



sample brunch menu

soup of the day	5.5
home made guinness bread	
bread & dips	9.9
home-made tomato salsa, roasted carrot hummus, artichoke dip, sourdough toast	
black pudding & apple toast	8
burnt apple puree, cabralles blue cheese cream, toasted sourdough	
eggs benedict	12
organic ham hock terrine, poached organic Happy Hen's eggs, spinach, hollandaise, toasted sourdough	
crab benedict	13
dingle crab meat, poached organic eggs, rocket salad, avocado, hollandaise, toasted sourdough	
greek salad	9.5
feta, kalamata, cherry tomato, cucumber, red onion, honey mustard vinaigrette, mixed leaves	
organic ely farm meatball sub	10.5
pork & beef meatballs, tomato sauce, manchego, ciabatta, mixed leaf salad	
organic ely farm pork sausage roll	8
piccalilli, cornichons, mixed leaves	
homemade cod & smoked haddock fishcake	9.5
home-made tartar sauce, fennel & frisee salad, watercress, pickled red onions	
ham & gruyere sandwich	7.5
onion marmalade, tomato, on toasted sourdough	
pastrami sandwich	7.5
sliced pastrami, coleslaw, emmental & onion beef jus	
organic ely farm burger	16
smoked cheddar, baby gem, tomato, mustard mayo, brioche bun, triple cooked chips	

Spanish, Irish, Italian, & Vegetarian charcuterie boards available upon request

to finish

Irish cheese plate	12.5
gubbeen, st killian brie, cashel blue, mossfield organic, toasted sourdough, chutney	
homemade gluten free brownie	4.5
whipped cream	
vanilla ice cream, sea salt, olive oil	5.9