

BREAKFAST MENU

Main Dishes

Wild Mushrooms on Toast €13
Sautéed in vegan butter, smashed avocado, sautéed greens, fresh herbs on sourdough
[1.1, 4, 5] [VE] Add poached eggs +€2

Farmhouse Plate €14.5
Irish bacon, Clonakilty black & white pudding, pork sausages, sautéed potatoes, creamy free range scrambled eggs, relish, Bretzel granary toast [1.1, 1.3, 4, 5, 10, 11]

Shakshuka Eggs €13
Gently poached eggs in a spicy tomato sauce with roast vegetables, smoked paprika and cumin [1.1, 5]

Jamon Serrano On Toast €12
Jamon Serrano, free range poached egg, chorizo hollandaise, toasted sourdough [1.1, 2, 5, 11]

Smashed Avocado, Spicy Chorizo & Poached Eggs €13.5
Spicy Chorizo, free range poached eggs, chilli smashed avocado, toasted sourdough
[1.1, 2, 5, 11]

Sweet Options & Pastries

French Toast:
Crispy Serrano & Maple Syrup €12.5
[1.1, 4, 5]
Wild Berry & Bee Pollen €12
[1.1, 4, 5]

All Butter Croissant [1.1, 5] €4.5

Pain Au Chocolat [1.1, 5] €4.75

Morning Twist Bun [1.1, 5] €4.75

Danish [1.1, 5] €4.75

Almond Croissant [1.1, 2.1, 5] €4.75

Freshly Baked Scones [1.1, 5] €4.75

Juices & Smoothies

Fresh Juices €4.5

Apple / Orange

Detox €6

Spinach, apple, lemon, coconut milk, fresh mint

Berry Nice €6

Mixed berries, banana, milk, honey [4]

Tropicana €6

Papaya, mango, pineapple, passionfruit, coconut milk

Cold Drinks

All About Kombucha €4.5

Ginger & Lemon Organic / Raspberry

Wild Orchard Lemonades €4.5

Classic Lemon/ Pink Lemonade

Minerals €3.5

Coke / Coke Zero / 7up / 7up Free / Club Orange

Fior Uisce Water €2.75 / €5.5

Still or Sparkling

Hot Drinks

Espresso €3.2

Americano €3.7

Cappucino [4] €4

Latte [4] €4

Flat White [4] €3.8

Mocha [4] €4

Chai Latte [4] €3.9

Hot Chocolate [4] €4.3

Irish Breakfast Tea €3.2

Organic Hand-Stitched Tea Pillows €3.5

Camomile / Peppermint / Wild Berry /
Earl Grey / Green Tea / Decaf

Add a Syrup 70c

Vanilla / Hazelnut [2.2] / Caramel

Alternative Milks 50c

Soy [8] / Almond [2.1] / Oat Milk [1.4]

Coconut Milk [8]

Decaf available on request

ALLERGEN KEY

1. GLUTEN (1.1 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 & SULPHITES 13. LUPIN 14. CELERY [GF] GLUTEN FREE • [V] VEGETARIAN • [VE] VEGAN

All precaution is taken while preparing food in our kitchens. Our kitchen is NOT a nut and gluten free environment

LUNCH MENU

Small Plates (We recommend 2 plates per person plus 1 side)

Crab Truffle Mac & Cheese €14

Macaroni pasta, two-cheese sauce, picked crab, pistachio crumb, truffle oil [1.1, 4, 5, 7.1]

Heirloom Tomato Salad €11

Candied almonds, fennel, champagne raspberry vinaigrette, micro herb salad [GF] [VE] [2.1, 4, 12] Add burrata + €1.5

Wild Mushrooms, Mozzarella &

Harissa Arancini €12

Crispy panko risotto rice balls, salsa verde [1.1, 4, 5]

Soup of the Day €8

Ask server for information on today's dish

Beef Meatballs €13

100% Irish Hereford beef, fresh herbs, marinara sauce, parmesan & basil oil [1.1, 4, 5]

Serrano & Black Pudding Croquette

€12

Fire roasted pepper aioli [1.1, 4, 5, 10]

Gambas Al Ajillo €14

Tiger prawns pan-fried with garlic, white wine, smoked paprika & olive oil [1.1, 7.2, 12]

Cod & Chorizo Croquettes €14

Shallots, wholegrain mustard, dill & lemon aioli [1.1, 4, 5, 6, 10]

Main Dishes

Chicken Parmesan €18

Golden crisp breaded chicken in tomato sauce, mozzarella, parmesan cheese with herb baby potatoes and buttered greens [1.1, 4, 5]

Wild Mushroom Risotto €19

Fresh wild mushrooms, creamy risotto, fresh herbs [GF] [VE] [12]

Irish Sirloin Steak Sandwich €22

Grilled 6oz Hereford sirloin steak, Bulin Blasta smoked onion mayonnaise, crispy fried shallots, dressed rocket on a Brezel flour baguette [1.1, 4, 5, 10, 14]

Sharing Boards (minimum order 2 people)

Breads and Dips for Two

€7.5 per person

Sourdough, focaccia, Guinness bread, caramelised onion hummus, basil pesto, sun-dried tomato pesto [1.1, 4, 11]

Antipasti

€15 per person

Deep fried olives, serrano ham, Spanish salami, serrano & black pudding croquette, wild mushroom mozzarella & harissa arancini, grilled artichoke hearts, sun blushed tomato pesto, fennel grapefruit olive tapenade, caramelised onion hummus [1.1, 4, 11]

Sides

Bravas €7.5

Salsa, aioli [1.1, 5]

Mixed Olives €5

Toasted Nuts €5

Selection of toasted and smoked nuts [2, 3]

Stuffed Peppers €5

Lemon & rosemary whipped ricotta [4]

Grilled Artichoke Hearts €5

Olive oil, garlic

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