

BREAKFAST

Farmhouse Plate Irish bacon, Clonakilty black & white pudding, pork sausage, scrambled eggs, onion & chive potato cake, tomato relish, granary toast [1.1, 1.3, 4, 5, 10, 11]	12.50
Woodland Breakfast Scrambled eggs, onion & chive potato cake, cherry tomatoes, herby fried mushrooms, granary toast, smashed avocado [V] [1.1, 4, 5, 11]	11.50
Kickstart Breakfast Irish bacon, poached eggs, onion & chive potato cake, cherry tomatoes, guacamole, granary toast [1.1, 4, 5, 11]	11.00
Scrambled Eggs & Toast Creamy free-range scrambled eggs, chives, tomato relish, granary toast [V] [1.1, 4, 5, 10, 11]	8.50
Smashed Avocado, Irish Bacon & Poached Eggs Chilli jam, Bretzel sourdough toast [1.1, 5]	11.00
Eggs Benedict Irish bacon, poached eggs, hollandaise, toasted English muffin [1.1, 4, 5]	11.50
Buttermilk Chicken Eggs Benedict Buttermilk fried chicken, poached eggs, hollandaise, toasted english muffin, chilli jam [1.1, 4, 5, 8, 10]	14.00
Breakfast Wrap Irish bacon, scrambled eggs, tomato relish, toasted wrap [1.1, 4, 5]	9.50
Breakfast Ciabatta Irish bacon, pork sausage, tomato relish, toasted ciabatta [1.1, 10]	9.50
Belgian Waffles: Option 1: Bacon, rocket & maple syrup [1.1, 4, 5]	11.50
Option 2: Kinder Bueno sauce, Bueno pieces, white & milk chocolate pieces, sliced strawberries [1.1, 2.2, 4, 5, 8] (May contain; 2.1, 2.3, 2.4, 2.7, 3, 11)	11.50
Vegan Big Breakfast Sausages, vegan Clonakilty pudding, GFP beans, herby fried mushrooms, cherry tomatoes, granary toast [VE] [1.1, 11]	11.00

(A discretionary service charge of 10% will be added to the bill for parties of 8 or more. 100% of tips go to our staff)

ADD-ONS

Pork Sausages/ Vegan Sausages	3.00
Bacon	3.00
Black Pudding / White Pudding [1.3]	3.00
Fried/ Scrambled Egg [4, 5]	2.50
Toast	2.50
Rustic Fries garlic aioli [1.1]	4.50
Patatas Bravas [1.1]	7.00
Sweet Potato Fries [1.1]	5.00
Chorizo	1.50

TREATS

Ask your server about our range of pastries and treats available today

REFRESHMENTS

Wild Orchard Juices Orange/Apple/Carrot & Apple	3.75
Wild Orchard Smoothies Blueberry & Blackberry/Strawberry/Mango	3.75
Wild Orchard Lemonades Cloudy/Pink	3.75
All About Kombucha Lemon & Ginger/Raspberry/Turmeric	4.50
Cans Coke/Coke Zero/Diet Coke 7up/7up Free/Club Orange	3.00
San Pellegrino Orange/Lemon	3.00
Fior Uisce Water Still or Sparkling	2.50 (250ml) 5.00 (750ml)

HOT DRINKS

Featuring our very own, full bodied Parlour House Blend. Roasted & blended in Ireland, this premium coffee carries notes of caramel and cocoa.

Single Espresso	2.50
Double Espresso	2.75
Americano	3.10
Cappuccino	3.60
Latte	3.60
Flat White	3.35
Mocha	4.00
Chai Latte	3.50
Hot Chocolate	3.50
Iced Coffees	4.50
Irish Breakfast Tea	2.75
Organic Hand-Stitched Tea Pillows Camomile, Peppermint, Wild Berry, Earl Grey, Green Tea, Decaf	3.20
Add a syrup: Vanilla/Hazelnut/Caramel	1.00
Alternative Milks: Soya/Coconut/Almond/Oat	.50c

ALLERGEN KEY

1. GLUTEN (1.1 Wheat 1.2 Rye 1.3 Barley 1.4 Oats) 2. 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. PEANUTS 4. MILK 5. EGGS 6. FISH 7. CRUSTACEANS (7.1 Crab 7.2 Prawns 7.3 Lobsters 7.4 Crayfish) 8. SOYBEANS 9. MOLLUSCS (9.1 Mussels 9.2 Oysters 9.3 Squid 9.4 Snails) 10. MUSTARD 11. SESAME SEEDS 12. SULPHUR DIOXIDE & SULPHITES 13. LUPIN 14. CELERY 15. VARIES

[GF] GLUTEN FREE • [V] VEGETARIAN • [VE] VEGAN

All precaution is taken while preparing food in our kitchens. Our kitchen is NOT a nut and gluten free environment

GOURMET FOOD PARLOUR

BREAKFAST MENU