BRUNCH FAVOURITES

Creamy chives scrambled eggs, a slice of Irish baked ham, grilled halloumi, roasted tomato, smashed avocado, rocket. Bredzel granary toast [1.1,4,5,11]

Creamy free-range scrambled eggs, Irish bacon, Clonakilty black &ppi 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
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 &16.50 Scrambled eggs, onion &6 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 €16.25

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

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 €15.5

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

BREAKFAST ADD ONS Pork/Vegan Sausages €3.50 | Black/White Pudding [1.4] €3.50 | Bacon €3.50 | Baked Beans €3 | Chorizo €2

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 €18.5
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 €19.95

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 ± 63.5

CHICKEN CHORIZO LINGUINE PASTA €21 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 + ϵ 3 / Add Prawns [7.2] + ϵ 4

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

SANDWICHES

TRIPLE DECKER CLUB SANDWICH €15.5

Roast chicken, crispy bacon, tomato, Dubliner cheddar, free range egg, mixed leaves, pesto mayonnaise, toasted Bretzel White bread [1.1, 1.2, 4, 5]

FAMOUS ROAST CHICKEN €13.5

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

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

ROASTED TURKEY & CHORIZO MELT €13.5

Roasted turkey fried spicy chorizo, Emmental cheese, chipotle aioli, on a toasted ciabatta bread [1.1, 4, 5, 8]

OPEN SMOKED SALMON EVERYTHING BAGEL €14

Ballycotton Oak Smoked Salmon, chives cream cheese, pickled red onion, rocket in Bretzel everything bagel. [1.1, 4, 6, 8, 11]

SANDWICH OF THE WEEK

Ask server for more information

SANDWICH ADD-ONS

Cup of Soup of the Day €3.5 | Cheddar Cheese [4] €2 | Irish Bacon €3 | Roast Chicken €3

*Gluten free bread available



SALAD

Sweet $\mathcal B$ 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 €17.5 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]

PROTEIN SALMON BOWL €19
Ballycotton Oak Smoked Salmon, fragrant rice, slow-roast peppers, fresh avocado, pickled red onion, edamame beans, black sesame seeds, spicy jerk mayo drizzle
[1.1, 4, 5, 6, 8, 10, 11][GF]

HALLOUMI & HUMMUS SALAD €16.5
Tomato & harissa hummus, grilled halloumi, baby leaves, pickled red onion, quinoa, roasted beetroot, cherry tomato, basil citrus dressing. [4, 8, 11, 12]
Vegan option: Change for Grilled tofu +€2.5 [VE][8][GF]

ADD-ONS Halloumi [4] \in 2.6 | Avocado \in 2.6 | Chicken \in 3 | Prawns [7.2] \in 4

SOMETHING SWEET

BUTTERMILK PANCAKES €15

BACON MAPLE

Irish streaky bacon & vanillainfused maple syrup [1.1, 4, 5]

ETON MESS

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

FRENCH TOAST €15

BACON MAPLE

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

BERRY MEDELY

Fresh berries, whipped cream & fruit compote, icing sugar french toast [1.1, 4, 5]

PIZZA

San Marzano tomato sauce, buffalo mozzarella, The Wooded Pig garlic Salami.

BBQ base, Cajun chicken, red onion, roasted red pepper, buffalo Mozzarella [1.1, 4]

SIDES & LIGHT BITES

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

SOUP OF THE DAY €9 Served with fresh bread [1.1, 4, 11, 15]

BONELESS CHICKEN BITES €10.5 Plain, Louisiana, or BBQ bourbon sauce, garlic aioli or blue cheese dip [1.1, 4, 5, 8]

RUSTIC FRIES €4.50 [1.1]

SWEET POTATO FRIES €5.25 [1.1]

WAFFLE FRIES €5.50 [1.1]

PATATAS BRAVAS €7.50 Salsa, aioli [1.1, 5]

BATTERED ONION RINGS $\ensuremath{\mathfrak{E}} 4$ [1.1]



RESTAURANTS · CATERING

DUN LAOGHAIRE BRUNCH MENU

All of our breakfasts are freshly cooked using local Irish suppliers

Proudly serving the community since 2006

JUICES & SMOOTHIES

KEELINGS FRESH JUICES €4.5 Fresh apple or orange juice

HOMEMADE SMOOTHIES €6

FORREST FRUIT Mixed berries, banana, milk [4]

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 $\ensuremath{\mathfrak{C7}}$ Granny Smith, fresh lemon, cinnamon, soda

RHUBARB LEMONADE €7 Rhubarb, fresh lemon, soda

TEA & COFFEE

Featuring our full bodied Parlour House Blend

COLD

HOT

ICED AMERICANO €4.75

ICED LATTE [4] €5

ICED MOCHA [4] €5.5

ICE MATCHA LATTE [4] $\ensuremath{\mathfrak{C}} 5.5$

ICED TEA €7

Green Tea & Peach, Mango & Pineapple

ESPRESSO €3.25

AMERICANO €3.8

CAPPUCCINO [4] €4.4

LATTE [4] €4.4

MATCHA LATTE [4] €4.4

FLAT WHITE [4] €4.2

CHAI LATTE [4] €4.4

MOCHA [4] €4.5

HOT CHOCOLATE [4] €4.4

RED VELVET HOT CHOCOLATE [4] €4.75

IRISH BREAKFAST TEA €3.75

TEA SELECTION €3.75 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 Ginger & Lemon Organie / Raspberry

MINERALS €3.85 Coke / Coke Zero / 7up / 7up Free /Club Orange

FIOR UISCE WATER €3/€5.5 Still or Sparkling Small/Large

COCKTAILS

WINE

CODICI MASSERIE PRIMITIVO, PUGLIA ITALY €8 | €34 DOPPIO PASSO PRIMITIVO, SALENTO PUGLIA ITALY $\upliese{6}8\ |\ \upliese{6}34$ MAISON DE LA VILLETTE CABERNET SAUVIGNON FRANCE €8.5 | €34.5

WHITE

CUATRO RAYAS LASECA VERDEJO,REUDA SPAIN €8 | €32 DE PAULO PINOT GRIGIOT, TRIESTE ITALY €8.5 | €33 OPAWA SAUVIGNON BLANC, MARLBOROUGH NEW ZEALAND €9.5 | €38.5

FULL DRINKS MENU AVAILABLE

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~6.~SULPHITES~|~13.~CONTAINS~LUPIN~|~14.~CONTAINS~SULPHUR~DIOXIDE~6.~SULPHITES~|~13.~CONTAINS~SULPHUR~DIOXIDE~6.~SULPHUR~DIOXIDECELERY

[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