



Brunch Menu

Homemade Buttermilk Pancakes

*Served with whipped cream blue berries & maple syrup
(wh, mk, pn, tn, sp, eg) €13.50*

Egg Benedict

*Poached egg, English muffin, Hollandaise sauce, maple smoked
bacon
(wh,mk eg, sp) €12.50*

Scrambled Egg

*Smashed avocado, sourdough toast, rocket leaves, Ballymaloe
relish
(eg, wh, tn, sp) €11*

Brioche French Toast

*Served with bacon, maple syrup, macerated strawberries
& mascarpone cheese
(wh, dr, eg, sp, sy, in) €13.50*

Goat Cheese, Spinach Bruschetta

*Served with semi sundried tomato & red onion marmalade
(wh, mk, pn, sp, tn) €12.50*





Galway Bay Smoked Salmon on Chive Pancake

Cucumber ribbon, Lemon crème fraiche, capers,
(fh, wh, tn, se, md, tn) €13

Grilled Steak Sandwich

Grilled 4oz beef steak cooked medium well,
wholegrain mustard, sautéed onion & mushroom
on toasted Homemade Sough dough Bread, roasted cherry
tomato, homemade chips
(wh, tn, sp, dr,md) €18

Whole Hog Breakfast

Bacon, sausage, pudding, free range fried eggs, hash brown
potato, roasted vine cherry tomatoes, sourdough / brown bread
(wh, tn, sp, eg, sy) € 15.00

Vegan Breakfast

Hash browns, vegan sausages, grilled flat cap mushroom, roast
cherry tomato, sourdough toast
in, wh, sp, €12.00

Porridge

Porridge made with oat milk, with homemade fruit & berry
compote & candid walnut Tn, €7.50

All Our Breads, Scones & Pastries are Homemade, produced by our Pastry Chefs

