

“The name for “The Brehon” was derived from the old brehon laws. These laws governed the

society of Ireland for centuries. Under Brehon law, it was an obligation to offer hospitality to anyone who passed your door. But few regarded it as an obligation, they felt it was a privilege to offer a roof and sustenance,

warmth and a welcome.

We believe it is a privilege to welcome guests to The Brehon

and we are proud to share our home, our food and

our love of place”.

Our carefully curated beverage menu has been crafted by our experienced mixologists with the Brehon laws in mind to create an offering befitting to any occasion.

From a collection of unique Irish whiskeys to bespoke cocktails our menu offers both classic and unique pairings for an experience with a

difference.

**Starters**

**Brehon Atlantic**

**Prawn Cocktail**

Baby gem, pickled fennel Guinness croutons and brandy cocktail sauce

1w/2/3/10/12

**€14.00**

**Brehon Soup Of The Day (V)**

O’Sullivan’s Brown Bread

1w/7/9

**€8.00**

**Brehon Seafood Chowder**

Cod, Smoked Haddock, Thyme,

Leek, Potato & Celery, Irish fish sourced by Star Seafoods

1w/2/4/6/7/9/12

**€13.00**

**Tim Jones` Sticky Hot Sauce Chicken Wings**

Blue Cheese Dip, Celery Sticks

1w/3/7/9/12

**€15.00**

**Macroom Buffalo Mozarella Salad**

Plum tomatoes, Toasted Pine Nuts, Aged Balsamic, Herb Leaf Salad

**7/12**

**€16.00 / add Chicken €6 /**

**Baba Ghanoush**

Charred & Fried Aubergine, Cumin, Cardamon, Red Onion, Fine Herb Salad

1w/11/12

**€13.50**

**Brehon House Salad (V)**

Roast Sweet Potato, Cucumber, Tomato Avocado, Pickled Red Onion, Fennel, Baby Gem, Mixed Seeds & Cracker Shards

1w/7/9/10/11

**€16.00 add Chicken €6 /**

**homely staples**

**Bowl of Irish Slaney Valley**

**lamb Stew**

Fenit potato, carrot, leek, celery, onion, pearl barley, thyme and parsley, Cristol Bread

1b/9

**€23.00**

**Chargrilled Bacon Chop**

creamy mash and sauteed greens,

clove, parsley white sauce

7/9/12

**€22.00**

**Irish Chicken Supreme**

creamy bacon, mushroom and leek sauce, creamy mash, puff pastry crisp

1w/3/7/9/12

**€24.00**



**Brehon Favourites**

**Wok-fried Chicken**

Pineapple, broccoli,chilli, bamboo shoots, lemongrass & cashew, with coconut rice, prawn crackers

1w/2/6/8c/11/12

**€23**

**\*Vegetarian option available €21**

**Crispy Half Roast Duck**

Sesame hoisin, shredded veggies

and noodles

1w/2/6/8c/11/12

prawn crackers

**€28**

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**Organic Smoked salmon**

Soda Bread & crackers, Apple,

Cucumber and Beet Cream

1w/3/4/7/9/10

**€17.00**

**Side Dishes**

**Homemade Chips €5.50**

1w

**Side Salad €5.00**

10

**Potatoes €5.00**

**Mixed Vegetables €5.00**

7

**cheese Garlic Bread €6.00**

1w/7

**Garlic Bread €5.50**

1w/7



**Desserts**

**€10.00 each**

**Classic Crème Brulée**

Ginger Sable Cookie, Caramel Brown Sugar, Fresh Berries

1w|3|7

**Warm Almond & rhubarb Crumble Cake**

Vanilla custard, cinnamon apple compote, vanilla ice cream

1w|3|7|8a|12

**Sticky Toffee Pudding**

Caramel ice-cream

3|7|8pi|12

**Selection Of Ice-Cream**

Fresh Coulis & Fresh Berries

3|6|7|12

**Raspberry & Coconut Cheesecake**

Crunchy biscuit base, raspberry compote, coconut sorbet  1w|3|7|12

**Garganelli Pasta**

pesto sauce, cherry tomato, mozzarella

1w/3/7/8h/9/12

**€19.50**

**Subash`s Butter Chicken Masala**

Creamy Roast Tomato, Ginger, Garlic, Turmeric, Cumin, Coriander, Chili & Basmati Rice, Naan bread, prawn crackers

