

RESTAURANTS · CATERING

DUNSHAUGHLIN MENU

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 Brazii 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.

www.gourmetfoodparlour.com



DUNSHAUGHLIN BREAKFAST MENU

All of our breakfasts are freshly cooked using local Irish suppliers Served until 12pm

SIGNATURE DISHES

FARMHOUSE PLATE €18

Creamy free-range scrambled eggs, Irish bacon, Clonakilty black & white pudding, pork sausages, chive and onion potato cake, tomato relish, Bretzel granary toast

[1.1, 1.3, 4, 5, 10, 11]

KICKSTART BREAKFAST €16.5

Free range poached eggs, Irish bacon, overnight roasted tomato, chive and onion potato cake, smashed avocado, Bretzel granary toast

[1.1, 1.3, 4, 5, 10, 11]

WOODLAND BREAKFAST €17

Scrambled eggs, onion & chive potato cake, grilled portobello mushrooms, overnight roasted tomatoes, avocado, Bretzel granary toast [1.1, 1.3, 4, 5, 10, 11]

GOURMET VEGAN AVOCADO TOAST €17

Thick-sliced sourdough, smashed avocado, sautéed baby spinach, grilled portobello mushroom, overnight roasted tomato, roasted beetroot mousse

[V] [VE] [1.1, 8, 10, 11]

Add poached eggs [5] +€2.5

Add streaky bacon +€3.5

CHORIZO HASH €16

Free range poached eggs, chorizo, crispy patatas, caramelised onions, crumbled black pudding, hollandaise sauce [1.1, 1.4, 4, 5, 8]

Add Halloumi +€2.5

BIG BREAKFAST BAP €13.5

Irish bacon, pork sausage, tomato relish, fried egg on toasted brioche bun

[1.1, 4, 5, 10]

Add Clonakilty black/white pudding +€2.5

BRIOCHE BENE

LOUISIANA CHICKEN BENEDICT €17.5

Buttermilk fried chicken in Louisiana sauce, free-range poached eggs, hollandaise sauce served on thick-cut brioche toast [1.1, 4, 5, 8, 10]

GRILLED BACON EGGS BENEDICT €16

Grilled Irish bacon, free-range poached eggs, hollandaise sauce thick-cut brioche toast [1.1, 4, 5, 8]

SOMETHING SWEET

BUTTERMILK PANCAKES €16

BACON MAPLE

Irish streaky bacon & vanilla-infused maple syrup [1.1, 4, 5]

ETON MESS

Fresh berries, forest fruit compote, whipped cream, crushed meringue [1.1, 4, 5]

ACAI BOWL

with our Homemade Granola Base [1, 8]

BUILD YOUR OWN €9.5

FRUITS:

DRIZZLE:

TOPPINGS:

CHOOSE 2

CHOOSE 1

CHOOSE 2

- Strawberry

- Peanut Butter [3]

- Chia seeds

- Banana

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Danana

- Honey

- Flax seeds

- Blueberry - Kiwi - Chocolate[2, 4, 8, 11] - Goji berries

- Coconut flakes

- Hazelnut Sauce

- Granola [1, 2, 12]

ADD-ONS

PORK SAUSAGES €3.5 BLACK / WHITE PUDDING [1.4] €3.5 BAKED MIXED BEANS €3 BACON €3.5 CHORIZO €2

LUNCH MENU

LIGHT BITES

SOUP OF THE DAY €9

Served with fresh bread [1.1, 4, 11]

BONELESS CHICKEN BITES €11

Plain, Louisiana, or BBQ bourbon sauce, garlic aioli or blue cheese dip [1.1, 4, 5, 8, 11, 14]

GFP CHICKEN WINGS €11

Louisiana sauce or BBQ bourbon sauce, garlic aioli or blue cheese dip [1.1, 4, 5, 8, 10, 11, 12, 14]

ACAI BOWL

with our Homemade Granola Base [1, 8]

BUILD YOUR OWN €9.5

FRUITS: CHOOSE 2 DRIZZLE: CHOOSE 1

Strawberry - Peanut Butte

- Blueberry

· 11011ey · Chocolate[2 4 8 11]

- Hazelnut Sauce

TOPPINGS: CHOOSE 2

- Chia seeds

- Flax seeds

- Goji berries

- Coconut flakes

- Granola [1, 2, 12

MAINS

CAJUN CHICKEN QUESADILLAS €19.5

Monterey Jack cheese, Tex-Mex salsa, guacamole & sour cream dips, rustic fries* [1.1, 4, 5, 8, 12]

