

BREAKFAST

IRISH PORRIDGE OATS – with pumpkin seeds, raisins and maple syrup » 1,7*	4.90	ACAI BOWL (CA) – topped with banana, berrys, kiwi and granola » 6*	9.95
BRIOCHE FRENCH TOAST – with fresh berrys, berry compote, whipped cream and maple syrup » 1,3,7*	8.95	FLUFFY AMERICAN STYLE PANCAKE STACK – with nutella and banana, » 1,3,7,8*	8.95
SAUSAGE SARNIE – Thick butcher shop sausages smothered in our house smoked bacon jam and fresh roccola on toasted artisanal corn bread » 1*	6.95	ADD A CHIA PUDDING CUP TO YOUR BREAKIE © – Chia seed soaked in almond milk over night and topped with berry compote » 8	2.50

EGGS

Add ons - grilled halloumi - crushed feta - chorizo - streaky bacon - €2 each

THE WORKS – 2 sausages, thick cut bacon, smokey beans, black and white pudding, fried eggs, portobello mushroom and grilled tomato with thick cut toast » 1,3*			9.90
EGGS AND AVO (CA) – Smashed avo on toasted beetroot sourdough with soft poached hens eggs sprinkled with chilli flakes with grilled plum tomato and chimichurri » 1,3*			8.95
PEAS AND EGGS (CA) – Smashed peas with mint and lemon on toasted beetroot sourdough with soft poached hens eggs sprinkled with chilli flakes with grilled plum tomato » 1,3*			8.95
SHAKSHUKA (CA) – Slow cooked middle eastern spiced tomato, onion and bell peppers with two soft poach eggs, served crusty dipping bread » 1,3,*			9.50
SMOKEY BEANS ON TOAST (CA) – homemade smokey beans on crunchy white toast topped with fried eggs and avo » 1,3*			8.50
EGGS DRIFTWOOD – Poached eggs on top of toasted corn bread with slow smoked pulled pork and hollandaise sauce » 1,3,7,10*			9.95
SMOKED SALMON AND SRIRACHA OMELETTE © – smoked salmon and mixed herb omelette topped with avo and sriracha sauce » 3,4,7*			9.50

© = celiac friendly (CA) = celiac adaptable

*EU ALLERGENS LISTED 1-14 – 1.Cereals containing gluten 2.Crustaceans 3.Eggs 4.Fish 5.Peanuts 6.Soybeans 7.Milk 8.Nut 9.Celery 10.Mustard 11.Sesame seeds 12.Sulphur dioxide and sulphites 13.Lupin 14.Molluscs