1w/2/7/8a/12

**€24**



**Burger counter**

**5oz wagyu beef burger**

Amish Bread Bun, Bacon Crisps, Pink Sauce, Caramelised Onions, Coolea cheese, beef dripping chips

1w/3/6/7/10/12

**€28.00**

**Tim Hickey Double Beef Burger**

Amish Bread Bun, Bacon Crisps, Pink Sauce, Caramelised Onions, Coolea cheese, beef dripping chips

1w/3/6/7/10/12

**€22.50**

**Chicken Katsu Burger**

Amish Bread Bun, Bacon Crisps, Pink Sauce, Caramelised Onions, Coolea cheese, beef dripping chips

1w/3/6/7/10/12

**€21.50**



**From the Sea**

**Brehon Beer Battered**

**Fish And Chips**

Mushy Peas, Tartar Sauce

1w/3/4/6/7/10/12

**€24.00**

**Baked Clare Island Organic Salmon**

Grilled Broccoli, Mash Potato, Tapenade, Tomato, Chive Beurre Blanc

4/7/9/10/12

**€24.00**

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Gin

**Gordon`s / Pink / Orange** €6.60

**Gunpowder** €9.00

**Mil** €7.00

**Method & Madness** €9.00

**Muckross** €7.00

**Shortcross** €8.00

**Silver Spear** €8.00

**Beara Ocean** €7.00

**Berthas revenge** €7.50

**Cork Dry** €6.60

**Dingle** €7.20

**Glendalough** €7.50

**Beefeater** €6.60

**Beefeater 24** €8.00

**Brockmans** €7.50

**Bombay Sapphire** €6.60

**Bombay Lemon / Blackberry** €6.60

**Citadelle** €7.50

**Gin Raw / Gin Sul** €9.00

**Hendrick`s** €8.00

**Malfi Orange / Limone** €8.00

**Maharani** €8.00

**Monkey 47** €10.00

**Ring of Kerry** €7.50

**Siegfried** €7.00

**Skellig six 18** €7.50

**Tanqueray** €6.80

**Tanqueray 10** €7.50

Liqueurs

**Jägermeister** €6.20

**Apple Sour** €6.20

**Martini / bianco / rosso** €6.00

**Campari** €6.60

**Pimms / pernod** €6.00

**Kinsale Mead** €5.00

**Five Farms** €6.50

**Cointreau / Grand Marnier** €6.00

**Irish Mist** €6.00

**Sambuca** €6.60

**Baileys / Kahlua / Tia Maria** €6.00

Draft PINT | GLASS

**Bulmers** €6.70 | €3.70

**Carlsberg** €6.40 | €3.60

**Guinness** €6.20 | €3.60

**Guinness 0.0%** €5.80

**Heineken** €6.40 | €3.60

**Hop house 13** €6.40 | €3.60

**Killarney Blonde** €6.70 | €3.60

**Open Gate citrus ipa** €6.20 | €3.60

**Rockshore** €6.40 | €3.60

**Smithwicks** €6.20 | €3.60

Bottles

**Bulmers | Light** (568ml) €7.20

**Bulmers LN** (330ml) €5.90

**Carlsberg 0.0%** (330ml) €5.20

**Corona** (330ml) €5.90

**Cronins 0.0%** (330ml) €5.30

**Cronins** (500ml) €7.00

**Erdinger** (500ml) €6.80

**Erdinger N.A.** (500ml) €6.00

**Killarney Blonde** (500ml) €7.00

**Killarney IPA / Helles** (500ml) €7.00

**Peroni Gluten Free** (330ml) €6.00

**Rockshore** (330ml) €5.90

**Smirnoff Ice** (275ml) €6.80

**West Coast Cooler** (250ml) €6.20

**WKD**  (275ml) €6.60

**Stonewell Cider** (500ml) €7.00

**Stonewell Sting** (330ml) €6.50

**Stonewell Rhubarb** (330ml) €6.50

**Hot Alcohols**

**Irish coffee** €7.50

**Hot whiskey / Hot port** €6.50

**French / Calypso coffee** €7.50

**Baileys Coffee** €7.50

**Tequila**

**Sierra** €6.60

**Don Julio Reposado** €10.00

**Tequila Rose** €7.75

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Scotch Whisky

