

HOMEMADE



GOURMET FOOD PARLOUR

All Day Menu

BRUNCH MENU

FRENCH TOAST

CRISPY BACON & MAPLE SYRUP **€15.5** [1.1, 4, 5, 8, 12]
APPLE & CINNAMON CRUMBLE **€15.5** Vanilla custard [1.1, 4, 5, 8]
CRISPY HOT HONEY CHICKEN **€17.5** Fried egg, drizzle sriracha hot honey [1.1, 4, 5, 8, 10, 11, 12]

SCRAMBLED EGGS €10.5

Creamy scrambled free-ranges eggs, Bretzel granary bread, Follain chilli tomato jam [1.1, 1.2, 1.3, 1.4, 4, 5, 11, 12] V

FARMHOUSE PLATE €17.5

Creamy scrambled free-ranges eggs, Irish bacon, Clonakilty black & white pudding, pork sausages, onion and chive potato cake, Ballymaloe tomato relish, Bretzel granary bread [1.1, 1.2, 1.3, 1.4, 4, 5, 11, 12]

BIG BREAKFAST BAP €15

Irish bacon, pork sausages, fried egg, Ballymaloe tomato relish, sesame brioche bun [1.1, 4, 5, 10, 11, 12] Add Clonakilty black/white pudding [1.4] +€3

WOODLAND BREAKFAST €16.5

Creamy scrambled free-ranges eggs, onion & chive potato cake, herby fried mushrooms, cherry tomatoes, smashed avocado, Bretzel granary toast [1.1, 1.2, 1.3, 1.4, 4, 5, 11] V

BREAKFAST QUESADILLAS €17.5

Smoked pulled pork in a light BBQ sauce, melting mature cheddar cheese, spring onion, mixed peppers, topped with a fried egg, sriracha drizzle, side of smashed avocado [1.1, 4, 5, 8, 10, 12, 14]

SMASHED AVOCADO TOAST €16.5

Fresh avocado, creamy scrambled free-ranges eggs, overnight cherry tomato, crumbled feta, basil pesto, tossed seeds, on thick sourdough toast [1.1, 1.2, 1.4, 5, 12] V

MIXED BERRY & CHAI SEED GRANOLA €10

Greek-style yoghurt, mix berry compote, & chia seeds [1.4, 2.1, 2.2, 2.3, 2.4, 2.5, 3, 8, 12]

BREAKFAST ADD-ONS

Streaky bacon [12] €3.5 | Pork sausages [12] €3.5
Clonakilty black/white pudding [1.4] €3.5 | Rashers [12] €3
free-ranges eggs +€3.5 | Mushroom €2 | Tomato €2 | Avocado €3 | Potato cake €3

SALADS & SANDWICHES

[GF] OPTION AVAILABLE

Add a cup of soup **€4.5**

GFP HAM & CHEESE €14

Sliced ham, melted mature cheddar, gherkins, sliced red onion, and honey mustard served on toasted Bretzel sourdough bread [1.1, 4, 5, 10, 12]

ROTISSERIE CHICKEN CIABATTA €14.5

Homemade pulled rotisserie chicken, smoked paprika lime aioli, crispy onion, melted Emmental cheese, rocket [1.1, 4, 5, 8, 10, 14]

CHICKEN WRAP €14

Louisiana or BBQ goujons, cos lettuce, red onion, garlic aioli, toasted wrap [1.1, 4, 5, 8, 12]

SMOKED SALMON OPEN-TOPPED SAMBO €15

Everything bagel, lime and herb cream cheese, pickled onion & cucumber, rocket [1.1, 4, 6, 8, 11, 12]

APPLEWOOD SMOKED CHEDDAR MELT €14

Homemade pickled red onion, roasted red peppers, spiced fig chutney, rocket leaves on toasted Bretzel granary [1.1, 1.2, 1.3, 1.4, 4, 8, 10, 11, 12]

TOASTED FETA SALAD €16.5

Cherry tomatoes, roasted red peppers, crumbled feta, mixed leaves, crispy onion, toasted seeds, balsamic dressing [1.1, 4, 8, 10, 12]

