

THE  
**Bailey**  
— BRASSERIE —

— SET MENU —

— STARTERS —

CRISPY CHICKEN WINGS (GF)  
Garlic & Chive Dressing

PATATAS BRAVAS (GF)  
Fried Spicy Potatoes, Tomato Sauce, Garlic Aioli

BLACK PEPPER & LEMON CALAMARI (GF)  
Garlic Aioli, Cucumber & Carrot Ribbon Salad

HOMEMADE SOUP OF THE DAY (V) (GFA)  
Brown Bread

— MAINS —

THE BAILEY BRASSERIE BURGER  
Brioche Bun, Crisp Bacon, Cheddar Cheese, Gem Lettuce, Ripe Tomato

BEER BATTER FISH & CHIPS  
Tartar Sauce & Lemon

100Z SIRLOIN STEAK (+ €10 supplement)  
Served with a choice of Side & Sauce

SAUCES  
Pepper Sauce/Garlic Butter/Roast Jus

CHICKEN CURRY  
Basmati Rice, Mango Chutney

GNOCCHI (V) (VGFA)  
Parmesan Velouté, Sundried Tomatoes,  
Leaf Spinach, finished with Parmesan Shavings

— DESSERTS —

RASPBERRY & CHOCOLATE BROWNIE (V)  
Vanilla Ice Cream

SELECTION OF ICE CREAM (V) (GF)

SEASONAL BERRY ROULADE (V) (GF)  
Raspberry Coulis, Fresh Cream

CHEESECAKE OF THE DAY (V)  
Fresh Cream

2 course meal €25.90

3 course meal €32.90



V - Vegetarian | GF - Gluten Free | GFA - Gluten Friendly Adaptable | VG - Vegan | VGFA - Vegan Friendly Adaptable

At the Bailey Brasserie we do our best to accommodate special dietary needs and most items can be modified to meet your nutritional requirements. Some of our dishes may contain substances or products that could cause allergies or intolerance as listed in Annex 11 of Regulations (EU) No 1169/2011. Please ask your server or our manager for more information. A full index of Allergies is available through our QR Code.