

brunch

SATURDAY & SUNDAY, 11:30 – 15.30

BREAKFAST

G Breakfast €17.30

1 sausage, 1 smoked bacon, kelly's black & white pudding, grilled tomato, hash brown, free range eggs of your choice: fried, scrambled or poached
1, 3, 6, 9, 10, 12

Vegan Breakfast €17.30

falafel, grilled tomato, wilted spinach field mushrooms, baby potatoes, and vegan sausage
1a

American Style €12.00

Buttermilk Pancakes or Brioche French Toast with your choice of one of the following

- **Berry Compote, Maple Syrup & Vanilla Mascarpone**
(1a, 3, 7 Brioche/Pancake)
- **Apple & Cinnamon with Crème Anglaise**
(1a, 3, 7 Brioche/Pancake) 3, 7, 12
- **Peanut Butter, Banana & Smoked Bacon Crumb**
(1a, 3, 7 Brioche/Pancake) 5, 12

Poached Eggs

on toasted muffin & hollandaise:

- **Florentine with Spinach** €13.20
1a, 3, 7, 12
- **Benedict with Ham Hock Terrine** €13.20
1a, 3, 7, 9, 12
- **Royal with Connemara Smoked Salmon** €14.20
1a, 3, 4, 7, 12

Granola Bowl €12.00

coconut yoghurt, granola, banana, fresh berries, acai
1d, 7

Overnight Oats €12.00

apple, goji berries, almond milk, caramelised hazelnut, heather honey
1d, 8a, 8b

BIGGER APPETITE

Grilled Smoked €20.50

Bacon Loin
new potato cake, fried egg, roasted tomato, spiced pepper salsa
3, 12

Flank Steak & Chips €25.20

tomato relish, rocket, fried eggs
3, 9, 10

Baked Beans on Toast €19.50

slow cooked coco beans, pancetta, herbs & spices in a rich vine tomato sauce, poached egg, grilled multi seed sourdough
1a, 9, 12

Connemara €20.50

Smoked Salmon
home made treacle bread, baby spinach, poached eggs with dill & pink peppercorn creme fraiche
1a, 3, 4, 7

Castletownbere €24.70

Hake Kiev
herb crust, tarragon & roasted garlic, wild garlic emulsion, fennel & herb slaw
1a, 3, 4, 10, 12

McGeough €23.20

Sausage Bap
toasted brioche bun, woodruff aioli, caramelised onions, kylemore cheese
1a, 3, 7, 9, 12

Add a Fried Egg €1.50

McGeough €23.20

Beef Burger
brioche bun, smoked gubbeen, roasted onion, pickles, twice cooked fries
1a, 3, 7, 9, 10, 12

BRUNCH SNACK

Little Garden Snack €8.50

baby carrot, turnip, sprouting broccoli, parsnip & beetroot, onion ash emulsion

Salmon Gravavlax €8.50

micil poitin cured, pea shoots seabuckthorn yuzu gel, cucumber,
4

Crispy Polenta €8.50

black truffle mayo, shaved parmesan
3, 7, 10

“Caprese” €8.50

crispy cherry mozzarella, black olive tapenade, vine tomato sauce, basil oil
1a, 3, 7

Dooncastle Oyster €8.50

dill & buttermilk, avruga caviar
4, 7, 14

Andarl Farm Pork Belly €8.20

granny smith & celery salsa, burnt apple puree, sage oil
9

BRUNCH DESSERTS

Lemon & Yuzu Zeppulè €8.95

cherry gel, candy lemon, lemon meringue, cherry and yuzu sorbet
1, 3, 7

Salted Caramel & €8.95

Dark Chocolate Tart
hazelnut chocolate sauce, sea salt ice-cream, hazelnut mousse
1, 3, 7, 8b

Baileys & Mascarpone €8.95

Semifreddo
pistachio croustillant, raspberry reduction
1, 3, 7, 8a, 8g, 12

brunch cocktails

G Sig Bloody Mary

absolut vodka, worcestershire drops, lemon juice, tomato juice, fresh chilli and carrot with celery stick & chilli oil
€16 or 2 for €30

The Gib

cava bellini (peach), mimosa (orange) or rossini (strawberry)
€13 or 2 for €25

ALLERGENS:

1 Gluten (1a Wheat 1b Rye 1c Barley 1d Oats) **2** Crustaceans **3** Eggs **4** Fish **5** Peanuts **6** Soya **7** Milk **8** Nuts (8a Almond 8b Hazelnut 8c Walnuts 8d Cashews 8e Pecan Nuts 8f Brazil 8g Pistachio 8h Macadamia 8i Pinenuts) **9** Celery **10** Mustard **11** Sesame Seeds **12** Sulphur Dioxide & Sulphites **13** Lupin **14** Mollusc

Please note, all our beef is of Irish origin.