brunch

SATURDAY & SUNDAY, 11:30 - 15.30

GBreakfasl 1 sausage, I smoked bacon, kellys black & white pudding, grilled tomato, hash brown, free range eggs of your choice: fried, strambled or poached 1,3, 5, 9,10 cannot grilled tomato, hash brown, free range eggs of your choice: fried, strambled or poached 1,3, 5, 9,10 cannot grilled tomato, wilted spinach field mushrooms, baby portatoes, and vegan sausage 1 la seminate field mushrooms, baby portatoes, and vegan sausage 1 la seminate field mushrooms, baby portatoes, and vegan sausage 1 la seminate field mushrooms, baby portatoes, and vegan sausage 1 la seminate fields, rocket, fried eggs 3, 9, 10 cannot grills, rocket, fried eggs 4, 10 cannot grills, rocket, fried egg 4, 10	BREAKFAST		BIGGER APPETITE		BRUNCH SNACK	
fried, scrambled or poached 1, 3, 6, 9, 10, 12 Vegan Breakfast falafel, grilled tomato, witted spinach field mushrooms, baby potatoes, and vegan sausage la American Style Buttermilk Pancakes or Brioche French Toast with your choice of one of the following - Berry Compote, Maple Syrue Anniel Robinaman 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 1a, 3, 7, 9, 12 - Royal with Connemars smoked Salmon 1a, 3, 6, 7, 12 - Ro	1 sausage, 1 smoked bacon, kelly's black & white pudding, grilled tomato, hash brown, free range eggs of your choice: fried, scrambled or poached		Bacon Loin new potato cake, fried egg, roasted tomato, spiced pepper salsa 3, 12 Flank Steak & Chips tomato relish, rocket, fried eggs	€20.50	baby carrot, turnip, sprouting broccoli, parsnip & beetroot,	€8.50
Vegan Breakfast falafet, grilled tomator, witted spinach field mushrooms, baby potatoes, and vegan sausage ta field eggs 3, 9, 10 American Style C12.00 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) 5, 7, 12 - Peanut Butter, Banana & Smoked Bacon Crumb (1a, 3, 7, 7 shoche/Pancake) 5, 7, 12 - Peanut Butter, Banana & Smoked Bacon Crumb (1a, 3, 7, 7, 12 - Peanut Butter, Banana & C13.20 - Royal with Connemara Smoked Salmon 1a, 3, 4, 7, 12 - Peanut Butter, Banana & C13.20 - Royal with Connemara Smoked Salmon 1a, 3, 4, 7, 12 - Royal with Connemara Smoked Salmon 1a, 3, 7, 7, 12 - Royal with Connemara Smoked Salmon 1a, 3, 4, 7, 12 - Royal with Connemara Smok				625.20	micil poitin cured, pea shoots	€8.50
Baked Beans on Toast slow cooked coco beans, pancetta, herbs & spices in a fich vine tomato sauce, poached egg, grilled multi seed sourdough of the following - Perry Compote, Maple Syrup & Vanilla Mascarpone (1a, 3, 7 Brioche/Pancake) - Apple & Cinnamon with Crime Anglise (1a, 3, 7 Brioche/Pancake) - Papel & Sinche (Pancake) - Poached Egg on toasted muffin & hollandaise: - Florentine with Spinach 1a, 3, 7, 912 - Benedictwith Ham Hock Terrine 1a, 3, 7, 912 - Poacyal with Connemars Smoked Salmon 1a, 3, 4, 7, 12 - Royal with Connemars Smoked Sa	falafel, grilled tomato, wilted spinach field mushrooms, baby potatoes, and vegan sausage	€17.30		€23.20	cucumber,	
Butlermilk 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 Creme Anglaise (1a, 3, 7 Brioche/Pancake) - Pached Eggs on toasted muffix & hollandaise: - Florentine with Spinach 1a, 3, 7, 12 - Peanedictwith Ham Hock Terrine 1a, 3, 7, 9, 12 - Penedictwith Connemara Smoked Salmon 1a, 3, 4, 7, 12 - Penedictwith Connemara Smoked Salmon 1a, 3, 4, 7, 12 - Penedictwith Connemara Smoked Salmon 1a, 3, 4, 7, 12 - Royal with Connemara Smoked Salmon 1a, 3, 4, 7, 12 - R			Baked Beans on Toast	€19.50	black truffle mayo,	€8.50
