## BRUNCH FAVOURITES

### PROTEIN START €16.5

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]

FARMHOUSE PLATE £17.5 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
Free range poached eggs, Irish bacon, overnight roasted tomato, chive and onion potato cake, smashed avocado, Bretzel granary toast [1.1, 1.3, 4,

WOODLAND BREAKFAST &16.50 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 €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  $\mathcal B$  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  $^{*}$ 

### 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  $\pm 63$  / Add Prawns [7.2]  $\pm 64$ 

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

## 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]



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## SANDWICHES

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

## SALAD

### HOT HONEY CHICKEN BOWL €18.5

Sweet  $\delta$  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 [GF] [1.1, 4, 5, 6, 8, 10, 11]

### 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] [GF] [8]

Halloumi [4] €2.6 | Avocado €2.6 | Chicken €3 | Prawns [7.2] +€4

## SIDES & LIGHT BITES

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

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

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

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**RESTAURANTS · CATERING** 

### SANTRY BRUNCH MENU

All of our breakfasts are freshly cooked using local Irish suppliers

Proudly serving the community since 2017

## **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

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]  ${\in}5.5$ 

ICED TEA €7

ADD A SYRUP 50c

HOT

ESPRESSO €3.25

AMERICANO €3.8

CAPPUCCINO [4] €4.4

LATTE [4] €4.4

MATCHA LATTE [4] €4.4

FLAT WHITE [4] €4.2

IRISH BREAKFAST TEA €3.75 TEA SELECTION €3.75

Camomile / Peppermint / Earl Grey / Green Tea / Decaf

CHAI LATTE [4] €4.4

HOT CHOCOLATE [4] €4.4

RED VELVET HOT CHOCOLATE [4] €4.75

MOCHA [4] €4.5

ADD ALTERNATIVE MILK 50c Almond [2.1] / Oat [1.4] / Coconut [8]

## REFRESHMENTS

Ginger & Lemongrass / Raspberry & Rosehip

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

SAN PELLEGRINO €4

FIOR UISCE WATER C3/C5.5

## COCKTAILS

Vanilla / Hazelnut [2.2] / Caramel

## WINE

CODICI MASSERIE PRIMITIVO, PUGLIA ITALY €8 | €34 DOPPIO PASSO PRIMITIVO, SALENTO PUGLIA ITALY  $\upliese{6}8 \mid \upliese{6}34$ 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~|~2.5~Pecan~Nuts~2.6~Brazil~Nuts~2.7~Pistachio~Nuts~2.8~Macadamia/Queensland~nut)~|~3.~CONTAINS~PEANUTS~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~MILK~|~4.~CONTAINS~

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

(A discretionary service charge of 10% will be added to the bill for parties of 8 or more. 100% of tips go to our wonderful staff!) Thank you for choosing Gourmet Food Parlour. We hope you enjoyed your meal and had a wonderful experience. Your support means the world to us, and we look forward to welcoming you back soon. Have a great day!