

... *THIRD COURSE* .

### Christmas pudding

fruit salsa, crème anglaise and rum & raisin ice cream.

(1a,3,6,7,8,11,12,13)

### Rich warm chocolate cake

Baileys & hazelnuts, chocolate ganache & Ferrero Roche ice cream.

(1a,3,6,7,8,12,13)

### Caramelized apple strudel

vanilla sauce & cinnamon ice cream.

(1a,3,7,12,13)

### Selection of Irish cheese

quince jelly, bread crackers, bread sticks, grapes, chutney.

(1a,3,6,7,10,11,12,13)

### TO END

#### Espresso Martini

istil 38 Vodka, Tia Maria, Dublin roast espresso €15

#### Irish Coffee

Jameson whiskey, Dublin roast espresso, Jersey cream €9.5

(7)

#### Baileys Coffee

Baileys Irish Cream, Dublin roast espresso, Jersey cream €9.5

(7)

### Our Cheeses

Durrus Cheese, Bantry, Co. Cork

Gubbeen Farmhouse Co. Cory

Milleens Cheese Co. Cork

Cashel Blue Cheese, Cashel, Co. Tipperary

### ALLERGEN INFORMATION

1 Gluten (a. wheat, b. rye, c. barley, d. oats),

2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanuts,

6 Soybeans, 7 Milk, 8 Nuts (a. almonds,

b. hazelnuts, c. walnuts, d. cashews, e. pecan

nuts, f. Brazil nuts, g. pistachio nuts,

h. macadamia/Queensland nut)

9 Celery, 10 Mustard, 11 Sesame Seeds,

12 Sulphur Dioxide, 13 Lupin, 14 Molluscs

All prices are inclusive of Vat at 13.5%

Welcome to Chesterfield Brasserie, where we invite you to escape the city's hustle and bustle and indulge in a culinary experience crafted from the finest local produce our region has to offer.

Our Ethos:

*We are dedicated to seasonality, using only the finest ingredients to create our dishes.*

*We proudly highlight our partner suppliers in each selection of courses*

We prioritise doing what's right; ensuring our beef and lamb is exclusively of Irish origin.

Our commitment to sustainability extends beyond the plate—our electricity is 100% certified, sourced from Irish wind farms, reducing our carbon footprint and supporting renewable energy.

Our aim is to become carbon neutral.



CHESTERFIELDS  
brasserie

TWO COURSES €49

THREE COURSES €59

### TO START

#### Strawberry Basil Gin Smash

Mór Gin, Strawberries, Basil, Lemon Juice, Egg Whites. €14

#### Berry Negroni

Gunpowder Gin, Campari, Sweet Vermouth, Muddled Strawberries €14



*FIRST COURSE ...*

**Butternut Squash Soup**

warm parmesan butter cruffin, green herb oil.

(1a,3,7,9,10,12,13)

**Cold Smoked Irish Salmon & Celtic Sea Haddock Tartar**  
cucumber, citrus crème fraiche, potato and herb rosti.

(3,4,7,9,10,12)

**Duck liver pate**

spiced mulled wine jelly, fruit & hazelnut salsa, sourdough toast.

(1a,7,9,10,12)

**The Ashling winter salad**

selection of lettuce leaves, char grilled vegetables, crispy root vegetable, Irish goat cheese ball's, walnut dressing & smoked walnut crumble.

(6,7,8c,9,10,12) GF, V

**Scallops**

cauliflower puree, pickles, Clonakilty black pudding croquet, black caviar & crispy basil leaves.

(1a, c,3,6,7,9,10,12,13)



*... SECOND COURSE ...*

**Turkey & Ham**

sage & onion stuffing, creamy mash potato, caramelized brussels sprouts, crispy onion and cranberry jus.

(1a,6,7,9,10,12,13)

**Pumpkin Gnocchi**

ricotta, parmesan shavings, crispy kale.

(1a,3,7,9,10,12)

**Mc Carrens Irish pork belly**

burnt apple puree, sweet potato, selection of seasonal green vegetables, natural jus.

(7,9,10,12) GF

**Pan fried Wild Atlantic Cod**

seafood chowder, seasonal root vegetable, gratin potato.

(2,4,7,9,12,14)

**Irish Hereford Rib of Beef caramelized onion**

sautéed wild mushrooms from Co Offaly, baby carrots of Co. Rush, gratin potato & red wine veal jus.

(7,9,10,12) GF



*Supplier Highlight*

Harford Farm, Lusk Co. Dublin

Harford is a family run business that harvests crops on 200 acres of land in the heartland of North County Dublin.

Run by three brothers Ger, Denis and Lorcan Harford, they farm and harvest crops such as cauliflower, broccoli, leek, spinach, beetroot, celeriac, celery and parsnips.

*Supplier Highlight*

Joe Gorman Organic Farm, Co. Offaly

Garry Hinch Wood Exotic is a long-standing family run farm by Joe & Dolores Gorman. Their organic farm is located on the banks of the river Barrow on the borders of counties Laois and Offaly. They have been in mushroom farming for over 30 years supplying appetising and nutritious mushrooms for restaurants and farmers markets across Ireland