



DAYTIME menu

10 Feb 2022

FRUITS

ORANGE JUICE	€4.00	YOGHURT POT	€6.50
SMOOTHIE	€5.00	Yoghurt, fresh Berries, Granola	
Berries, Mango & Banana smoothie		GRANOLA BOWL	€7.50
AMERICAN PANCAKES	€10.50	Granola, Berry compote, Yoghurt, fresh Berries	
KIDDIE PANCAKES	€6.00	SMOOTHIE BOWL	€7.50
Pancakes come with Berries, Banana, Maple syrup		Berries, Mango & Banana smoothie topped with Granola & fresh Berries	
<i>ADD: + Bacon €2.00 + Nutella €1.00</i>			

BREAKFAST & BRUNCH

up to 3.30pm

FULL IRISH	€10.50	HAM HOCK HASH	€11.50
Sausages, Rashers, White Pudding, Eggs poached, Tomatoes, Beans, Potatoes, house Soda bread toasted		Shredded Ham hock, sautéed Kale, Potatoes, Onions & Rosemary, Dijon mustard	
<i>ADD: Toast/Soda bread €1.00 + Sausage €1.50 + Bacon €1.50 + Pudding €1.50 + Egg €1.50</i>		<i>ADD: Poached/Fried Egg €1.50</i>	
<i>ADD: Tea OR Americano to Full Irish €12.00</i>		SOY MUSHROOMS TOAST	€11.00
VEGGIE BREAKFAST	€9.50	Creamy soya sauce Mushrooms on sourdough toast, crispy Bacon, cumin Cabbage	
Vegan (Eden) Sausages, Eggs poached, Mushrooms, Tomatoes, Beans, Potatoes, house Soda bread toasted		CAESAR SALAD	€7.00
BREAKFAST BURRITO	€7.50	Romaine Lettuce, house Croutons, shaved Parmesan, house Dressing	
Diced Sausages & Bacon, scrambled Eggs, Ballymaloe Relish - in warmed wrap		<i>ADD: Grilled Chicken +€2 Bacon +€1</i>	
<i>ADD: White Pudding €1.00</i>		BREAKFAST SANDWICH	€7.50
		Sausages, Bacon, Fried Egg - on white pan bread	
		<i>ADD: White Pudding €1.00</i>	

EGGS

up to 3.30pm

SHAKSHUKA	€11.00	OMELETTE	€8.50
Eggs baked in Tomato & Sweet Peppers sauce on sourdough toast, with Cucumber Dill Yoghurt & Dukkah		3 egg Omelette with ... pick 3 from: Mushrooms / Onions / Cheese Chicken / Bacon / Ham	
EGGS AVO	€11.00	EGGS ANY WAY	€7.50
Poached Eggs, mashed Avocado on sourdough toast with Bacon, Asparagus, cherry Tomatoes		Eggs Scrambled/ Poached/ Fried, with Toast	
EGGS BENEDICT	€11.00	Poached Eggs, Hollandaise sauce, savoury Muffin, Bacon	

SOUP OF THE DAY €6.00 <> COMBO DEAL, SOUP €4.00 with any Sandwich/ Wrap

WRAPS served warm

- MEXICAN PORK** €9.50
Pulled Pork shoulder, Guacamole, Tomato & Corn Salsa, Chipotle Sour Cream [7]
- ASIAN CHICKEN** €9.00
Shredded roast Chicken, Cashew Pesto, Sesame Carrot Salad, house Sweet Chilli sauce [8,11]
- LEBANESE FALAFEL** €8.00
Falafel balls (3), Fattoush Salad, Tahini sauce, Chili sauce (optional) [11]
- BOMBAY BHAJI (Vgn)** €8.50
Carrot Bhaji, Peanut Coriander chutney, Caramelised Onions, Bombay mix, Cucumber Dill Yoghurt [1,5,7]
- VEGAN SURPRISE** €8.50
Peanut Coriander chutney, Sesame Carrot salad, Salsa, Cumin Cabbage, Guest Vegetable [5,11]

SANDWICHES

- KOREAN BEEF** €10.50
Korean flavoured Beef slow-cooked, Kimchi, spicy Carrots, Pop Noodles, Chilli mayo on Ciabatta [11]
- HAM EGG CHIPS** €9.00
Baked Ham, Fried Egg, Shoestring Fries, vinegar Mayo - on fresh white pan bread [1,3]
- BLT** €8.00
Bacon, Lettuce, Sliced Tomato, Mayo - on lightly toasted white pan bread [1,7]
- CHEESE TOASTIE** €6.50
Red Cheddar cheese on toasted sourdough.
ADD (€0.50 each): Baked Ham / Roasted Tomatoes / Caramelised Onions

ALLERGENS: 1. Cereals containing gluten / 3. Eggs / 5. Peanuts / 7. Milk / 8. Nuts / 11. Sesame Seeds

NIBBLES all €4

SALTED ALMONDS

Bowl of OLIVES

TORTILLA CHIPS & DIPPING SALSA

GARLIC BREAD

BASKET OF CHIPS

CROQUETTAS & AIOLI

BOARDS & PLATTERS

CHEESE Board €14.00
Selection of Irish Artisan Cheeses (Caragaline, Stilton, Comte, Goats Cheese, Brie), Quince, Grapes Baguette & Crackers and [1,7]

CHARCUTERIE Board €18.00
Selection of Irish Artisan Cheeses (same) and Continental cold Meats, Quince, Paté, Olives, Grapes, Baguette & Crackers [1,4,7]

LEBANESE MEZZE Vg €18.00
Falafel with Tahini, Hummus, Fattoush salad, Roast Red Peppers, Slipper Peppers, Feta, Olives, Dukkah, Pitta strips & Pitta crisps [1,7,8,11]

NACHOS €9.00/ €15.00
House Tortilla crisps, melted cheese, Salsa sauce, Guacamole, Jalapenos, Spring Onions, Sour Cream [6,7,14]

White

WINES by the glass

Red

Madregale Bianco €6.00
Zippy, fresh, tropical citrus fruits

Domaine de Menard €6.50
Tropical fruit bomb, off-dry finish.

Chateau Turcaud White (37.5cl) €15.00
Sauvignon/ Semillon floral fruity flavour

Madregale Rosso €6.00
Light ruby-red with intense fruit flavours

Gran Cerdo Rosso €7.50
Light, berry fruits organic wine from the Rioja region

Chateau Turcaud Red (37.5cl) €15.00
Fruity, well balanced and smooth Bordeaux

Ask if you'd like to see the full wine list of Reds, Whites & Prosecco by the bottle