

# BREAKFAST MENU

## Main Dishes

**Wild Mushrooms on Toast €13**  
Sautéed in vegan butter, smashed avocado, sautéed greens, fresh herbs on sourdough  
[I.I, 4, 5] [VE] Add poached eggs +€2

**Farmhouse Plate €14.5**  
Irish bacon, Clonakilty black & white pudding, pork sausages, sautéed potatoes, creamy free range scrambled eggs, relish, Bretzel granary toast [I.I, I.3, 4, 5, 10, 11]

**Shakshuka Eggs €13**  
Gently poached eggs in a spicy tomato sauce with roast vegetables, smoked paprika and cumin [I.I, 5]

**Jamon Serrano On Toast €12**  
Jamon Serrano, free range poached egg, chorizo hollandaise, toasted sourdough [I.I, 2, 5, 11]

**Smashed Avocado, Spicy Chorizo & Poached Eggs €13.5**  
Spicy Chorizo, free range poached eggs, chilli smashed avocado, toasted sourdough  
[I.I, 2, 5, 11]

## Sweet Options & Pastries

**French Toast:**  
**Crispy Serrano & Maple Syrup €12.5**  
[I.I, 4, 5]  
**Wild Berry & Bee Pollen €12**  
[I.I, 4, 5]

**All Butter Croissant [I.I, 5] €4.5**

**Pain Au Chocolat [I.I, 5] €4.75**

**Morning Twist Bun [I.I, 5] €4.75**

**Danish [I.I, 5] €4.75**

**Almond Croissant [I.I, 2.I, 5] €4.75**

**Freshly Baked Scones [I.I, 5] €4.75**

## Juices & Smoothies

**Fresh Juices €4.5**  
Apple / Orange

**Detox €6**  
Spinach, apple, lemon, coconut milk, fresh mint

**Berry Nice €6**  
Mixed berries, banana, milk, honey [4]

**Tropicana €6**  
Papaya, mango, pineapple, passionfruit, coconut milk

## Cold Drinks

**All About Kombucha €4.5**  
Ginger & Lemon Organic / Raspberry

**Wild Orchard Lemonades €4.5**  
Classic Lemon/ Pink Lemonade

**Minerals €3.5**  
Coke / Coke Zero / 7up / 7up Free / Club Orange

**Fior Uisce Water €2.75 / €5.5**  
Still or Sparkling

## Hot Drinks

**Espresso €3.2**  
**Americano €3.7**  
**Cappucino [4] €4**  
**Latte [4] €4**  
**Flat White [4] €3.8**  
**Mocha [4] €4**  
**Chai Latte [4] €3.9**  
**Hot Chocolate [4] €4.3**  
**Irish Breakfast Tea €3.2**

**Organic Hand-Stitched Tea Pillows €3.5**  
Camomile / Peppermint / Wild Berry / Earl Grey / Green Tea / Decaf

**Add a Syrup 70c**  
Vanilla / Hazelnut [2.2] / Caramel

**Alternative Milks 50c**  
Soy [8] / Almond [2.1] / Oat Milk [1.4]  
Coconut Milk [8]

Decaf available on request

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

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# LUNCH MENU

## Small Plates (We recommend 2 plates per person plus 1 side)

### Crab Truffle Mac & Cheese €14

Macaroni pasta, two-cheese sauce, picked crab, pistachio crumb, truffle oil [1.1, 4, 5, 7.1]

### Heirloom Tomato Salad €11

Candied almonds, fennel, champagne raspberry vinaigrette, micro herb salad [GF] [VE] [2.1, 4, 12] Add burrata + €1.5

### Wild Mushrooms, Mozzarella &

#### Harissa Arancini €12

Crispy panko risotto rice balls, salsa verde [1.1, 4, 5]

### Soup of the Day €8

Ask server for information on today's dish

### Beef Meatballs €13

100% Irish Hereford beef, fresh herbs, marinara sauce, parmesan & basil oil [1.1, 4, 5]

### Serrano & Black Pudding Croquette

€12

Fire roasted pepper aioli [1.1, 4, 5, 10]

### Gambas Al Ajillo €14

Tiger prawns pan-fried with garlic, white wine, smoked paprika & olive oil [1.1, 7.2, 12]

### Cod & Chorizo Croquettes €14

Shallots, wholegrain mustard, dill & lemon aioli [1.1, 4, 5, 6, 10]