Brioche French Toasl 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) - Apple & Cinnamon with Crème Anglaise (1a, 3, 7 Brioche/Pancake) - Apple & Cinnamon with Crème Anglaise (1a, 3, 7 Brioche/Pancake) - Apple & Cinnamon with Crème Anglaise (1a, 3, 7 Brioche/Pancake) - Apple & Cinnamon with Crème Anglaise (1a, 3, 7 Brioche/Pancake) - Apple & Cinnamon with Crème Anglaise (1a, 3, 7 Brioche/Pancake) - Apple & Cinnamon with Crème Anglaise (1a, 3, 7 Brioche/Pancake) - Apple & Cinnamon with Crème Anglaise (1a, 3, 7 Brioche/Pancake) - Apple & Cinnamon with Crème Anglaise (1a, 3, 7 Brioche/Pancake) - Apple & Cinnamon with Crème Anglaise (1a, 3, 7 Brioche/Pancake) - Apple & Cinnamon with Crème Anglaise (1a, 3, 7 Brioche/Pancake) - Apple & Cinnamon with Crème Anglaise (1a, 3, 7 Brioche/Pancake) - Apple & Cinnamon with Crème Anglaise (1a, 3, 7 Brioche/Pancake) - Apple & Cinnamon with Crème Anglaise (1a, 3, 7 Brioche/Pancake) - Apple & Cinnamon with Crème Anglaise - Castledownbere - C24.70 - Andarl Farm Pork Belly - An	,	€12.00	pancetta, herbs & spices		·	
Avanilla 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 1a, 3, 7, 12 - Benedictwith Ham Hock Terrine 1a, 3, 7, 9, 12 - Royal with Connemara Smoked Salmon 1a, 3, 4, 7, 12 Granola Bowl coconut yoghurt, granola, banana, fresh berries, acai 1d, 7 Overnight Oats apple, goji berries, almond milk, caramelised hazelnut, heather honey Smoked Salmon home made treacle bread, baby spinach, poached eggs with dill & pink peppercorn creme fraiche 1a, 3, 7, 12 With dill & pink peppercorn creme fraiche 1a, 3, 4, 7 Caslletownbere C24.70 Hake Kiev herb crust, tarragon & roasted garlic, wild garlic emulsion, fennel & herb slaw 1a, 3, 4, 10, 12 McGeough Sausage Bap toasted brioche bun, woodruff aioli, caramelised onions, kylemore cheese 1a, 3, 7, 9, 12 Add a Fried Egg €1.50 NcGeough Overnight Oats apple, goji berries, almond milk, caramelised hazelnut, heather honey Smoked Salmon Andarl Farm Pork Belly Ge.20 Andarl Farm Pork Belly cell Ca.20 BRUNCH DESSERTS Lemon & Yuzu Zeppulè C8.95 C24.70 Panth Desserts Lemon & Yuzu Zeppulè C8.95 Caslled Caramel & C8.95 Dark Chocolate Tart hazelnut chocolate sauce, sea salt ice-cream, hazelnut mousse 1, 3, 7, 8b Salted Caramel & C8.95 Baileys & Mascarpone C8.95 Semifreddo pistachio croustillant, reasted onion, pickles, twice cooked fries Taspberry reduction	Brioche French Toast with your choice of one of the following		poached egg, grilled multi seed sourdough		crispy cherry mozzarella, black olive tapenade, vine	€8.50
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 1a, 3, 7, 12 - Benedictwith Ham Hock Terrine 1a, 3, 7, 9, 12 - Royal with Connemara Smoked Salmon 1a, 3, 4, 7, 12 Granola Bowl coconut yoghurt, granola, banana, fresh berries, acai 1d, 7 Overnight Oats apple, goji berries, almond milk, caramelised hazelnut, heather honey - Apple & Cinnamon with Crème Anglaise baby spinach, poached eggs with dill & pink peppercorn creme fraiche gas with dill & pink peppercorn creme fraiche 1a, 3, 7, 12 Castletownbere Hake Kiev - Hake Kiev - Horocite enulsion, fennel & herb slaw 1a, 3, 4, 10, 12 - Brunch DESSERTS - Lemon & Yuzu Zeppulè cherry and yuzu sorbet 1, 3, 7 Salted Caramel & C8.95 Dark Chocolate Tart - hazelnut chocolate sauce, sea salt - ice-cream, hazelnut mousse 1, 3, 7, 8, 8 Baileys & Mascarpone C8.95 Semifreddo - pistachio croustillant, - roasted onion, pickles, - twice cooked fries - roasted onion, pickles, - twice cooked fries - roasted onion, pickles, - twice cooked fries - roasted garbic, poached eggs - with dill & pink peppercorn - dill & buttermilk, avruga caviar - 4, 7, 14 Andarl Farm Pork Belly C8.20 