



BAKERY

All Butter Croissant	€4.5
Almond Croissant	€5
Pistachio Matcha Croissant	€5.2
Cinnamon Roll Cruffin Style	€5
Chocolate Twist	€4.8
Matcha White Chocolate Cookie	€4.6
Fruit Scone	€4.5
Plain Scone	€4.5

Scones served with fresh cream, jam & butter

BREAKFAST & BRUNCH

EDITION BREAKFAST BUN	€14.5
Grilled bacon, fried egg, mature cheddar, caramelised onion, brown sauce aioli, toasted brioche	

GREEN GODDESS EGGS BENEDICT	€16.5
Soft poached eggs, wilted spinach, whipped feta, sliced avocado, dill Hollandaise, toasted sourdough	

TRUFFLE SILK EGGS	€11.5
Creamy scrambled eggs, black truffle cream, crispy shallots, toasted sourdough	

EDITION PROTEIN BREAKFAST	€18
Soft scrambled eggs, hot-smoked salmon, whipped cottage cheese, roasted cherry tomatoes, edamame, toasted seeds, chilli flakes	

BROWN BUTTER PANCAKES	€15
CHOOSE Dark cherry compote, coconut flakes, natural yoghurt OR Maple and bacon: sweet cured crispy bacon, maple syrup, Maldon sea salt flakes	

ALL-DAY PLATES

BURRATA & ROASTED TOMATO	€17
Burrata, heritage tomatoes, basil oil, grilled focaccia	

HALLOUMI & HUMMUS CRUDITÉ	€17
Grilled halloumi, lemon olive oil hummus, cucumber, carrots, celery sticks, fennel, toasted flatbread	

GRILLED CHICKEN, GREENS & AVOCADO	€19.5
Grilled Irish chicken breast, baby leaves, charred broccoli, avocado, toasted seeds, salsa verde	

BEEF CHIMICHURRI ON BRIOCHE	€21
Pulled slow-cooked Irish beef, roasted garlic crème fraiche, rocket, pickled red onion, chimichurri & warm flatbread	

SANDWICHES

ROASTED VEGETABLE & WHIPPED FETA FOCACCIA	€15
Roasted peppers, courgette, whipped feta, basil pesto, rocket, pickled red onion & hot honey	

GREEN GODDESS CLUB	€15
Chicken, avocado, cucumber, baby gem, herby avocado, bloomer bread	

TUNA CRUNCH MELT	€15.5
Yellowfin tuna, mature cheddar, red onion, celery, lemon & Dijon aioli, sourdough	

BOWLS & SALADS

GLOW BOWL	€21
Miso-glazed salmon, brown rice, kimchi, avocado, sesame crunch, yuzu dressing	

HOT HONEY CHICKEN BOWL	€19.5
Crispy chicken, brown rice, red cabbage, pickled cucumber, lime & honey yoghurt, chilli crunch	

GREEN FALAFEL BOWL	€18
Falafel, turmeric hummus, roast beets, herbs, tahini dressing, grilled flatbread	

CAESAR SALAD	€18.5
Grilled chicken breast, crispy bacon, cos lettuce, garlic & herb croutons, grated Parmesan, Caesar dressing	

SIDES

HOUSE FRIES	€5
With garlic aioli	

SWEET POTATO FRIES	€5
With garlic aioli	

SOUP OF THE DAY	€9
Served with Guinness bread	

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.

FOR INFORMATION ON ALLERGENS, PLEASE SCAN THE QR CODE



EDITION

ESPRESSO BAR

Espresso	€4
Americano	€4.2
Cappuccino	€3.7
Latte	€4.7
Flat White	€4.7
Mocha	€4.7
Iced Americano	€5
Iced Latte	€5

MATCHA BAR

Classic	€4.5
Matcha Latte	€5.5
Strawberry Matcha Cloud	€5.5
Pistachio Matcha Latte	€5.5

HOT CHOCOLATE

After Eight	€4.8
Hazelnut Cream	€4.8

SPECIALITY TEAS

Supreme Matcha Green	€4
Earl Grey	€4
Mint Matcha Green	€4

CAFFEINE FREE TEAS

Turmeric, Ginger & Orange	€4
Spiced Vanilla Chai	€4
Chamomile, Vanilla & Manuka Honey	€4
Three Mint	€4
Lemongrass & Ginger	€4
Three Chamomile	€4
ADD A SYRUP	50c
Vanilla / Hazelnut [2.2] / Caramel	

ALTERNATIVE MILKS	30c
Soy [8] / Almond [2.1] / Oat Milk [1.4] / Coconut Milk [8]	

SMOOTHIES

TROPICAL PUNCH	€7
Papaya, mango, passion fruit, coconut milk	

MATCHA FUEL	€7
Matcha, avocado, oat milk	

ICED & WELLNESS DRINKS

KOMBUCHA	
LIGHTBREW	
VIGO Acai	€5.5
VIGO Original	€5.5
Longbrew	
BIO VIGO Yerba Mate	€5.5
BIO VIGO Mango + Maracuja	€5.5
LAVENDER LEMONADE	€7
Lavender syrup, fresh lemon juice, sparkling water	

STRAWBERRY-GINGER LEMONADE	€7
Strawberry & ginger syrup, fresh lemon juice, sparkling water	

SOFT DRINKS

Coca-Cola, Coca-Cola Diet, Coca-Cola Zero, Club Orange, 7UP, 7UP Free	€4.8
San Pellegrino Lemon Orange	€4.8
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	

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RED WINE

Glass Bottle	
DOPPIO PASSO, PRIMITIVO, ITALY	€9 €35
A dense bouquet of black fruits such as cherries and 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 WINE

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

MARQUÉS DE CÁCERES EXCELLENCE ROSÉ, 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	

