

RESTAURANTS · CATERING

SWORDS BREAKFAST MENU

All of our breakfasts are freshly cooked using local Irish suppliers

SIGNATURE DISHES

PROTEIN START €16.5

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

FARMHOUSE PLATE €17.5

Creamy free-range scrambled eggs, Irish bacon, Clonakilty black &partiale 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 €16.5

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

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

OPEN SMOKED SALMON BAGEL €14

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

ADD-ONS

PORK SAUSAGES €3.5 BACON €3.5

BLACK / WHITE PUDDING CHORIZO €2 [1.4] €3.5

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BAKED MIXED BEANS €3

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 €15.5

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

SOMETHING SWEET

BUTTERMILK PANCAKES €15

BACON MAPLE

Irish streaky bacon δ vanilla-infused 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]

SIDES

RUSTIC FRIES [1.1]	€4.5
SWEET POTATO FRIES [1.1]	€5.25
WAFFLE FRIES [1.1]	€5.5
PATATAS BRAVAS Salsa, aioli [1.1, 5]	€7.5



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Proudly serving the community sincee 2008

JUICES & SMOOTHIES

KEELINGS FRESH JUICES €4.5 Fresh apple or orange juice

HOMEMADE SMOOTHIES €6 Mixed berries, banana, milk [4]

TROPICAL

Papaya, pineapple, mango, kiwi, coconut milk

HOMEMADE LEMONADES

SUMMER BERRY €7

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

TEA & COFFEE

Featuring our full bodied Parlour House Blend

COLD

HOT

ICED AMERICANO €4.75

ICED LATTE [4] €5

ICED MOCHA [4] €5.5

ICED TEA €7

Green Tea & Peach, Mango & Pineapple

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

 $Soy\left[8\right]/\left.Almond\left[2.1\right]/\left.Oat\left[1.4\right]/\left.Coconut\left[8\right]\right.$

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

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

APERITIFS

WINE

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 €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