granny smith & celery salsa, burnt apple puree, sage oil - 9 BRUNCH DESSERTS - Lemon & Yuzu Zeppulè cherry gel, candy lemon, lemon meringue, cherry and yuzu sorbet - 1, 3, 7 Salted Caramel & C8.95 - Dark Chocolate Tart - hazelnut chocolate sauce, sea salt - ice-cream, hazelnut mousse - 1, 3, 7, 8, 8b - Baileys & Mascarpone - Semifreddo - pistachio croustillant, - roasted onion, pickles, - twice cooked fries - roasted onion, pickles, - twice cooked fries - roasted garbic, wild garlic - emulsion, fennel & herb slaw - a, 7, 14 - Andarl Farm Pork Belly - Andarl Farm Pork Belly - granny smith & celery salsa, - burnt apple puree, sage oil - 9 - Royal Macromic Angla Angla Angla Pickles - roasted garbic, wild garlic - roasted garbic, wi	& Vanilla Mascarpone			€20.50		
reme fraiche Smoked Bacon Crumb (1a, 3, 7 Brioche/Pancake) 5, 12 Poached Eggs on toasted muffin & hollandaise: Florentine with Spinach 1a, 3, 4, 7 Benedictwith Ham Hock Terrine 1a, 3, 7, 9, 12 Royal with Connemara Smoked Salmon 1a, 3, 4, 7, 12 Granola Bowl coconut yoghurt, granola, banana, fresh berries, acai 1d, 7 Overnight Oals apple, goji berries, almond milk, caramelised honey - Royal with conney C12.00 C12.00 C12.00 C12.00 C12.00 C13.20 C3.20 C3.20 C3.20 C3.20 C3.20 C3.20 C3.20 C4.20 C4.20 C5.20 C5.20 C5.20 C5.20 C6.24.70 C6.24.70 C6.24.70 Serul d garlic emulsion, fennel & herb slaw 1a, 3, 4, 10, 12 C6.25.20 C6.25.20 C6.26.70 C24.70 Serul d garlic emulsion, fennel & herb slaw 1a, 3, 4, 10, 12 C6.25.20 C6.25.20 C6.26.70 C6.24.70 Serul d granny smith & celery salsa, burnt apple puree, sage oil 9 C6.24.70 Serul d puree, sage oil 9 C8.95 Cherry gel, candy lemon, lemon meringue, cherry and yuzu sorbet 1, 3, 7 Salled Caramel & C8.95 Dark Chocolate Tart hazelnut chocolate sauce, sea salt ice-cream, hazelnut mousse 11, 3, 7, 8b C8.95 Castletownbere C24.70 Serul day Kiev herb crust, tarragon & roasted brioche bun, woodruff aioli, caramelised onions, kylemore cheese 1, 3, 7 Dark Chocolate Tart hazelnut chocolate sauce, sea salt ice-cream, hazelnut mousse 1, 3, 7, 8b C6.95	 Apple & Cinnamon with Crème Anglaise (1a, 3, 7 Brioche/Pancake) 3, 7, 12 Peanut Butter, Banana & Smoked Bacon Crumb 		home made treacle bread, baby spinach, poached eggs with dill & pink peppercorn creme fraiche		dill & buttermilk, avruga caviar	€8.50
Poached Eggs on toasted muffin & hollandaise: • Florentine with Spinach 1a, 3, 7, 12 • Benedictwith Ham Hock Terrine 1a, 3, 7, 9, 12 • Royal with Connemara Smoked Salmon 1a, 3, 4, 7, 12 Granola Bowl coconut yoghurt, granola, banana, fresh berries, acai 1d, 7 Overnight Oats apple, goji berries, almond milk, caramelised hazelnut, heather honey All Sea Brunch Desserts Lemon & Yuzu Zeppulè C8.95 Cashletownbere £24./0 9 BRUNCH DESSERTS Lemon & Yuzu Zeppulè C8.95 Cherry gel, candy lemon, lemon meringue, cherry and yuzu sorbet 1, 3, 7 Salted Caramel & C8.95 Dark Chocolate Tart hazelnut chocolate sauce, sea salt ice-cream, hazelnut mousse 1, 3, 7, 8b Overnight Oats apple, goji berries, almond milk, caramelised hazelnut, heather honey All Sea Brunch Desserts Action Action C13.20 Action Action Action C13.20 Brunch Desserts Lemon & Yuzu Zeppulè C8.95 Casnola Bowl C23.20 Salted Caramel & C8.95 Dark Chocolate Tart hazelnut chocolate sauce, sea salt ice-cream, hazelnut mousse 1, 3, 7, 8b Overnight Oats apple, goji berries, almond milk, caramelised hazelnut, heather honey All Sea Brunch Desserts Lemon & Yuzu Zeppulè C8.95 Casnola Bowl C23.20 Salted Caramel & C8.95 Dark Chocolate Tart hazelnut chocolate sauce, sea salt ice-cream, hazelnut mousse 1, 3, 7, 8b Semifreddo pistachio croustillant, raspberry reduction					granny smith & celery salsa,	€8.20
