



BRUNCH MENU

12-4pm Saturday & Sunday

Food by Gourmet Food Parlour

- Huevos rancheros** fried eggs, Hegarty's cheddar, kidney beans, salsa, sour cream, guacamole on a tortilla wrap **10** (1.1,4,5,11,12) **v**
(add chorizo or crumbed black pudding +1) (1.3,12)
- Smashed avocado** with chilli jam on Bretzel granary toast **7** (1.2,11) **ve**
(add toasted seeds +1.50) (11) **ve** | (add herby fried button mushrooms +2.50) **ve** | (add pancetta & poached eggs +4) (5,12)
- Eggs benedict** - Irish bacon, poached eggs & hollandaise on toasted English muffin **10** (1.1,4,5,10,12)
- Vegan full Irish** - GFP beans, herby fried mushrooms & cherry tomatoes served with Bretzel granary toast **9** (1.2,11,12) **v**
- Farmhouse grill** - Irish bacon, Clonakilty black & white pudding, pork sausage, scrambled eggs, tomato relish **12** (1.3,5,8,10,14)
& Bretzel toast (1.2,11)
- Homemade granola** with Greek yoghurt & berries **8.50** (1.4,2.1,2.3,4) **v**
- Nutella stuffed French toast** with fresh berries **10** (1.1,2.2,4,5) **v**
- Chicken & stuffing sandwich** with aioli **9** (1.1,1.2, 5,10,11) on Bretzel granary
- Roast beef sandwich** - Gruyere cheese, rocket & horseradish aioli on toasted ciabatta **9** (1.1,4,5,10,12)
- Irish Hereford beef burger** - Dubliner cheddar, crisp pancetta, lettuce, tomato & chipotle aioli on brioche bun, rustic fries **16** (1.1,4,10,12)
- Burger in a bowl** - Irish Hereford beef burger, goat's cheese, spinach, sundried tomatoes, red onion, olives, cucumber, balsamic dressing **16** (2.1,4,5,8,11,12)
- Cajun chicken quesadilla** - Monterey Jack, salsa, guacamole & sour cream dips, served with sweet potato fries **14** (1.1,4,5,10,11)
- Scampi & chips** - golden crumbed prawns with rustic fries, citrus salad & tartar sauce **16** (1.1,5,7.2,10,12)
- Chicken wings** hot buffalo sauce & blue cheese dip served with rustic fries **14** (1.1,4,8,11,14)
- Chicken & bacon Caesar salad** - Cos lettuce, bacon, garlic & herb croute, Caesar dressing & parmesan **14** (1.1 1.3,4,8,10)
- Superfood salad** - quinoa, beetroot, butternut squash, pomegranate, mixed leaves, citrus dressing, toasted seeds **12** (8,11) **ve**
(add chicken or smoked salmon +2) (6)
- Grilled Goats cheese** - beetroot, apple, toasted walnuts & rocket with aged balsamic **13** (2.3,4,12) **v**

Allergens - All precaution is taken while preparing food in our kitchens. Our kitchen is not a nut or gluten-free environment

1. gluten (1.1 wheat - spelt & khorasan 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 and sulphites 13. lupin 14. celery 15. varies - **v** vegetarian **ve** vegan