



BREAKFAST

8am - 11am

Food by Gourmet Food Parlour

FROM THE KITCHEN

Creamy Flahavan's Porridge with toasted nuts, coconut, honey & berries **7**

Homemade Granola with toasted nuts, coconut, yoghurt & seasonal berries **7**

Breakfast Wrap - Scrambled egg, Irish bacon & crumbled Clonakilty black pudding, relish, in a toasted tortilla wrap **9**

Scrambled Eggs on Bretzel granary toast **8**

Smashed Avocado with chilli jam on Bretzel Granary bread **7**

Add: Herby fried button mushrooms VE **2.5** | Pancetta & poached eggs **4**

Huevos Rancheros - Warm tomato & bean salsa topped with fried eggs & Hegarty's cheddar, on a toasted tortilla wrap with salsa, sour cream, guacamole **10**

Add: Chorizo **1** or crumbled black pudding **2**

Vegan Rancheros - Warm tomato & bean salsa topped with vegan Clonakilty pudding on a toasted tortilla wrap with salsa & guacamole **10**

Two Soft Poached Eggs with hollandaise, toasted English muffin

- Royale w/ oak smoked salmon **12**

- Benedict w/ Irish bacon **12**

Farmhouse Grill - Irish bacon, Clonakilty black & white pudding, pork sausage, scrambled eggs, tomato relish with Bretzel granary toast **12**

Home baked scones & pastries are available at our breakfast bar

COFFEES

Espresso **2.5** Double espresso **2.75** Americano **2.7** Cappuccino **2.9** Macchiato **2.5** Latte **2.85** Flat White **2.5** Mocha **3** Hot chocolate **3**

TEAS

Irish Breakfast Tea **2.5** Earl Grey **3.5** Yunnan **3.5** Gunpowder & Mango **3.5** Ginger & Lemongrass **3.5** Camomile **3.5**

Wild Berry **3.5** Rooibos & Caramel **3.5** Peppermint **3.5** Liquorice **3.5** Ceylon Black (Decaf) **3.5**

All precaution is taken preparing food, however, our kitchen is not a nut or gluten-free environment. Allergen menu and supplier list available, please just ask your server. All our beef is of Irish origin and is traceable.

[VE] Vegan | [GF] Gluten free