



Brunch Menu

FULL IRISH BREAKFAST €14.00

Eggs, bacon, mushroom, tomato, black and white pudding served with sourdough bread (poached, scrambled, or fried eggs)
2,4,6,10(wheat)

EGGS BENEDICT €11.50

Toasted brioche, bacon, eggs, hollandaise sauce
2,4,6,10(wheat)

SMOKED SALMON AND AVOCADO TOAST €12.00

Toasted sourdough bread, smashed avocado, poached eggs
2,4,6,9,10(wheat)

CREAMY SCRAMBLED EGGS WITH PORK SAUSAGE €9.50

2 eggs, 2 sausages, sourdough bread
2, 4, 6, 10(wheat)

TOPPINGS EACH €2.50

Egg, bacon, tomato, mushroom, toasted sourdough, black or white pudding, smashed avocado

KIDS MENU

FLUFFY PANCAKES €6.00

Served with nutella and marshmallow or maple syrup and wild berries
2,6,10(wheat)

KIDS FRENCH TOAST €6.00

Served with Maple syrup and wild berries or bananas and bacon
2,6,7,10(wheat)

FRIED EGG, SAUSAGE AND TOAST €7.50

4,6,7,10(wheat)

TOAST FINGERS €4.50

Toasted sourdough bread strips served with cream cheese or Nutella
2,10(wheat)

GRANOLA BOWL €4.50

Mix of fruit, creamy yogurt & crunchy granola
2,10(wheat)



Brunch Menu

COBB SALAD €15.00 GF

Mix crunchy leaves, tomatoes, cucumber, bacon, chicken, blue cheese, chives, poached egg, house dressing

2,4,6,11

WARM SALAD €12.50 V,GF

Mix leaves, tumeric roasted cauliflower, sweet potato, spring onion, peppers and lime dressing
(add chicken or prawns for €3.00)

3

CHICKEN WINGS €10.00

House style chicken wings deep fried and tossed in Franks sauce or BBQ sauce, celery sticks & blue cheese dip

2,4,5,6,7,8,10 (Barley)12

PAN FRIED PRAWNS €11.00

Prawns lightly fried on garlic butter and parsley mix served with garlic toasted sourdough

2,3,10(Wheat)

CLUB BURGER & FRIES €16.00

Beef, Chicken or Falafel V Patty, toasted brioche bun, cheese, bacon, crispy onion, pickles, beef tomato, house style burger sauce

2,4,6,7,10(Wheat)11

CHICKEN WITH FONDANT POTATO AND MUSHROOM VELOUTÉ SAUCE €17.00

Chicken breast slow cooked in wine and butter , served with fondant potato and wild mushroom sauce

2,4,7,10(Wheat)

PAN FRIED COD €19.50

Cod, steamed seasonal veg, roasted baby potatoes, capers and dill sauce

4,9,10(wheat)

Allergen Information

All allergens are listed numerically and presented in that format under each dish. If you require any further information, please ask a member of our team, who are fully trained in allergy awareness. All items listed on the menu are carefully checked for their allergen content. However, all dishes are prepared in a kitchen where all allergens are present and trace elements may be present.

1Peanuts 2. Milk 3. Crustaceans 4. Sulphur dioxide & amp; sulphites 5. Tree Nuts 6. Eggs 7. Soya 8. Sesame seeds 9. Fish 10. Cereals 11. Mustard 12. Celery 13. Molluscs 14. Lupins V-Vegetarian, GF-gluten free