

# 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

#### TURKISH EGGS WITH HERB CHILLI BUTTER

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

€16

Add Spicy Chorizo

+€3

#### BACON & EGGS

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

€17

#### BIG BREAKFAST BAP

Irish bacon, pork sausages, fried egg, Guinness Ketchup, sesame brioche bun

€15

Add Clonakilty black/white pudding

+€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

#### COURGETTE AND FETA FRITTERS

Crispy courgette fritters, whipped feta, poached egg, spinach, lemon oil

€17

#### 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

#### GRILLED CHICKEN CIABATTA

Grilled chicken, avocado & herb dressing, cucumber ribbons, baby gem, toasted ciabatta

€16

#### SUPER FOOD WRAP

Beetroot hummus, grated carrot, spiced quinoa, smashed avocado, mixed leaves

€15

## 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

### WARM QUINOA AND TENDERSTEM BROCCOLI SALAD

Quinoa, tenderstem broccoli, baby spinach, roasted squash, toasted seeds, lemon-ginger dressing

€17.5

### BANG BANG CHICKEN BOWL

Spicy peanut chicken with basmati rice, shredded carrots, pickled red cabbage, sliced avocado, cucumber topped with coriander and sesame seeds

€19

### SMOKED SALMON POKE BOWL

Rice, smoked salmon, edamame beans, black kale, avocado, dill creme fraiche

€20

## 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.



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## 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	€4.9
Irish Breakfast Tea	€3.8
Hot Chocolate	€5

### 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 Americano	€5
Iced Matcha	€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

#### Vitamin Boost

Strawberries, banana, rhubarb, lime & fresh orange juice

#### Tropical Punch

Banana, cloudy apple, pineapple, mango & coconut

### Homemade Lemonades €7

#### Raspberry & Wild Strawberry

Raspberry, wild strawberry, 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



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