

BRUNCH MENU

Eggs

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| - Flamenco eggs , egg "cocotte", Chorizo
black pudding, tomato concassée | 11.50 |
| - Eggs Benedict , poached egg, bacon & Hollandaise sauce | 11 |
| - Crab Benedict , poached egg, avocado & crabmeat
Hollandaise sauce | 12.50 |
| - Eggs Florentine , poached egg, spinach & Hollandaise sauce | 11 |
| - Eggs Royale , poached egg, organic smoked salmon
Hollandaise sauce | 12.50 |
| - Omelette (filling of your choice)
field mushrooms-tomato-spinach-ham
organic smoked salmon-Cheddar cheese | 11 |

Salads

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| - Prawn salad , tiger prawn, avocado, shrimp
pickled seaweed salad & Marie Rose sauce | 13.50 |
| - Super food salad , quinoa, pomegranate, avocado, citrus
pumpkin seeds & mustard dressing | 10.50 |
| - Chicken Caesar salad , lardons, egg, anchovies, Parmesan
golden croutons with chicken on Cos lettuce | 12.50 |
| - Smoked salmon salad , quinoa, pumpkin seeds
apple & citrus dressing | 12.50 |

Tasty plates

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| - Burrito , minced Irish beef, black beans, cumin, chorizo
avocado, pico de gallo & natural yoghurt | 10.50 |
| - Mushrooms on Sourdough , sautéed mushrooms, poached egg
truffle dressing on grilled sourdough | 9.50 |
| - Dylan Breakfast , two eggs cooked to your liking
Heaney cured back bacon
Ballinwillin wild boar black & white pudding
Keenan & Kennedy gold medal sausage
colcannon & smoked cheese croquette
grilled Sean Hussey & Sons mushroom and tomato | 13.50 |
| - Vegetarian Breakfast , two eggs, sautéed potatoes
spinach, chick pea fritter, grilled flat mushroom and baked tomato | 10.50 |
| - French toast , brioche, crispy bacon & maple syrup | 9.50 |
| - Pancakes , marinated berries and organic natural yoghurt | 9.50 |
| - Spicy chicken wings , blue cheese dip & celery | Regular 10.50
Large 16.50 |



TAVERN

Saturday, Sunday
&
Bank Holiday
11.00am - 4.00 pm

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&
Bank Holiday
11.00am - 4.00 pm

Tasty bits

- **Freshly baked scones**, clotted cream & mixed berry jam 4.50
- **Cinnamon & apple granola**, natural yogurt with a seasonal fruit purée 5.50
- **Organic porridge**, honey and mixed berries compote 4.50
- **Mixed fruit smoothie** 4
- **Fresh fruit platter**, seasonal fruit with natural yoghurt 9.50

From the grill served with French fries

- **Classic burger**, Irish beef burger caramelised red onions, mature Irish Cheddar tomato, mayonnaise & baby gem lettuce 15
- **Falafel burger**, spiced falafel, avocado & pico de gallo 10.50
- **Ibérico ham burger**, Ibérico minced pork, Pata Negra ham streaky bacon, onion ring & smoked mayonnaise 16.50
- **Irish sirloin steak sandwich**, toasted Ciabatta, lettuce, tomato blue cheese mayonnaise & onion jam 15.50

*Whilst we will do all we can to accommodate guests with food intolerance and allergies we are unable to guarantee that dishes will be completely allergen-free.
Please inform our team if you have any allergies*