GFP CHICKEN FILLET ROLL €19.5

Crispy chicken fillet coated in chilli hot honey, Monterey Jack cheese, streaky bacon, crispy lettuce, red cabbage slaw, smoked onion mayonnaise on Bretzel soft white roll served with rustic fries * [1.1, 4, 5, 8, 10, 11]

GFP SMASH BURGER €21

Two premium Irish beef patties, American cheese, caramelised onion, pickles, secret GFP sauce, brioche bun, rustic fries * [1.1, 4, 5, 8, 10]

Add an extra patty with cheese +€3.5

CHICKEN CHORIZO LINGUINE PASTA €22

Prosecco creamy sauce, sundried tomatoes, rocket, fresh parmesan [1.1, 4, 5, 8, 12, 14]

THAI STYLE RED CURRY €19

Red curry, butterbean, red peppers, sweet potatoes, fragrant basmati rice [8, 14, 15] [VE] [V] [GF]
Add Chicken +€3.5 / Add Prawns [7.2] +€5

SANDWICHES

FAMOUS ROAST CHICKEN €14

Roast chicken, stuffing, garlic aioli, spring onion, Bretzel granary bread [1.1, 4, 5, 8, 11]

LOUISIANA CHICKEN WRAP €14

Louisiana chicken goujons, cos lettuce, red onion, blue cheese aioli, toasted wrap [1.1, 4, 5, 8]

SUPERFOOD WRAP €13.5

Halloumi, avocado, roast beets, spinach, grated carrot, pumpkin seeds, honey mustard dressing, toasted beetroot wrap [V] [1.1, 4, 10]

SANDWICH OF THE WEEK

Ask server for more information

SANDWICH ADD-ONS

Cup of Soup of the Day $\mbox{\ensuremath{\&}} 4\mid$ Cheddar Cheese [4] $\mbox{\ensuremath{\&}} 2\mid$ Irish Bacon $\mbox{\ensuremath{\&}} 3\mid$ Roast Chicken $\mbox{\ensuremath{\&}} 3$

SALAD

HOT HONEY CHICKEN BOWL €19

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

Vegan option: Grilled tofu [8]

SCHNITZEL CAESAR SALAD €18.5

Chicken schnitzel in panko breadcrumb, topped with cos lettuce, crispy bacon, fresh grated parmesan, homemade basil Caesar dressing [1.1, 4, 5, 6, 8, 14, 15]

HALLOUMI & HUMMUS SALAD €17.5

Tomato & harissa hummus, grilled halloumi, baby leaves, pickled red onion, quinoa, roasted beetroot, cherry tomato, basil citrus dressing. [4, 8, 11, 12][GF]

Vegan option: Change for Grilled tofu [VE] [8]

ADD-ONS

Halloumi [4] C2.6 | Avocado C2.6 | Chicken C3,5 | Prawns [7.2] +C5

SIDES

For all fries, choose a dip from BBQ, garlic aioli, blue cheese, chipotle aioli [1.1, 5]

RUSTIC FRIES ${\leqslant}4.5$ [1.1]

SWEET POTATO FRIES €5.25 [1.1]

WAFFLE FRIES €5.5 [1.1]

PATATAS BRAVAS €7.5 [1.1, 5]

BATTERED ONION RINGS €5[1.1]

^{*}Dishes marked: Upgrade to Sweet Potato Fries or Waffle Fries +€1

^{*}Gluten free bread available

PIZZA

CLASSIC MARGHERITA €15.5

THE HILL OF TARA €17

THE ITALIANO €18

BBO FEAST €17

CAPRICIOSSA €16.5

JUICES & SMOOTHIES

KEELINGS FRESH JUICES €4.75

Fresh apple or orange juice

HOMEMADE SMOOTHIES €6

FORREST FRUIT

Mixed berries, banana, milk [4]

TROPICAL

Papaya, pineapple, mango, kiwi, coconut milk

BANANA CHAI

Banana, chai spice, honey, milk [4]

HOMEMADE LEMONADES

RED BERRY €7

Freshly squeezed lemon juice, strawberry puree, raspberry syrup, sparkling water

PASSIONFRUIT €7

Freshly squeezed lemon juice, Passionfruit syrup, mint leaves, sparkling water

APPLE CINNAMON LEMONADE €7 Granny Smith, fresh lemon, cinnamon, soda

RHUBARB LEMONADE €7

Rhubarb, fresh lemon, soda

TEA & COFFEE

Featuring our full bodied Parlour House Blend

COLD

ICED AMERICANO €4.75

ICED LATTE [4] €5

ICED MOCHA [4] €5.5

ICE MATCHA LATTE [4] €5.5

ICED TEA €7

Green Tea & Peach, Mango & Pineapple

HOT

ESPRESSO €3.3

AMERICANO €3.9 MOCHA [4] €4.6

CAPPUCCINO [4] €4.5

HOT CHOCOLATE [4] €4.4

CHAI LATTE [4] €4.4

LATTE [4] €4.5

RED VELVET HOT CHOCOLATE [4] €4.75

MATCHA LATTE [4] €4.5

IRISH BREAKFAST TEA €3.75

FLAT WHITE [4] €4.3

TEA SELECTION €3.8

Camomile / Peppermint / Earl Grey / Green Tea / Decaf

ADD A SYRUP 50c Vanilla / Hazelnut [2.2] / Caramel ADD ALTERNATIVE MILK 30c Almond [2.1] / Oat [1.4] / Coconut [8]

