

Brunch Menu

THE TRADITIONAL BREAKFAST - €13.50

Andarl Farm pork sausages, black and white pudding, smoked rashers

Served with eggs of your choice

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

EGGS BENEDICT - €10.50

Poached eggs, moycullen ham, hollandaise sauce, toasted sour dough

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

SMASHED AVOCADO - €10.50

Feta cheese, dukkah, smoked oriel sea salt on potato cakes

Poached eggs - optional

(Contains 7, 10, 12) - Vegan optional

STICKY DATE PANCAKE STACK - €9.50

Organic highbank treacle dressing or chocolate sauce

(Contains 1 - wheat, 3, 6, 7, 8)

THREE EGG OMELETTE - €9.50

Seasonal vegetables and mature cheddar

(Contains 1 - wheat, 3, 4, 6, 7, 12)

ALMOND PESTO & SPINACH SCRAMBLED EGGS - €9.50

Smoked almonds, toasted rye bread

(Contains 1-wheat, 6, 12)

TRADITIONAL FRUIT SCONE & TEA/COFFEE - €7.50

Served with jam & fresh cream

(Contains 1-wheat, 3, 7)

Tea/Coffee Selection

Americano €3.20

Espresso €3.20

Cappuccino €3.70

Latte €3.70

Flat White €3.70

Pot of Tea €3.20

Herbal Tea €3.20

Hot Chocolate €3.20

Why Not Add a Mimosa €11.00

Please advise our team members of any dietary requirements you might have.

Allergen Information:

1 Gluten, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanuts, 6 Soybeans, 7 Milk, 8 Nuts, 9 Celery,
10 Mustard, 11 Sesame Seeds, 12 Sulphates, 13 Lupin, 14 Mollusks