## Main Dishes

### Chicken Parmesan €18

Golden crisp breaded chicken in tomato sauce, mozzarella, parmesan cheese with herb baby potatoes and buttered greens [1.1, 4, 5]

### Wild Mushroom Risotto €19

Fresh wild mushrooms, creamy risotto, fresh herbs [GF] [VE] [12]

### Irish Sirloin Steak Sandwich €22

Grilled 6oz Hereford sirloin steak, Bulin Blasta smoked onion mayonnaise, crispy fried shallots, dressed rocket on a Brezel flour baguette [1.1, 4, 5, 10, 14]

## Sharing Boards (minimum order 2 people)

### Breads and Dips for Two

€7.5 per person

Sourdough, focaccia, Guinness bread, caramelised onion hummus, basil pesto, sun-dried tomato pesto

[1.1, 4, 11]

### Antipasti

€15 per person

Deep fried olives, serrano ham, Spanish salami, serrano & black pudding croquette, wild mushroom mozzarella & harissa arancini, grilled artichoke hearts, sun blushed tomato pesto, fennel grapefruit olive tapenade, caramelised onion hummus

[1.1, 4, 11]

## Sides

### Bravas €7.5

Salsa, aioli [1.1, 5]

### Mixed Olives €5

### Toasted Nuts €5

Selection of toasted and smoked nuts [2, 3]

### Stuffed Peppers €5

Lemon & rosemary whipped ricotta [4]

### Grilled Artichoke Hearts €5

Olive oil, garlic

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# BEVERAGES

## White Wines Served by the glass & bottle

### Opawa Sauvignon Blanc, Marlborough, New Zealand [12] €9 / €34

The palate is refreshing and intense, displaying crisp citrus notes and passionfruit flavours. This wine is well balanced and focused with crisp acidity and a long, juicy, mouth-watering finish.

### De Paulo Pinot Grigio, Trieste, Italy [12] €8 / €30

Straw colour, this pinot grigio displays a long lasting fruity bouquet of green apples and pears with an underlying minerality.

#### Bottle only:

### Morgan Bay Chardonnay, California USA [12] €32

This Chardonnay has a bright gold appearance with a fresh clean nose of lemon, pear and apple with hints of vanilla and cinnamon from its barrel ageing. On the palate we meet ripe pear with a slight creamy texture.

### Cuatro Rayas Laseca Verdejo, Rueda, Spain [12] €30

Straw yellow with green hues, bright, fresh and balanced aromas, typical of the variety. Flavourful on the palate and very long.

## Red Wines Served by the glass & bottle

### Doppio Passo Primitivo, Salento Puglia, Italy [12] €7.5 / €30

A dense bouquet of black fruits such as cherries, blackberries and plums, complemented by inviting cocoa notes. Despite the gentle tannins, the palate has a clear structure and considerable depth.

### Maison de La Villette Cabernet Sauvignon, France [12] €8.5 / €32

Elegant notes of liquorice, roasted coffee beans and dark chocolate melted with fruity aromas of black cherries and a spicy touch of cinnamon. Velvety tannins on the palate.

### Catena Malbec, Vista Flores Mendoza, Argentina [12] €10 / €40

Elegantly structured showing ripe blackberry and blackcurrant fruit flavours and plenty of peppery spice, the finish has distinct chocolate notes and crisp, refreshing acidity.

### Marques de Caceres Excellens Cuvée Especial Tempranillo, Rioja Spain [12] €9 / €34

Bouquet of ripe fruit and refined oak confirming its meticulous ageing in barrel. Excellens Crianza has an array of delicious flavours and tannins mingle together in perfect harmony resulting in a smooth and elegant Rioja.

## Bubbles & Rosé

### Champagne & Prosecco

### Bollinger Special Cuvée, Champagne, France [12] €70 Half Bottle / €120 Bottle

Bollinger's style is for structure with racy minerality. The nose opens up with green apple, yeasts and elegant, creamy citrus fruits. The palate is well structured with citrus notes mingling with orchard fruits, and firm with impeccable acidity. Layers of flavour and refined texture, with a lingering finish.

### Segura Viudas Brut Reserva Cava [12] €45 Bottle

The prime feature of Brut Reserva Segura Viudas is its elegant and persistent mousse. The aromas are of white fruits, citrus & tropical fruits and light floral notes. The palate is exquisite, complex, and full of flavour, with good acidity and notes of lime and pineapple. It is dry and long on the finish.

