

The  
BRASSERIE

BRUNCH

# BRUNCH

Served Monday to Sunday from 10.00am-12.30pm

## **Pancakes - € 8.00**

*Chocolate sauce and fresh berries (1-wheat, 3,6,7,8-hazelnut,12)*

## **Toasted Brioche - € 6.00**

*Whipped double cream, maple syrup toasted pecan nuts and banana chips*

*(1-wheat,3,7,8-pecan,12)*

## **Freshly Baked Fruit Scones - € 5.50**

*Whipped cream and berry jam (1-wheat, 3,7,12)*

## **Smoked Clogherhead Salmon - € 11.00**

*Smoked salmon, seared soda farl and creamy scrambled egg*

*(1-wheat,3,4,7,12)*

## **Fairways Benedict - € 12.00**

*Poached eggs, crisp pancetta and avocado on a toasted sourdough,*

*hollandaise sauce (1-wheat,3,4,6,7,12)*

## **Smoked Black Pudding, Scrambled Eggs and Rocket - € 12.00**

*Hugh Maguires famous black pudding with creamy scrambled eggs*

*and toasted soda farl (1-wheat,3,6,7,12)*

## **Eggs and Bacon - € 12.00**

*Andarl Farm bacon, fried free range eggs, fresh rocket*

*and cherry tomato confit (1-wheat,3,6,7,12)*

## **Mushroom Confit and Vegan Feta - € 11.00**

*Flat mushroom confit, baked with vegan feta cheese,*

*sautéed baby potato and tomato coulis (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.