• Florentine with Spinach 1a, 3, 7, 12 • Benedictwith Ham Hock Terrine 1a, 3, 7, 9, 12 • Royal with Connemara Smoked Salmon 1a, 3, 4, 7, 12 Granola Bowl coconut yoghurt, granola, banana, fresh berries, acai 1d, 7 Overnight Oats apple, goji berries, almond milk, caramelised honey Terrine • C13.20 • Royal with Connemara Smoked Salmon C14.20 • Royal with Connemara Smoked Salmon • C12.00 • C14.20 • C				€24.70	9	
• Benedictwith Ham Hock Terrine 1a, 3, 7, 9, 12 • Royal with Connemara Smoked Salmon 1a, 3, 4, 7, 12 Granola Bowl coconut yoghurt, granola, banana, fresh berries, acai 1d, 7 Overnight Oats apple, goji berries, almond milk, caramelised honey 1a, 3, 7, 7, 12 • McGeough Sausage Bap toasted brioche bun, woodruff aioli, caramelised onions, kylemore cheese 1a, 3, 7, 9, 12 Add a Fried Egg €1.50 C12.00 C12.00 C12.00 Beef Burger brioche bun, smoked gubbeen, roasted onion, pickles, twice cooked fries Emon & Yuzu Zeppulè C8.95 cherry gel, candy lemon, lemon meringue, cherry and yuzu sorbet 1, 3, 7 Salted Caramel & C8.95 Dark Chocolate Tart hazelnut chocolate sauce, sea salt ice-cream, hazelnut mousse 1, 3, 7, 8b Baileys & Mascarpone C8.95 Semifreddo pistachio croustillant, raspberry reduction	 Florentine with Spinach 	orentine with Spinach €13.20	herb crust, tarragon & roasted garlic, wild garlic emulsion, fennel & herb slaw 1a, 3, 4, 10, 12 McGeough Sausage Bap toasted brioche bun, woodruff aioli, caramelised onions,kylemore cheese 1a, 3, 7, 9, 12		BRUNCH DESSERTS	
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Granola Bowl coconut yoghurt, granola, banana, fresh berries, acai 1d, 7 Overnight Oats apple, goji berries, almond milk, caramelised hazelnut, heather honey woodruff aioli, caramelised onions,kylemore cheese 1a, 3, 7, 9, 12 Add a Fried Egg €1.50 Beef Burger brioche bun, smoked gubbeen, roasted onion, pickles, twice cooked fries 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	 Royal with Connemara Smoked Salmon 	€14.20		€23.20	yuzu sorbet	
coconut yoghurt, granola, banana, fresh berries, acai 1a, 3, 7, 9, 12 Add a Fried Egg €1.50 Covernight Oats apple, goji berries, almond milk, caramelised hazelnut, heather honey 1d, 0, 0h Add a Fried Egg €1.50 Beef Burger brioche bun, smoked gubbeen, roasted onion, pickles, twice cooked fries brioche bun, smoked gubbeen, roasted onion, pickles, twice cooked fries brioche bun, smoked gubbeen, roasted onion, pickles, twice cooked fries brioche Egg €1.50 Baileys & Mascarpone €8.95 Semifreddo pistachio croustillant, raspberry reduction		€12.00			Dark Chocolate Tart hazelnut chocolate sauce, sea salt ice-cream, hazelnut mousse	€8.95
Overnight Oats apple, goji berries, almond milk, caramelised hazelnut, heather honey McGeough Beef Burger Baileys & Mascarpone €8.95 brioche bun, smoked gubbeen, roasted onion, pickles, twice cooked fries McGeough Baileys & Mascarpone €8.95 Semifreddo pistachio croustillant, raspberry reduction	coconut yoghurt, granola, banana, fresh berries, acai	C12.00				alt
apple, goji berries, almond brioche bun, smoked gubbeen, milk, caramelised hazelnut, heather honey twice cooked fries Semifreddo pistachio croustillant, raspberry reduction		€12.00	9	€23.20		£8.05
	apple, goji berries, almond milk, caramelised hazelnut, heather honey	2.2.0	brioche bun, smoked gubbeen, roasted onion, pickles, twice cooked fries		Semifreddo pistachio croustillant, raspberry reduction	C0.93

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.