





Wines

White Wines

		
Chilean Long Country Sauvignon Blanc 2013 <i>Dry, fresh & crisp easy drinking sauvignon blanc</i>	€5.95	€24.95
Italian Renideo Pinot Grigio <i>Clean, crisp & dry, hints of pear & toasted almonds</i>	€6.95	€26.95
Oliver & Greg's Chardonnay, Sauvignon Blanc, Pinot Grigio <i>(also available in ¼ btls €4.90)</i>	€4.90	€19.00
French Lor du Sud Chardonnay 2015 <i>Unoaked with characteristics round richer flavours</i>	€6.50	€25.95
New Zealand Heart of Stone Sauvignon Blanc 2012 <i>Vibrant wine with gooseberry & passion fruit, crisp acidity</i>	€7.50	€32.95
French La Grille Chenin Blanc 2012 <i>Full bodied rich flavours but still dry in style</i>		€28.95

Red Wines

		
House French Lor De Sud Cabernet Sauvignon <i>Soft & fruity with berry flavours but balance & full bodied</i>	€6.50	€25.25
Chilean Long Country Merlot <i>Medium bodied, ripe fruits & berries</i>	€5.95	€24.95
Australian Beelgara estate Shiraz <i>Attractive juicy red berry & cherry flavours, subtle texture</i>	€6.95	€26.95
Oliver & Greg's Cabernet Sauvignon , Merlot, Shiraz <i>(also available in ¼ btls €4.90)</i>	€4.90	€19.00
Argentinean Altosur Malbec 2012/13 <i>Lovely blackberry, blueberry and plums with elegant finish</i>	€7.50	€29.95
French Cote du Rhone reserve amoires 2012 <i>Blend of Grenache & syrah, medium bodied with soft fruit</i>		€28.95
French Chateau Camarsac, Bordeaux <i>Solf Claret, Merlot / Cabernet Franc</i>		€32.95
Spanish Rioja Vina Bujande 2010 <i>Black fruits & a touch of spice, lovely silky finish</i>		€34.95

Dessert Wine

Bin 32 Elysium Black Muscat Andrew Quady (USA) <i>Almond black in colour, Rose like aroma, intense flowers</i>	€7.90
Bin 33 Essenia Orange Muscat Andrew Quady (USA) <i>Classic Honeyed Flavours</i>	€7.90

Selected spirits and craft beer

Gin

Bombay Sapphire	€5.30
Hendricks	€6.20
Dingle	€5.30
Shortcross	€6.20
Blackwater no. 5	€6.20

Match your gins with
Poacher's or Fever Tree tonic water €2.95

Cognac

Hennessy V.S.O.P.	€6.50
Hennessy Fine De Cognac	€6.50
Hennessy X.O.	€14.90
Remy Martin VSOP	€6.50

Vodka

Absolute Flavours (Raspberry, Pear)	€4.20
Dingle	€5.30
Grey Goose	€6.20

**Farmhouse Beers From
Donegal Kinnegar Brewing**

€5.95 (500ml)

Whisky

Jameson 12yr old	€6.20
Jameson 18yr old	€12.80
Powers 12yr old	€7.80
Bushmills Black Bush	€5.20
Bushmills Irish Honey	€5.20
Bushmills 10yr Old Malt	€6.20
Redbreast 12yr Old Irish Whiskey	€6.50
Canadian Club	€4.25
Jack Daniels	€5.20
Jim Bean	€4.80

Coffee

Americano	€2.20
Cappuccino	€2.75
Latte	€2.75
Flavoured Latte <i>Chocolate, Caramel, Hazelnut or Vanilla</i>	€3.00
Flat White	€2.75
Espresso (mild or strong)	€2.00
Double Espresso (mild or strong)	€3.00
Macchiato	€2.00
Teas	€1.80

**Selection of house teas and herbal teas are
available.**

Barnhill Bar & Grill

Starters

Freshly Made Soup of the Day Homemade Guinness Bread (CO)	€4.95
Bowl of Local Seafood Chowder Homemade Guinness Bread (CO)	€7.95
Half Rack of Baby Spare Ribs BBQ Sauce, Coleslaw (CF)	€7.95
Crispy Chicken Wings Homemade mayo, hot sauce & honey	€6.95
Toon Bridge Mozzarella Salad Beetroot, Pine Nuts (CF) (VO)	€4.95
Grilled Sour Dough Bread Garlic, Parmesan	€4.95
Open Prawn Sandwich Served on homemade guinness bread	€6.95

Vegetarian

Risotto of Peas, Sunblushed Tomato Parmesan, Centrone Olive Oil (CF)	€12.95
Wild Mushrooms, Sauté Potato Green Beans, Fivemiletown Goats Cheese (CF) (VO)	€12.95
Baked Puff Pastry, Asparagus, Mozzarella, Spinach, Tarragon Mayo (VO)	€12.95

Outside Catering

Call and speak to us to arrange your bespoke
outside catering event on
0044(0)79 99246706 or 0044(0)28 71362889,
email: outsidecatering@brownsrestaurant.com

Main Courses

Greencastle Fish of the Day Buttered Samphire, Cockles, Veloute (CF)	€14.95
Chicken & Chorizo Pasta	€12.95
Kinnegar Ale Crispy Battered Fish Lemon Mayo, Rocket	€11.95
Indian Style Chicken Curry Naan Bread, Basmati Rice (CO)	€12.95
Steak Sandwich Ciabatta, Rocket	€14.95
Char Grilled Sugar Pit Pork Loin Black Pudding, Cabbage & Bacon (CF)	€14.95
Chunky Chicken Goujons Honey Breadcrumbs, Chilli Mayo	€11.50
Club House Burger, Toasted Brioche, Bacon & Cheese (CO)	€10.95
24hr Braised Shoulder of Lamb Asparagus, pea puree, hazlenuts(CO)	€14.95
Panko Breaded Crispy Squid Lemon Mayo & Pickled Cucumber	€12.95

Served with a choice of sides
Chunky Chips, Garlic Chunky Chips, Buttery Mash,
Seasonal Vegetables, Skinny Fries
Additional sides €3.00

From The Grill

21 Day Dry Aged Irish Beef (CO)	
8oz Fillet	€25.95
10oz Sirloin	€21.00
8oz Ribeye	€18.00
Lemon and Thyme Chicken Breast (CO)	€14.95

All Served with Peppercorn Sauce, Onion Rings, Choice of
Side order

Desserts

Warm Chocolate Brownie, Vanilla Ice Cream (CF)	€4.95
Cheesecake of the Day Vanilla Ice Cream (CF)	€4.95
Buttermilk Panna Cotta Honeycomb (CF)	€4.95
Vanilla & Summer Berry Tart Raspberry Sorbet	€4.95

Light Bites

Light Bites are not available after 6.30pm on Friday and Saturday

Grilled Panini (Choice of 2 fillings) Sweet Chilli Chicken or Ham & Cheese	€7.95
Tortilla Wraps (Choice of 2 fillings) Chicken, peppers, sweet chilli or Peppered Steak, Onion, Mushrooms	€8.95
Selection of Hand Cut Sandwiches & Toasties	€4.95

Light Bites are served with
light portions of chips and salad

Please make any allergies and intolerances
known to member of staff.
CO = Celiac Option, CF = Celiac Friendly, VO = Vegan Option