

EDITION

BRUNCH

BUTTERMILK PANCAKES

Crispy bacon served with maple syrup

€16

Lemon curd, Mascarpone, toasted almonds

€16

LOADED BENNIE BREAKFAST ORGANIC CROISSANTS

BALLYCOTTON OAK SMOKED SALMON

Poached egg, sliced avocado, citrus hollandaise on a fresh croissant, charred lemon

€16.5

MAPLE CRISPY BACON

Poached egg, crispy bacon, smoked paprika hollandaise sauce on a fresh croissant

€16

BACON & EGGS

Thick-cut slice of sourdough toast, vine cherry tomatoes, smoked bacon, poached eggs, red onion relish

€17

TURKISH EGGS WITH HERB CHILLI BUTTER

Poached eggs, garlic yoghurt, chilli-butter drizzle, dill, sourdough toast
Add Spicy Chorizo

€16

+€3

AVOCADO ON TOAST

Smashed avocado, sautéed baby spinach, grilled garlic portobello mushroom, overnight baked plum tomato, roasted beetroot mousse, mixed seeds, sourdough toast [V][VE]

€16.5

BUFFALO CHICKEN WRAP

Crispy Buffalo chicken, cheddar cheese, iceberg lettuce, red onion, ranch dressing

€15

KOREAN CRISPY CHICKEN WRAP

Red cabbage slaw, shredded iceberg, pickled cucumber, red onion, sticky Korean BBQ dressing

€15.5

HAM & DUBLINER CHEESE MELT

Honey-baked ham, caramelised onion, mature cheddar, Ballymaloe relish, and toasted sourdough bread

€15

CLASSIC BLT

Crispy bacon, fresh lettuce and ripe tomatoes on toasted sourdough bread with mayonnaise

€14

SUPERFOOD WRAP

Red Pepper hummus, avocado, red onion, wilted black kale, sun-dried tomatoes [

€14

BOWLS & SALADS

GOJI BERRY, PECAN & APRICOT GRANOLA

Greek-style yoghurt, organic honey, coconut flakes

€11

SOUP OF THE DAY

Served with toasted sourdough bread
Please ask your server for more information

€9.5

CHICKEN CAESAR SALAD

Roasted chicken, crispy smoked pancetta, baby gem lettuce, sourdough croutons, homemade basil Caesar dressing, grated Parmesan

€19

HALLOUMI & HUMMUS SALAD

Roasted beetroot hummus, grilled halloumi, baby leaves, pickled red onion, quinoa, roasted beetroot, cherry tomato, basil, citrus dressing

€18

KOREAN CHICKEN RICE BOWL

Panko crispy chicken, Korean BBQ glaze, basmati rice, avocado, crispy kale, pickled cucumber, ruby slaw, sesame seeds, sriracha mayo drizzle

€20

CLONAKILTY BLACK PUDDING & BACON SALAD

Mixed leaves, cherry tomato, red onion, cucumber, poached egg, aged balsamic dressing

€19

SIDES €5

HOUSE FRIES

With garlic aioli

CUP OF SOUP

SWEET POTATO FRIES

With garlic aioli

Our fare is shaped by long-standing relationships with Irish producers, where local ingredients are sourced via sustainable practices. From the farm to your table, we serve only the freshest seasonal produce, along with free-range eggs and premium Irish beef and chicken.

MORNING PASTRIES €4.8

Morning pastries served until 11.30AM

Fruit Scone

Plain Scone

Scones served with fresh cream,
jam & butter

Cinnamon Roll Cruffin Style

All Butter Croissant

Almond Croissant

Chocolate Twist

Pastries & scones are handcrafted by
Tartine Organic Bakery

Please see our Dessert Menu for more.

DRINKS

Hot Drinks

Espresso	€4
Americano	€4.2
Cappuccino	€4.7
Latte	€4.7
Flat White	€4.7
Mocha	€4.7
Chai Latte	€5.2
Matcha Latte	€4.5
Irish Breakfast Tea	€4.9
Hot Chocolate	€3.8

Organic Tea Selection €4

Camomile | Earl Grey | Peppermint | Green Tea | Wild Berry

Parlour House Blend coffee is used, supplied, and blended in Ireland by Findlaters

Iced Drinks

Iced Matcha €5

Add Strawberry/ Mango Syrup 50c

Iced Americano €5

Iced Latte €5

Add a Syrup 50c

Vanilla / Hazelnut [2.2] / Caramel

Alternative Milks 30c

Soy [8] / Almond [2.1] / Oat Milk [1.4] / Coconut Milk [8]

House Smoothies €7

Forrest Fruits

Mixed wild berries, banana, milk

Tropical Punch

Banana, cloudy apple, pineapple, mango & coconut

Homemade Lemonades €7

Green Apple & Rhubarb

Apple and rhubarb syrup, fresh lemon juice, sparkling water

Watermelon

Watermelon, fresh lemon juice, sparkling water

Mango & Passionfruit

Mango, passionfruit, fresh lemon juice, sparkling water

Soft Drinks €4.75

Coca-Cola

Coca-Cola Diet

Coca-Cola Zero

Club Orange

7UP

7UP Free

San Pellegrino Lemon | Orange

Freshly Squeezed Apple Juice | Orange Juice

€5

Cocktails

Mimosa €11

Prosecco, fresh orange juice

Bellini €11

Prosecco, peach

Aperol Spritz €12

Aperol Liqueur, Prosecco, soda

Mango & Passionfruit Spritz €12

Mango, passionfruit, Prosecco, soda

Hugo €12

Elderflower, Prosecco, mint, lime

Wine

Red

Doppio Passo, Primitivo, Italy €9, €35

A dense bouquet of black fruits such as cherries, blackberries

La Villette Cabernet Sauvignon, France €9.5, €36

Elegant notes of liquorice, roasted coffee beans and dark chocolate

Vista Flores Malbec, Argentina €10.5, €42

Elegantly structured showing ripe blackberry and blackcurrant fruit

White

Blanco la Seca Verdejo, Spain €8.5, €34

Straw yellow with green hues, bright, fresh and balanced aromas

Santa Margherita Pinot Grigio, Italy €9.5, €39

Clean, intense aromas of golden delicious apples and pears

Opawa, New Zealand Sauvignon Blanc €10, €40

The palate is refreshing and intense, displaying crisp citrus notes

Rosé

Marques de Cáceres Excellence Rose, Spain €9, €35

Pale rosé colour with rose petals and refined notes of peaches

Bubbles

Serena Spago, Prosecco €9.5, €36

Brilliant hue and inviting, faintly citrus-like aromas

Möet & Chandon, Brut Impérial NV Epernay 200ml €37

Vibrant notes of green apple and citrus fruits on the nose, accompanied by mineral nuances, hints of white flowers, as well as aromas of brioche and fresh nuts

