,3,4,7,10

Pan Fried Fillet of Cod €16.95 with lemon & butter on whipped champ potato, white wine & lemon butter sauce.

€16.95 Fillet of Fresh Salmon Cooked to your liking: poached, grilled or

baked on creamed potato & lemon fumet. Contains: *1,4,7

Fresh Fish Special Market Prices Please ask your server for details

Brock Crusted Fish Cakes €13.95 served with a light summer salad with lemon aoili

All of the above served with your choice of market fresh Vegetables & Potatoes, or Chips & Salad.

SIDE ORDERS

Sauté Mushrooms	€3.50	Vegetables of the day contains: *7,12	€3.50	Side Salad Contains:*3,7,10	€3.50
Sauté Onions	€3.50	Potatoes of the day contains:*7	€3.50	Stuffing Contains:*1,3,7	€1.95
French Fries Contains:*1	€3.50	Layonaise Potatoes contains:*1,7,12	€3.95	Spicy Wedges Contains:*1	€3.50
French Fried Onion Rings Contains:*1,3,7 €3.95		Coleslaw Contains:*3,7,10	€3.50	Gravy/Peppered Sauce Contains:*1,7,9,12 €1.9	

We have a wide variety of homemade desserts prepared right here on the premises to ensure freshness every day!







Dear Customer, We would like to extend a warm welcome to you & we hope you enjoy your meal with us.

Our Menus are carefully chosen by our multi-award winning head chef which contain a variety of both traditional & modern European

All of our produce is sourced from quality producers & we are accredited with Feile Bia Charter.

We are committed to offering excellent quality & service from our front of house staff & management team & offer excellent value for money on both food & beverages.

We hope that you enjoy your experience with us & if we can improve the quality of your visit in any manner please do not hesitate to contact a member of our team. If you have any dietary requirements or allergies please advise your server.







Why not try our superb 18 hole pitch n' putt course. We also take bookings from pitch n' putt societies with full food menu available.

The Brock Inn would be delighted to cater for any parties/functions including...

- Birthdays
- Anniversaries
- Golf Outings
- Retirement
- Communions
- Confirmations
- Christmas
- Funerals

Having a Party and need a caterer?

We would be delighted to cater

for your private event. Please ask any of our team for details

or email:

thebrockinn@gmail.com

- Live entertainment available on selected nights •
- Gift Vouchers Available Please ask to see our special menus •

Thank you for your valued custom



WINE LIST





WHITE

Paulita Sauvignon Blanc Maipo Valley * Chile. A lovely crisp, dry Sauvignon Blanc that is supported by ripe tropical and citrus fruit

Santa Rita Sauvignon Blanc * Chile. A lovely crisp, dry Sauvignon Blanc that is supported by ripe tropical and citrus fruit flavours. Domaine Peirière Chardonnay Paul Sapin *France. A superb unoaked Chardonnay, full of buttery overtones, stacks of fruit and a very balanced finish.

ROSÉ

Blossom Hill * California

Medium dry with lusciously fruit palate. Strawberry fruit flavours mingle with watermelon characters making it a great partner to spicy foods or just well-chilled on its own

RED

Paulita Cabernet Merlot Maipo Valley * Chile. Full of vibrant juicy fruits like red berries and blackcurrants. This is a soft easy drinking red wine with a delicious warming mouth feel.

Santa Rita Cabernet Sauvignon * Chile. Well respected producer who doesn't disappoint. Dry and savoury, with a good nose and palate, fruit matched with good oak.

Domain Peirière Merlot Paul Sapin * France. A smooth, velvety, full bodied wine with dark fruit flavours.

HALF BOTTLES

Paulita Sauvignon Blanc Maipo Valley * Chile. A lovely crisp, dry Sauvignon Blanc that is supported by ripe tropical and citrus fruit flavours.

Paulita Cabernet Merlot Maipo Valley * Chile. Full of vibrant juicy fruits like red berries and blackcurrants. This is a soft easy drinking red wine with a delicious warming mouth feel...

QUARTER BOTTLES

Paulita Sauvignon Blanc Maipo Valley * Chile Santa Luisa Cabernet Sauvignon * Chile

Blossom Hill Rosé * California

Domaine Peirière Chardonnay Paul Spain * France

Paulita Cabernet Merlot Maipo Valley * Chile Peirière Merlot Paul Sapin * France Santa Luisa Sauvignon Blanc * Chile

