

MAINS

Farmhouse Plate – Full Irish Irish bacon, scrambled eggs, pork sausage, onion & chive potato cake, Clonakilty black & white pudding, tomato relish, granary toast [1.1, 1.3, 4, 5, 10, 11]	12.50
Woodland Breakfast Scrambled eggs, onion & chive potato cake, herby fried mushrooms, cherry tomatoes, granary toast, smashed avocado [V] [1.1, 4, 5, 11] Add vegan sausages +€2.50	11.50
Kickstart Breakfast Irish bacon, poached eggs, guacamole, onion & chive potato cake, cherry tomatoes, Bretzel granary toast [1.1, 4, 5, 11]	11.00
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 [1.1, 4, 5, 8, 10]	14.00
Belgian Waffles: Option 1: Bacon, rocket & maple syrup [1.1, 4, 5] 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 11.50
Vegan Big Breakfast Vegan Clonakilty pudding, sausages, GFP beans, herby fried mushrooms, cherry tomatoes, granary toast [VE] [1.1, 11]	11.00
Soup of the Day Rustic bread [1.1, 4, 11, 15]	6.50
Steak Sambo Hereford 6oz Striploin steak, fried egg, tobacco onions, chipotle aioli, toasted ciabatta, rustic fries [1.1, 4, 5] Upgrade to Waffle Fries or Sweet Potato Fries +€1.00	16.50
GFP Chicken Wings Large Louisiana or sticky bourbon sauce, rustic fries, blue cheese dip [1.1, 4, 5, 8, 10, 11, 12, 14] Upgrade to Waffle Fries or Sweet Potato Fries +€1.00	15.00
Cajun Chicken Quesadillas Monterey Jack, guacamole, sour cream, salsa, rustic fries [1.1, 4, 5, 8, 12] Upgrade to Waffle Fries or Sweet Potato Fries +€1.00	15.00
Micil Poitín Battered Fish N' Chips Fresh hake, hand cut chips, tartare sauce [1.1, 6, 12]	16.50
Thai Red Sweet Potato & Red Pepper Curry: Steamed basmati rice [VE] [GF] [8, 14, 15] Add Chicken/Prawns [7.2] +€3.00	13.00

Chicken & Chorizo Linguine Sundried tomato & shallot prosecco cream, parmesan & rocket [1.1, 4, 12] Add garlic bread +€2.00	15.50
Hereford Beef Burger Cheese, red onion, lettuce, tomato, relish & aioli, rustic fries [1.1, 4, 5, 10, 12] Add bacon €1.50 Upgrade to Waffle Fries or Sweet Potato Fries +€1.00	16.00
Crispy Chicken Burger Brioche bun, chipotle aioli, lettuce, tomato & red onion, rustic fries [1.1, 4, 5, 10, 12] Add Bacon +€1.50 Upgrade to Waffle Fries or Sweet Potato Fries +€1.00	16.00

SIDES

Rustic Fries Garlic aioli [1.1]	4.50
Waffle Fries Garlic aioli [1.1, 4, 5, 8] Add cheese & bacon +€2	5.00
Sweet Potato Fries Chipotle aioli [1.1]	5.00
Patatas Bravas Salsa, aioli [1.1]	7.00

SANDWICHES

Add soup of the day to your sandwich +€3.00

Grilled Halloumi Ciabatta Roast red peppers, red onion, pesto, toasted ciabatta [1.1, 2.1, 2.3, 2.4, 3, 4] Add bacon +€1.50	9.20
Famous Roast Chicken Roast chicken, stuffing, garlic aioli, spring onion, granary [1.1, 4, 5, 8, 11] Add cheddar cheese +€1	9.50
Toasted Goat's Cheese Goat's cheese, sundried tomatoes, rocket, red onion marmalade, toasted ciabatta [1.1, 4, 12]	9.50
Superfood Wrap Quinoa, butternut squash, mixed leaves, hummus, beetroot, toasted wrap [VE] [1.1, 11] Add chicken + €2.50 falafel + €2.00	9.20
Turkey Reuben Roast turkey, Swiss cheese, vine tomatoes, mixed leaves, chipotle aioli, toasted sourdough [1.1, 4, 5, 10, 12]	9.50
Louisiana Chicken Wrap Louisiana chicken goujons, blue cheese aioli, iceberg lettuce, red onion, toasted wrap [1.1, 4, 5, 8, 10] Add cheddar cheese +€1	10.00
Sandwich of the Week Ask our team for what's on offer this week	Varies
Gluten free bread available on request	

(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)

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

SALADS

Chicken & Bacon Caesar Roast chicken, Irish bacon, cos lettuce, parmesan shaving, croutons, caesar dressing [1.1, 4, 5, 6, 8, 14]	14.50
Turkey Cobb Turkey, streaky bacon, avocado, boiled egg, red onion, cherry tomato, cos lettuce, dijon caesar dressing [4, 5, 6, 8, 14]	14.50
Goats Cheese Candied walnuts, beetroot, fig, red onion, rocket, balsamic dressing [2.3, 4, 12] Switch for Crumbled Tofu [8] for Vegan option	14.50
Superfood Salad Quinoa, beetroot, butternut squash, pomegranate, mixed leaves, citrus dressing, toasted seeds [VE] [V] [GF] [8]	14.50
Salad Add-Ons: Goats cheese [4] Halloumi [4] Falafel Avocado Chicken	2.00 3.00

DESSERTS

Warm Chocolate Brownie Served with fresh cream [GF] [2, 4, 5, 15]	6.20
Carrot & Walnut Cake [GF] [2.3, 4, 5]	6.00
Warm Apple & Cinnamon Crumble Served with fresh cream [1.1, 4, 5]	6.20
Warm Snickers Cake Served with fresh cream [GF] [2, 3, 4, 5, 8]	4.80
Filled Cookies & Cookie Bars [1.1, 4, 5]	3.50
Chocolate Squares (Toblerone, rocky road, maltesers) [1.1, 2.2, 3, 4, 5, 8]	4.30
Raspberry & White Chocolate Roulade [GF] [4, 5, 8]	6.00
Vegan Chocolate & Coconut Tart [GF] [2.1, 2.2, 2.3, 2.4]	6.20
Cheesecake of the Week (ask team for details!)	6.00

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

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