Add Roast Chicken **€4**

Add Smoked Salmon **€4** [6]

CHICKEN CAESAR SALAD €18.5

Roast chicken, cos lettuce, bacon lardons, croutons, fresh parmesan, Caesar dressing [1.1, 1.2, 1.3, 1.4, 4, 5, 6, 10, 12]

HOT HONEY CHICKEN BOWL €18.5

Sweet & spicy crispy chicken, fragrant rice, pickled onion, shredded lettuce, fresh avocado, slaw, drizzle of chipotle mayonnaise [1.1, 4, 5, 8, 10, 11, 12]

GFP FAVOURITES

SOUP OF THE DAY €9

Served with Homemade brown bread [1.1, 1.2, 1.3, 1.4, 4, 14]

GFP FISH & CHIPS €22

Battered Atlantic haddock, rustic fries, pea puree, tartare sauce [1.1, 4, 5, 6, 10, 12]

SOUTHERN FRIED CHICKEN BURGER €20.5

Chipotle coleslaw, crispy cos lettuce, melted mature cheddar cheese, sweet corn salsa and fries [1.1, 4, 5, 8, 10, 11, 12]

Add streaky bacon **€3**

BBQ PULLED PORK BUN €19.5

Cos lettuce, BBQ sauce, pickled cucumber, chipotle coleslaw served on a sesame brioche bun, side of rustic fries [1.1, 4, 5, 8, 10, 11, 12, 14]

THAI RED CURRY €17

Sweet potato, red onion & trio of peppers, fragrant basmati rice VE [8, 12, 13, 14]
Add Roast Chicken **€4**
Add Prawns **€4**



SIDES

RUSTIC FRIES €5

Garlic aioli [1.1, 5]

SWEET POTATO FRIES €6

Garlic aioli [1.1, 5]

HOMEMADE SIDE SALAD €6

Balsamic dressing [10, 12]

CUP OF SOUP €4.5

COLD DRINKS

HOMEMADE SMOOTHIES €7

Berry Nice

Mixed berries, banana, milk, honey [4]

Tropical

Papaya, pineapple, mango, kiwi, coconut

KEELINGS FRESH JUICES €4.5

Apple / Orange

ALL ABOUT KOMBUCHA €6

Ginger & Lemon Organic / Raspberry

HOMEMADE LEMONADES €8

Ask your server for today's flavour

MINERALS €3.85

Coke / Coke Zero / 7up / 7up Free / Club Orange

WATER | Regular €2.75 / Large €5.5

Still or Sparkling

HOT DRINKS

ESPRESSO €3.25

AMERICANO €3.8 | ICED

CAPPUCCINO [4] €4.4

LATTE [4] €4.4 | ICED

FLAT WHITE [4] €4.2

MOCHA [4] €4.5

CHAI LATTE [4] €4.4

HOT CHOCOLATE [4] €4.4

IRISH BREAKFAST TEA €3.75

TEA SELECTION €3.75

Chamomile / Peppermint / Earl Grey / Green Tea / Decaf

ADD A SYRUP 50C

Vanilla / Hazelnut [2.2] / Caramel

ALTERNATIVE MILKS 30C

Soy [8] / Almond [2.1] / Oat [1.4] / Coconut [8]

DECAF AVAILABLE ON REQUEST

PLEASE ASK FOR OUR DESSERT MENU



Drinks Menu

RED WINES

DOPPIO PASSO PRIMITIVO, SALENTO PUGLIA, ITALY €8.5 / €34

A dense bouquet of black fruits such as cherries, blackberries and plums complemented by inviting cocoa notes. Despite the gentle tannins, the palate has a clear structure and considerable depth [12]

MAISON DE LA VILLETTE CABERNET SAUVIGNON, FRANCE €8.5 / €34.5

Elegant notes of liquorice, roasted coffee beans and dark chocolate melted with fruity aromas of black cherries and a spicy touch of cinnamon. Velvety tannins on the palate [12]

CATENA MALBEC, VISTA FLORES MENDOZA ARGENTINA €9.5 / €40

Elegantly structured showing ripe blackberry and blackcurrant fruit flavours and plenty of peppery spice, the finish has a distinct chocolate note and crisp, refreshing acidity [12]