**Bells** €6.60

**Black & White** €6.60

**Chivas Regal** €7.80

**Famous Grouse** €6.60

**Glenfiddich 12** €9.00

**Glenlivet** €9.00

**Glenmorangie - 1b** €9.50

**Haig** €7.00

**Dimple 15** €10.60

**Johnnie Walker Black** €8.50

**Johnnie Walker Gold** €13.50

**Johnnie Walker Red** €6.60

**Laphroig 10** €9.50

**Teachers** €6.60

Rum

**Bacardi** €6.60

**Captain Morgan** €6.60

**Jamaican Sea Dog** €7.00

**Malibu** €6.60

**Ron Zacapa** €7.90

Vodka

**Belvedere** €9.00

**Dingle** €7.20

**Grey Goose / Orange** €10.00

**Kettle One** €9.00

**Smirnoff** €6.60

**Stolichnaya** €6.80

Sherry & Port

**Croft / Tio Pepe** €6.00

**Harvey`s Bristol Cream** €6.00

**Sandeman** €6.60

Brandy

**Brandy & Port** €7.60

**Courvoisier VS** €6.80

**Hennessy VS** €6.80

**Hennessy VSOP** €11.00

**Hennessy XO** €19.00

**Martell Cordon Bleu** €21.50

**Remy Martin VSOP** €6.80

**Remy Martin XO** €20.00

**Remy Martin VS** €18.00

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Irish Whiskey

**Blackbush** €7.00

**Bushmills** €6.60

**Bushmills red** €7.50

**Bushmills 10** €9.50

**Bushmills 16** €12.90

**Bushmills 21** €25.90

**Glendalough** €7.50

**Greenspot** €10.00

**Ha`Penny** €7.00

**Jameson** €6.60

**Jameson Stout / IPA** €7.50

**Jameson Crested Ten** €8.00

**Jameson Black Barrel** €9.00

**Jameson 12yr** €9.50

**Jameson Coopers Croze** €12.00

**Jameson Distillers Safe** €12.00

**Jameson Gold Reserve** €15.50

**Jameson 18** €26.50

**Knappogue Castle** €8.00

**Killarney** €7.10

**Flatley** €7.10

**Middleton Very Rare** €35.00

**Middleton Barry Crocket** €38.00

**Paddy** €6.60

**Powers** €6.60

**Powers John Lane** €10.50

**Powers Signature** €10.50

**Powers Three Swallows** €9.00

**Powers 12** €9.50

**Red Breast 12** €10.50

**Red Breast 15** €16.00

**Red Breast 21** €29.50

**Roe & Co / Skellig** €8.00

**Slane** €6.60

**The Liberator** €11.00

**Tullamore Dew** €6.60

**West cork port / calvados** €7.50

**Yellowspot** €12.00

Bourbon | Ryes

**Bulleit Bourbon** €7.50

**Bulleit Rye** €7.80

**Canadian Club** €6.60

**Jack Daniels** €6.80

**Jack Daniels Honey** €6.80

**JD Single Barrel** €9.00

**Jim Beam** €6.60

**Makers Mark** €7.50

**Southern Comfort** €6.60

**Wild Turkey** €6.60

**Woodford Reserve** €7.80

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**Signatures**

**The Brehon Eighteen** €15.00

Tanqueray Gin, Aperol, Peach Schnapps, Lemon Juice, Sugar Syrup, Prosecco.

12

**Blood Diamond** €15.00

Don Julio Reposado, Cranberry, Blackcurrant, Lemon Juice, Sugar Syrup, Egg White.

