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, 5, 10, 11]

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 [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]

HEREFORD IRISH BEEF BURGER €19.95

Crispy bacon, cheddar, caramelised onion, tomato relish, gerkin, frisée salad, garlic aioli, brioche bun and rustic fries [1.1, 4, 5, 8, 10]

Panko crispy chicken burger coated in chilli hot honey, crispy lettuce, red cabbage slaw, jerk mayonnaise, on toasted brioche bun, served with rustic fries * [1.1, 4, 5, 8, 10, 11] Add grilled halloumi +C3

PRAWN & NDUJA PACCHIERI PASTA €21

caramelised shallors, prosecco white wine, cream sauce topped with freshly grated parmesan & herb crumb [1.1, 4, 7.2, 8, 12] | Add garlic bread + $\mathbb{C}2.5$

ROMESCO PACCHIERI PASTA €18

Rich roasted red pepper, tomato ragout, heirloom cherry tomato, basil oil VE][1.1, 8, 12] | Add Chicken $+\Im$ / Add Prawns [7.2] $+\Im$ 4

*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]



SANDWICHES

SALAD

HOT HONEY CHICKEN BOWL €18.5

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 €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]

ADD-ONS

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

SIDES & LIGHT BITES

610.5 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]



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 BERRY Mixed berries, banana, milk [4]

TROPICAL Papaya, pineapple, mango, kiwi, coconut milk

TEA & COFFEE

Featuring our full bodied Parlour House Blend

COLD

ICED AMERICANO €4.75

ICED LATTE $[4] \, {\rm \underbrace{65}}$

ICED MOCHA [4] €5.5

ICED TEA €7 Green Tea & Peach, Mango & Pineapple

HOT

ESPRESSO €3.25 AMERICANO €3.8 CAPPUCCINO [4] €4.4 LATTE [4] €4.4 FLAT WHITE [4] €4.2 CHAI LATTE [4] €4.4 MOCHA [4] €4.5 HOT CHOCOLATE [4] €4.4 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 Soy [8] / Almond [2.1] / Oat [1.4] / Coconut [8]

APERITIFS

APEROL MIMOSA EII GFP SPRITZ EII GARIBALDI EI0.5 PORNSTAR MARTINI E12

WINE

RED DOPPIO PASSO PRIMITIVO, SALENTO PUGLIA ITALY €8 | €34 MAISON DE LA VILLETTE CABERNET SAUVIGNON FRANCE €8.5 | €34.5 WHITE DE PAULO PINOT GRIGIOT, TRIESTE ITALY $68.5 \mid 633$ OPAWA SAUVIGNON BLANC, MARLBOROUGH NEW ZEALAND $69.5 \mid 638.5$

FULL DRINKS MENU AVAILABLE

ALLERGEN KEY

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

I. 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

 $\label{eq:celery} \begin{array}{c} \text{CELERY} \\ \text{[GF] GLUTEN FREE} \bullet [V] \text{ VEGETARIAN} \bullet [VE] \text{ VEGAN} \end{array}$

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!

HOMEMADE LEMONADES SUMMER BERRY 67

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

KIWI & MINT €7 Freshly squeezed lemon juice, Kiwi syrup, mint leaves, sparkling water

PASSIONFRUIT €7 Freshly squeezed lemon juice, Passionfruit syrup, mint leaves, sparkling water

REFRESHMENTS

ALL ABOUT KOMBUCHA €4.75 Ginger & Lemon Organic / Raspberry

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

SAN PELLEGRINO €4 Lemon / Blood Orange

WILD ORCHARD LEMONADES 64.5 Cloudy / Pink

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