WHITE WINES

OPAWA SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND €9 / €37

The palate is refreshing and intense, displaying crisp citrus notes and passionfruit flavours. This wine is well balanced and focused with crisp acidity and a long, juicy, mouth-watering finish [12]

DE PAULO PINOT GRIGIO, TRIESTE, ITALY €8.5 / €33

Straw colour, this pinot grigio displays a long lasting fruity bouquet of green apples and pears with an underlying minerality. [12]

CUATRO RAYAS LASECA VERDEJO REUDO SPAIN €8 / €32

Straw yellow with green hues, bright, fresh and balanced aromas, typical of the variety. Flavourful on the palate and very long. [12]

BUBBLES & ROSÉ

SERENA SPAGO, PROSECCO €9.5/€36

Brilliant hue and inviting, faintly citrus-like aromas

MARQUÉS DE CÁCERES EXCELLENS ROSÉ €8.5 / €35

The Marqués de Cáceres Excellens rose is an attractive, pale rosé colour with rose petals and refined notes of peaches on the nose. Silky-smooth and balanced in the mouth with delicate flavours of mature white peaches and pears. Its character comes through delicately on tasting with a touch of vivacity highlighting its freshness. Succulent with a nice finish. [12]

COCKTAILS

MIMOSA €10.5

Prosecco, orange juice
[12]

BELLINI €10.5

Prosecco, peach
[12]

HUGO SPRITZ €12

Prosecco, elderflower, lime & mint
[12]

STRAWBERRY SPRITZ €12

Marques de Caceres Rose wine, wild strawberry, lime & soda
[12]

BEER & CIDER

PERONI €6

FALLING APPLE CIDER €6

FLAVOUR IS (ALMOST) EVERYTHING

We believe in flavour. But we also believe in genuine hospitality and incredible atmosphere.

Bring all three together, and you create an unforgettable dining experience every time.

Established in 2006, Gourmet Food Parlour has evolved to become Dublin's most trusted restaurant group, with 6 locations across Dublin and Galway.

In 2023, we opened 3 unique dining concepts inside The iconic Arnotts Dublin department store.

In 2025, we opened 2 restaurants inside Brown Thomas Dublin department store.

Our fare is shaped by long-standing relationships with Irish producers, where local ingredients are sourced via sustainable practices. From the farm to your table, we serve only the freshest seasonal produce, along with premium Irish beef and chicken. Healthy, nutritious, and always full of flavour.

ALLERGEN KEY

THE ABOVE MENU CONTAINS ALLERGENS, AS INDICATED IN THE KEY BELOW.

1. CONTAINS GLUTEN (1.1 Wheat 1.2 Rye 1.3 Barley 1.4 Oats) | 2. CONTAINS NUTS (2.1 Almonds 2.2 Hazelnuts 2.3 Walnuts 2.4 Cashews
2.5 Pecan Nuts 2.6 Brazil Nuts 2.7 Pistachio Nuts 2.8 Macadamia/Queensland nut) | 3. CONTAINS PEANUTS | 4. CONTAINS MILK |
5. CONTAINS EGGS | 6. CONTAINS FISH | 7. CONTAINS CRUSTACEANS (7.1 Crab 7.2 Prawns 7.3 Lobsters 7.4 Crayfish) | 8. CONTAINS SOYBEANS | 9. CONTAINS MOLLUSCS (9.1 Mussels 9.2 Oysters 9.3 Squid 9.4 Snails) | 10. CONTAINS MUSTARD | 11. CONTAINS SESAME SEEDS | 12. CONTAINS SULPHUR DIOXIDE & SULPHITES | 13. CONTAINS LUPIN | 14. CONTAINS CELERY
[GF] GLUTEN FREE • [V] VEGETARIAN • [VE] VEGAN

Customers: All products & ingredients are stored, prepared, and handled in an environment where food allergens are used. We have implemented controls & procedures through our HACCP System to reduce the risk of cross-contamination, but we cannot guarantee the absence of allergen ingredient transfer. We have screened the ingredients in our dishes for the direct allergens the contain.