

BRUNCH MENU



STRAWBERRY & VANILLA CHEESECAKE FRENCH TOAST €15.50

FLUFFY CINNAMON INFUSED BRIOCHE, MACERATED STRAWBERRIES, VANILLA CREAM CHEESE & BUTTERED DIGESTIVE CRUMB
(1A, 3, 7)

BUTTERMILK PANCAKE STACK €13.95

POACHED PEAR, MISO CARAMEL & TOASTED ALMONDS
(1A, 3, 6, 7, 8A)

GOCHUJANG BEANS €14.95

12 HR PULLED PORK SHOULDER, HASH BROWNS, POACHED EGGS, HOLLANDAISE, BLACK PUDDING CRUMB, SLOW ROAST TOMATOES & CRISPY ONIONS
(1A, 1C, 1D, 3, 4, 6, 7, 9, 10, 12, 14, 8)

AVOCADO ON TOAST €13.95

GRILLED SOURDOUGH BLOOMER, REFRIED KIDNEY BEANS, GUACAMOLE, POACHED HENS EGG, & BALSAMIC ROAST CHERRY TOMATOES
(1A, 3, 7, 12)

ROASTED GARLIC INFUSED HUMMUS AND CHAR GRILLED BROCCOLI €13.50

GRILLED SOURDOUGH BLOOMER, REFRIED KIDNEY BEANS, GUACAMOLE, POACHED HENS EGG, & BALSAMIC ROAST CHERRY TOMATOES
(1A, 3, 7, 12)

GRILLED IRISH BEEF CHEESEBURGERS WITH BONE MARROW €18.50

BRIOCHE BUN, CRISPY IRISH BACON, STOUT GLAZED ONIONS, AMERICAN MUSTARD, MAYO & HAND CUT FRIES
(1A, 3, 7)

1 GLUTEN (A WHEAT, B RYE, C BARLEY, D OATS) - 2 CRUSTACEANS - 3 EGGS - 4 FISH - 5 PEANUTS — 6 SOYABEANS — 7 MILK
- 8 NUTS (A ALMONDS, B HAZELNUTS, C WALNUTS, D CASHEWS, E PEGANS, F PISTACHIO, G MACADAMIA, H PINE NUTS) 9 CELERY - 10 MUSTARD - 11 SESAME
— 12 SULPHUR DIOXIDE & SULPHITES — 13 LUPIN - 14 MOLLUSCS