

COCKTAILS & WINES

BRUNCH

LUNCH

EARLY BIRD

DINNER

SET DINNER

MAINS

Chilli Miso Chicken Wings

Sesame, Blue Cheese Dip 1a 3 4 6 7 10 11 12

€15

Classic French Onion Soup

1a 7 12 GFA

€12

Eggs Royale

Poached Eggs, Ballycotton Smoked Salmon, Hash Browns, Hollandaise Sauce, Rocket Salad 3 4 7 12 GF

€16

Turkish Eggs

Poached Eggs, Yogurt, 'Nduja Brown Butter, Grilled Padron Peppers, Roast Tomato, Mint, Toasted Sourdough 1a 3 7 GFA

€14

Mexican Pork Hash

Fried Egg, Sour Cream, Guacamole, Chilli Butter Sauce 3 7 10 12 GF

€14

Ranch Salad

Romaine Lettuce, Soft Boiled Egg, Pulled Rotisserie Chicken, Pickles, Jalapeño, Croutons, Lardons, Parmesan 1a 3 7 10 12 GFA

€16

Crab Brioche Roll

Pickles, Capers & Dill Mayo, Fries 1a 2 3 7 10 12

€16

Buttermilk Pancakes

Whipped Vanilla Mascarpone, Blueberry Compôte 1a 3 7

€12

Super Salad

Avocado, Edamame Beans, Quinoa, Curry Spiced Cauliflower, Cabbage Slaw, Cajun Sweet Potato, Vegan Ranch Dressing, Rocket, Falafel, Toasted Seeds 6 10 11 12 V GF

€18

Double Smash BurgerBrioche Bun, Dubliner Cheddar, Lyonnaise Onions, French's® Mustard, Pickles, Ketchup, Fries 1a 3 7 10 11 12 GFA
Add Bacon €2

€22.50

Add Smoked Salmon 4 €7

Add Falafel 11 €4

Add Pulled Rotisserie Chicken €5

Beer Battered Cod & Chips

Tartare Sauce, Pea Purée, Curry Sauce 1a 3 4 7 10 12

€23.50

SIDES

Fries

Aioli 3 7 10 12 GF

€6

Rocket and Parmesan Salad

7 12 GF

€6

Hashbrowns

Chipotle Mayo 3 7 10 12

€6

DESSERTS

Choux Bun Chocolate Crémeux

€10

Pistachio Ice Cream, Warm Chocolate Sauce 1a 3 5 6 7 8a
8h 8g

Sticky Toffee Pudding

€10

Vanilla Ice Cream, Caramel Sauce 1a 3 6 7 8b

Lemon Tart

€9

Toasted Meringue, Raspberry Sorbet 1a 3 6 7

Vegan Chocolate Parfait

€9

Raspberry Sorbet 1a 6

ALLERGENS AND INFORMATION

General Information

Brunch is served Saturdays, Sundays and Bank Holiday
Mondays from 12pm to 3:30pm.

GF - Gluten free.

GFA - Gluten free adaptable.

V - Vegan.

All meat used on site is of Irish origin.

100% of tips are received by staff.

12.5% service charge for tables of 6 or more.

Allergen Information

(1a) Wheat, (1b) Rye, (1c) Barley, (1d) Bulgar, (2)
Crustacean, (3) Egg, (4) Fish, (5) Peanuts, (6) Soya, (7)
Milk, (8a) Almonds, (8b) Walnuts, (8c) Chestnuts, (8d)
Pine Nut, (8e) Pecan, (8f) Hazelnut, (8g) Pistachio, (8h)
Cashew, (9) Celery, (10) Mustard, (11) Sesame Seed, (12)
Sulphur Dioxide, (13) Lupin, (14) Molluscs.