



## WEEKEND BRUNCH

*From Noon*

*Food by Gourmet Food Parlour*

### FROM THE KITCHEN

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

**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**

**Brunch Burger** - Crisp bacon, pork sausage, fried egg, smashed avo, brioche bun **10**

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

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

**Two Soft Poached Eggs**, hollandaise, toasted English muffin **12**

- Royale w/ oak smoked salmon

- Benedict w/ Irish bacon

**Cookies & Cream Pancake Stack** with seasonal berries, Nutella cream, cookie crumble **10**

**Chicken & Stuffing** with aioli served on Bretzel granary **9**

**Steak Sandwich** - 6oz Sirloin steak cooked to your liking, sautéed mushrooms & onions, topped with rocket & parmesan shavings, toasted ciabatta, rustic fries, chipotle aioli **16.5**

**Salt & Pepper Calamari** with citrus salad, rustic fries, chipotle aioli **16**

**Irish Hereford Beef Burger**, Dubliner cheddar, crisp pancetta, lettuce, baby pickled gherkin, tomato & chipotle aioli, rustic fries **16**

**Cajun Chicken Quesadilla** - Monterey Jack, salsa, guacamole & sour cream dips, served with sweet potato fries **14.5**

**Spicy Buffalo Wings**, blue cheese dip & rustic fries **16**

**Chili & Lime Seared Steak Salad**

Cucumber, peppers, radish, local leaves, toasted nuts, chimichurri dressing **16**

**Classic Caesar**

Chicken, bacon, garlic & herb croute, Cos lettuce, Caesar dressing & parmesan **14**

**Superfood Salad**

Quinoa, beetroot, butternut squash, pomegranate, mixed leaves, citrus dressing, toasted seeds [VE] [GF] **13**

Add: Chicken +2 | Smoked salmon +2

**Make Your Brunch Bottomless for €19**

*(2 hours)*

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