### Santa Margherita Prosecco Frizzante, Veneta, Italy [12] €9 Glass

Its brilliant hue and inviting, faintly citrus-like aromas lead into a palate that is agreeably fresh and fruity. The light, elegant perlage freshens the palate and makes this wine excellent for pairing even with quite complex dishes.

### Rosé

### Marques de Caceres Excellens Rosé, Rioja, Spain [12] €8.5 Glass

The Marques de Caceres Excellens rose is an attractive, pale rosé colour with rose petals and refined notes of peaches on the nose. Silky-smooth and balanced in the mouth with delicate flavours of mature white peaches and pears. Its character comes through delicately on tasting with a touch of vivacity highlighting its freshness. Succulent with a nice finish.

## Apéritifs & Spritzers



### Garibaldi [12] €11

Fluffy orange juice, Aperol (NA available)



### GFP Spritz [12] €11

Giffard grapefruit, red ruby grapefruit juice, prosecco



### Fresh Spritz of Bel Air [12] €11

Giffard elderflower, peppermint, lime, prosecco



### Sparkling Solero [12] €11

Passionfruit, Giffard white chocolate, prosecco (NA available)



### Tropical Highball [12] €11

Killahora Apple Ice Wine, pineapple Valentinia Island Vermouth, soda



### Coole Swan Hardshake [1.1, 4, 5] €11

Frostie-infused Coole Swan Irish Cream, salted caramel, vanilla ice cream

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# DESSERTS

Miniature Gourmet Desserts €4.50 for 1 | €12 for 3

All miniature gourmet desserts served with Chantilly cream, berries & a raspberry gel

## Banoffee Tart

All Irish butter tart shell, filled with caramel sauce, bananas and topped with a white chocolate whipped ganache [1.1, 4, 5, 8]

## Apple & Blackberry Crumble

All Irish butter tart shell, filled with Bramley apple and blackberry compote, baked with a cinnamon crumble [1.1, 1.4, 4, 5]

## Chocolate & Orange Crunchy Bar

Layers of chocolate sponge and crunchy biscuit pieces enrobed in a caramel chocolate, topped with a chocolate orange mousse and finished with a chocolate mirror glaze [1.1, 4, 5, 8]

## Irish Cream Liqueur Cheesecake

Chocolate biscuit base, topped with Hayes Farm cream cheese and flavoured with Irish liqueur [1.1, 4, 5, 8]

## White Chocolate Panna Cotta

Classic panna cotta made with Irish cream and white chocolate [GF] [4, 8]

## Crunchy Praline Chocolate Bar

Layers of chocolate sponge, 55% chocolate praline cremeux finished with carmalised hazelnut and milk chocolate glaze [1.1, 2, 4, 5, 8]

## Mango & Passionfruit Mousse

Sponge base, topped with a light Alphonso mango mousse and a sharp passionfruit compote [1.1, 4, 5]

# REFRESHMENTS

**All About Kombucha** €4.5  
Ginger & Lemon Organic / Raspberry

**Wild Orchard Drinks** €4.5  
Classic Lemon/ Pink Lemonade

**Minerals** €3.5  
Coke / Coke Zero / 7up / 7up Free  
Club Orange

**Fior Uisce Water** €2.75 / €5.5  
Still or Sparkling

**Fresh Juice** €4.5  
Apple / Orange

**Detox** €6  
Spinach, apple, lemon, coconut  
milk, fresh mint [4]

**Espresso** €3.2

**Americano** €3.7

**Cappuccino** [4] €4

**Latte** [4] €4

**Flat White** [4] €3.8

**Mocha** [4] €4

**Chai Latte** [4] €3.9

**Hot Chocolate** [4] €4.3

**Irish Breakfast Tea** €3.2

**Tropicana** €6  
Papaya, mango, pineapple,  
passionfruit, coconut milk

**Organic Hand-Stitched Tea Pillows**  
€3.5  
Camomile / Peppermint / Wild Berry  
Earl Grey / Green Tea / Decaf

**Add a Syrup** 70c  
Vanilla / Hazelnut [2.2] Caramel

**Alternative Milks** 50c  
Soy [8] / Almond [2.1]  
Oat [1.4] / Coconut [8]

**Decaf available on request**

**Berry Nice** €6  
Mixed berries, banana, milk,  
honey [4]

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