

The
BRASSERIE

BREAKFAST MENU

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ADULTS € 12.95 / CHILDREN € 6.50

CONTINENTAL

ORANGE JUICE

WARM TOAST, CROISSANT, SODA BREAD AND MINI MUFFIN

(1-wheat,3,6,7,8-pecan,
almond,hazelnut,12)

SELECTION OF JAMS AND MARMALADE

(7,12)

CHOICE OF FAVOURITE BREAKFAST CEREALS or OAT PORRIDGE

(1-wheat,rye,oat,5,6,7,8-almond,
walnut,hazelnut,cashew)

SELECTION OF GLUTEN FREE or DAIRY FREE PRODUCTS

Available on request

FRESHLY BREWED TEA or COFFEE SELECTION OF HERBAL TEAS

HOT CHOCOLATE

(7)

FRESH FROM OUR KITCHEN

THE TRADITIONAL

Andarl Farm sausage, back rashers, black & white pudding. Tomato, breakfast mushroom, beans and fried egg

(1-wheat,barley,oat,3,6,7,9,12)

POACHED EGGS ON TOASTED SOURDOUGH

*With pancetta bacon and hollandaise sauce
or*

avocado and hollandaise sauce

(1-wheat,rye,3,4,6,7,9,12)

FARMHOUSE CONTINENTAL

*Selected Irish cheeses with cured meats,
sweet pepper relish (7,10,12)*

PANCAKES & CHOCOLATE

Freshly cooked, chocolate sauce

and fresh berries (1-wheat,3,6,7,8-hazelnut)

CLASSIC SMOKED SALMON AND SCRAMBLED EGGS

On toasted soda farl (1-wheat,3,4,6,7,12)

MUSHROOM CONFIT AND VEGAN FETA

*Baked flat mushrooms with toasted
sourdough & vine tomato*

(1-wheat,6,12)

Allergen List 1-Cereals cont. Gluten, 2-Crustaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soybeans,
7-Milk, 8-Nuts, 9-Celery, 10-Mustard, 11-Sesame Seeds, 12-Sulphites, 13-Lupins, 14-Molluscs

All our beef, chicken and pork is of Irish origin unless stated otherwise. We are proudly supporting the Boyne Valley Food Producers. Whilst every care is taken to ensure our dishes do not contain allergens other than listed for each dish, traces may be present due to the nature of our kitchens and operations. Please advise our team members of any dietary requirements you might have. Please note all food is prepared in a busy kitchen environment where we handle a variety of potential allergenic ingredients.