3 | 12

**Deep In The Sea** €15.00

Hendrick’s Gin, Pineapple, Basil, Lemon Juice And Tarragon Syrup

12

**Moonlight** €15.00

Bacardi, Benedictine, Lime Juice, Elderflower Syrup, Pineapple Juice, Honey, Topped With Soda

12

**Non – Alcoholic**

**Nojito** €7.00

Lime Wedges, Fresh Mint, Sugar Syrup, Soda

**Wedge Of Sun** €7.00

Mint Infused Irish Tea, Almond Syrup, Lime Juice, Egg Whites

3 | 8a

**Meraki** €7.00

Raspberry Puree, Elderflower Syrup, Lemon Juice, Pineapple Juice, Soda



**Minerals** €3.70

Pepsi | Pepsi Max | 7up | 7up Free

Club Orange | Lemon | Lucozade

Water Ballygowan Still | Sparkling

**Red Bull** €4.80

**Juices**  €3.60

Apple | Cranberry | Orange | Pineapple

**Hot Beverages**

Tea | Herbal €3.50

Espresso €3.00

Americano €3.80

Double Espresso | Latte | Cappuccino €4.30

**Classics**

**Porn Star Martini**  €14.50

Absolut Vanilla, Passoa, Fresh Passion Fruit, Prosecco, Pineapple Juice | 12

**Espresso Martini** €14.50

Absolut Vanilla, Kahlua, Fresh Brewed Coffee, Sugar Syrup |12

**French Martini** €13.50

Smirnoff Vodka, Chambord, Pineapple Juice

12

**Cosmopolitan** €13.50

Smirnoff Vodka, Triple Sec, Cranberry Juice, Lime Juice |12

**Margarita** €13.50

Tequila, Cointreau, Lemon Juice, Sugar Syrup Served On The Rocks | 12

**Whiskey Sour** €13.50

Bulleit Bourbon, Lemon Juice, Sugar Syrup

3|12

**Raspberry Collins** €13.50

Bombay Sapphire, Raspberries, Lemon Juice, Sugar Syrup, Soda Water | 12

**Old Fashioned** €13.50

Bulleit Bourbon, Angostura Bitters, Sugar

12

**Mojito** €13.50

Bacardi, Lime Juice, Fresh Mint, Sugar, Soda

12

**Spritz**

**Aperol Spritz** €13.50

Prosecco, Aperol, Soda Water And A Slice Of Orange |12

**Hugo Spritz** €13.50

Prosecco, Lime Juice, Soda Water And Mint

12

**French 75** €13.50

Bombay Sapphire, Prosecco, Lemon Juice

Sugar Syrup| 12

**WINE**

**BY**

**GLASS**

**–**

**SPARKLING**

**&**

**ROSE**

**Sparkling Wines**

**Colle Del Principe Prosecco Snipe**

Italy - Medium Bodied Sparkling Wine, Aromas Of Apple And Pear With Notes Of Floral€11.00

**Cantina Colli Euganei Prosecco**

Italy - It Is Soft And Lively On The Palate

An Excellent Apéritif. €40.00

**Mistinguett Cava Brut**

Spain -Creamy Fruity & Well Structured.

€68.00

**Masottina Prosecco Treviso Brut**

Italy - Pleasantly Dry And Harmonious With The Right Amount Of Acidity. €68.00

**Pannier Selection Brut**

France- Supple With A Round Body. Mature Aromas Of Fully Ripened Fruit And Notes Of Honey, Vanilla. €120.00

**Pannier Rosé**

France - Overtones Of Red Fruits And Toasted Bread. Notes Of Cherries And Raspberries.

