

MAINS

Farmhouse Plate – Full Irish	12.50
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]	
Woodland Breakfast	11.50
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	
Kickstart Breakfast	10.50
Irish bacon, poached eggs, guacamole, onion & chive potato cake, cherry tomatoes, granary toast [1.1, 4, 5, 11]	
Smashed Avocado, Irish Bacon & Poached Eggs	11.00
Chilli jam, sourdough toast [1.1, 5]	
Eggs Benedict	11.50
Irish bacon, poached eggs, hollandaise, toasted English muffin [1.1, 4, 5]	
Buttermilk Pancakes:	
Option 1: Bacon, rocket & maple syrup [1.1, 4, 5]	11.00
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	11.00
Vegan Clonakilty pudding, sausages, GFP beans, herby fried mushrooms, cherry tomatoes, granary toast [VE] [1.1, 11]	
Soup of the Day	6.00
Rustic bread [1.1, 4, 11, 15]	
Steak Sambo	16.50
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	
GFP Chicken Wings Large	15.00
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	
Cajun Chicken Quesadillas	15.00
Monterey Jack, guacamole, sour cream, salsa, rustic fries [1.1, 4, 5, 8, 12] Upgrade to Waffle Fries or Sweet Potato Fries +€1.00	

Hereford Beef Burger	16.00
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	
Crispy Chicken Burger	16.00
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	
Fish 'N' Chips	16.00
Beer-battered cod, chips & tartare sauce, lemon wedge [1, 4, 5, 6, 10]	

SANDWICHES

Add soup of the day to your sandwich +€3.00

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

Gluten free bread 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 15. VARIES

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

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SALADS

Chicken & Bacon Caesar	14.00
Roast chicken, Irish bacon, cos lettuce, parmesan shaving, croutons, caesar dressing [1.1, 4, 5, 6, 8, 14]	
Turkey Cobb	14.50
Turkey, streaky bacon, avocado, boiled egg, red onion, cherry tomato, cos lettuce, dijon caesar dressing [4, 5, 6, 8, 14]	
Goats Cheese	14.00
Candied walnuts, beetroot, fig, red onion, rocket, balsamic dressing [2.3, 4, 12] Switch for Crumbled Tofu [8] for Vegan option	
Superfood Salad	14.00
Quinoa, beetroot, butternut squash, pomegranate, mixed leaves, citrus dressing, toasted seeds [VE] [V] [GF] [8]	
Salad Add-Ons:	
Goats cheese [4] Halloumi [4] Falafel Avocado	2.00
Chicken	2.50

DESSERTS

Warm Chocolate Brownie	6.00
Served with fresh cream [GF] [2, 4, 5, 15]	
Carrot & Walnut Cake	6.00
[GF] [2.3, 4, 5]	
Warm Apple & Cinnamon Crumble	6.00
Served with fresh cream [1.1, 4, 5]	
Warm Snickers Cake	4.75
Served with fresh cream [GF] [2, 3, 4, 5, 8]	
Filled Cookies & Cookie Bars	3.25
[1.1, 4, 5]	
Chocolate Squares	4.25
(Toblerone, rocky road, toffee krisp) [1.1, 2.2, 3, 4, 5, 8]	
Raspberry & White Chocolate Roulade	6.00
[GF] [4, 5, 8]	
Vegan Chocolate & Coconut Tart	6.00
[GF]	
Cheesecake of the Week	6.00
(ask team for details!)	

REFRESHMENTS

Cans	3.00
Coke/Coke Zero/Diet Coke 7up/7up Free/Club Orange	
San Pellegrino	3.00
Orange/Lemon	
Wild Orchard Lemonades	3.50
Cloudy/Pink	
Wild Orchard Juices	3.50
Orange/Apple/Carrot & Apple	
Wild Orchard Smoothies	3.50
Blueberry & Blackberry/Strawberry/Mango	
Fior Uisce Water	2.00 (250ml)
Still or Sparkling	3.00 (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	3.00
Cappuccino	3.50
Latte	3.50
Flat White	3.25
Mocha	3.75
Chai Latte	3.50
Hot Chocolate	3.50
Irish Breakfast Tea	2.75
Organic Hand-Stitched Tea Pillows	3.20
Camomile, Peppermint, Wild Berry, Earl Grey, Green Tea, Decaf	
Add a syrup: Vanilla/Hazelnut/Caramel	1.00

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