REFRESHMENTS

ALL ABOUT KOMBUCHA €4.75

MINERALS €3.95 Coke / Coke Zero / 7up / 7up Free /Club Orange

SAN PELLEGRINO €4.15

COCKTAILS

WINE

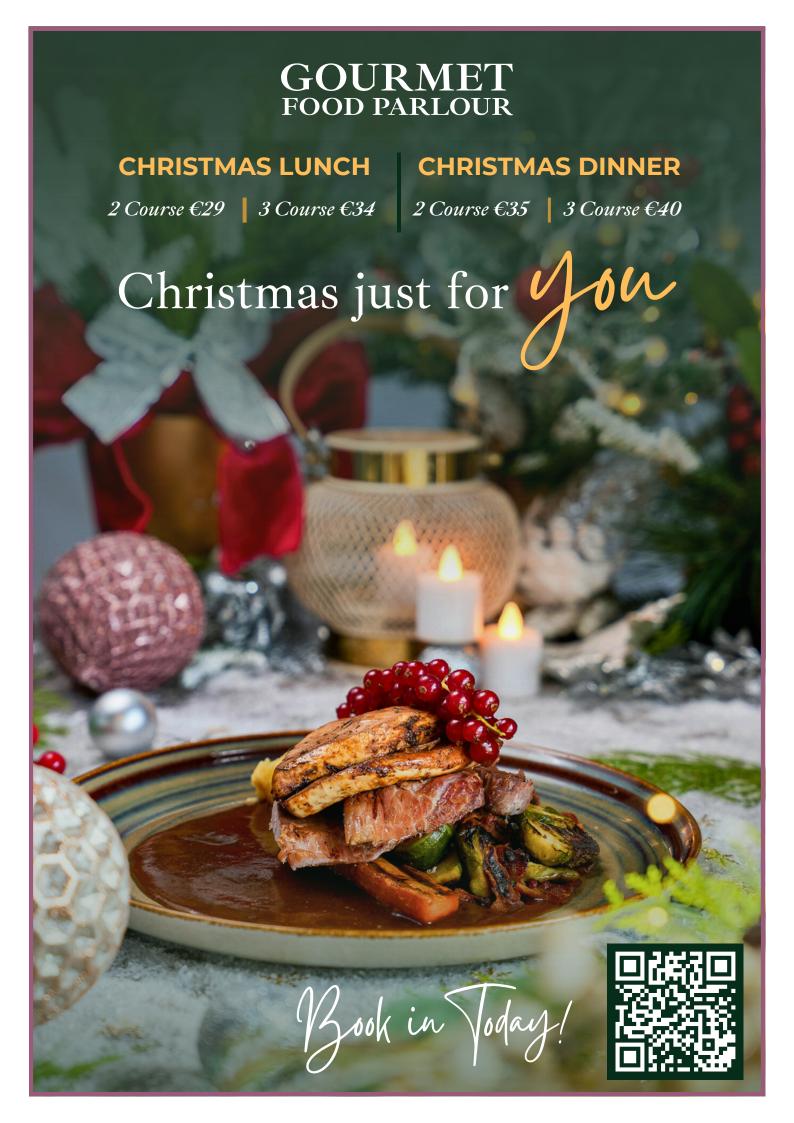
RED

MAISON DE LA VILLETTE CABERNET SAUVIGNON, FRANCE €9 | €36 MARQUES DE CACERES EXCELLENS CUVÉE ESPECIAL TEMPRANILLO, RIOJA SPAIN €37

CODICI MASSERIE PRIMITIVO, PUGLIA ITALY €8.5| €35

WHITE

CUATRO RAYAS LASECA VERDEJO, REUDA SPAIN €8.5 | €33 DE PAULO PINOT GRIGIOT, TRIESTE ITALY €9.3 | €34 OPAWA SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND €10 | €40 COSTEIRA MEU ALBARINO, RIBEIRO SPAIN €38





Work Lunches

Catering

Parties

Confirmations & Communions

Breakfast | Lunch | Brunch | Dinner