€120.00

**Half Bottles**

**White**

**Torréon De Paredes Andes** €20.00

**Domaine Laroche Chablis** €35.00

**Red**

**Torréon De Paredes Andes Collection Merlot** €22.50

**Lupé-Cholet Fleurie** €28.00

**White By Glass**

**Reserve St Jacques Sauvignon Blanc**

France- Crispy And Fresh With Intense Aromas Of Citrus. €8.50

**Sonetti Pinot Grigio**

Italy- Fresh Wine With Crisp Fruit Flavours And Ripe Apples. €8.50

**Rhythm & Rhyme Chardonnay**

Australia - Lemony Citrus Characters With Passionfruit Flavours. €8.50

**Old Coach Road Sauvignon Blanc**

New Zealand – Lemongrass, passionfruit and citrus notes €9.50

**Auténtico Rose**

Spain -Fresh, Fruity And Balanced, Smooth And With A Long Finish €8.50

**Red By Glass**

**Rosario Cabernet Sauvignon**

Chile - Full Bodied And Balanced With Great Structure €8.50

**Reserve Saint Jacques Merlot**

France - A Juicy, Plummy Wine With Lots Of Engaging Ripe Fruit Flavours. €8.50

**Long Row Shiraz**

Australia- Rich Ripe Black Berry Aromas With Vanilla And Toast Characters. €9.00

**Santa Ana Malbec**

Argentina- Well-Balanced In The Mouth With Plum And Cherry Aromas. €9.00

**R O S É**

**Auténtico**

Spain -Fresh, Fruity And Balanced, Smooth And With A Long Finish. €34.00

**Dm De l’Abbaye De Saint-Hilaire**

France- Soft And Pleasant, Aromas Of White Peach And Pineapple €45.00

**WINE**

**LIST**

**WHITE WINES**

**Reserve St Jacques Sauvignon Blanc**

France- Crispy and fresh with intense aromas of citrus and exotic fruits. €34.00

**Sonetti Pinot Grigio**

Italy- fresh & crisp fruit flavours of citrus fruits and ripe apples. €34.00

**Rhythm & Rhyme Chardonnay**

Australia - Lemony citrus characters with passionfruit flavours. €34.00

**Montecillo Verdejo**

Spain - Aromas of white flowers and exotic fruits. €40.00

**Picpoul De Pinet Domaine Haut Bridau**

France - Vibrant and fresh, with notes of citrus and white flowers. €42.00

**La Tourangelle Sauvignon Blanc**

France - Clean, fresh, aromatic nose with fruity and herbs aromas. €44.00

**Morgan Bay Chardonnay**

USA - Concentrated flavours of dried apricot, nectarine and barrel spice, €44.00

**Seifried Sauvignon Blanc**

New Zealand- The palate has generous passionfruit, dried herbs €48.50

**Château De Mirande Mâcon Villages**

France-It is a supple, luscious and well fruited wine. €50.00

**Pazo Cilleiro Albarino**

Spain - Clean and balanced, with citric fruits and white fruits notes. €50.00

**Domaine Laroche Chablis**

France - Crisp, fresh and mineral €62.00

**Les Terres Blanches Sancerre**

France - Floral notes and hints of citrus. €62.00

**Old Coach Road Sauvignon Blanc**

New Zealand – Lemongrass, passionfruit and citrus notes €38.00

**RED WINES**

**Rosario Cabernet Sauvignon**

Chile - Full bodied and balanced €34.00

**Reserve Saint Jacques Merlot**

France - A juicy, plummy wine with lots of engaging ripe fruit flavours. €34.00

**Long Row Shiraz**

Australia- Rich ripe black berry aromas with vanilla and toast characters. €34.00

**Santa Ana Malbec**

Argentina- Well-balanced in the mouth with plum and cherry aromas. €34.00

**Solaz Bio Tempranillo (Organic)**

Spain- Full-bodied with aromas of black fruits and spices. €37.50

**Tini Organic Syrah**

Italy - Rich and full-bodied, dark cherries flavours. €40.00

**Leopard’s Leap Pinotage Shiraz**

South Africa- An array of complex flavours that settle with deeper notes of pepper, mocha and dark fruit. €38.00

**Farnio R. Piceno DOC Montepulciano**

Italy - Fruity with good intensity and notes of ripe plums. €45.00

**La Chevalière Pinot Noir**

France - Juicy mouth feel combined with subtle, velvety tannins. €40.00

**Grati Chianti (Organic)**

Italy - Elegant lightness, a lip-smacking acidity and fine tannins. €44.00

**Alvaro Palacios La Vendimia**

Spain - orchard fruit are blended seamlessly with silky undertones of soft minerality. €45.00

**Château Dupray - Saint Emilion**

France- Flavours of raspberry and strawberry with floral notes. €65.00