



brunch

at the g hotel

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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 ALL €8.50

Citrus Variation

shortbread, lemon cream, grapefruit gel candy kumquat, grapefruit, lemongrass jelly caramel sauce, lime & basil sorbet
3, 7

Banana, Ginger Pain d'Epices

spiced cake, banana creameux
1a, 3, 7, 8a, 12

Chocolate, Coconut & Peanut Bar

layered crunch bar dipped in chocolate, caramelized peanut, chocolate sauce, coconut sorbet
1a, 5, 7, 8a, 8b, 12

Popcorn Tart

cola jelly, blond chocolate mousse
3, 7, 8b

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 Soy 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.