

— EDITION

Buttermilk Pancakes

Crispy bacon served with maple syrup

€16

Dark chocolate, peanut butter and banana [V]

€16

Loaded Bennie Breakfast Organic Croissants

Ballycotton Oak Smoked Salmon

€16.5

Poached egg, sliced avocado, citrus hollandaise, charred lemon

Maple Crispy Bacon

€16

Poached egg, crispy bacon, smoked paprika hollandaise sauce

Chorizo & Black Pudding Hash

€17

Poached eggs, chorizo, Clonakilty black pudding crumb, crispy patatas, balsamic onions, hollandaise sauce

Add grilled halloumi

+€3

Turkish Eggs

€15.5

Poached eggs, herb-infused garlic Greek style yoghurt, drizzled with a spiced browned butter infused with paprika, chilli and red pepper, sourdough crusty bread [V]

Add Spicy Chorizo

+€3

Avocado On Toast

€16.5

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

Chicken Sweet Chilli Wrap

€15.5

Crispy chicken goujons, garlic mayo, sweet chilli dressing, pickled onion, baby gem lettuce

Ham & Dubliner Cheese Melt

€15

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

Bretzel Everything Bagel

€15.5

Bretzel bagel, lime and dill cream cheese, Ballycotton Oak smoked salmon, rocket

Super Food Wrap

€15

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

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.

Apple & Cinnamon Granola

€11

Toasted oats with apple compote, hazelnuts and pumpkin seeds, honey served with Greek-style yoghurt

Soup of The Day

€9.5

Served with toasted sourdough bread

Please ask your server for more information

Bowls & Salads

Chicken Caesar Salad

€19

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

Goat's Cheese & Beetroot

€18

Warm goat's cheese with roasted beetroot, toasted walnuts, mixed leaves, honey-balsamic dressing

Bang Bang Chicken Bowl

€19

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

Sides €5

House Fries

With garlic aioli

Cup of Soup

Sweet Potato Fries

With garlic aioli

Morning Pastries €4.8

Morning pastries served until 11.30

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.

FOR INFORMATION ON ALLERGENS, PLEASE CONSULT YOUR SERVER.



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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
	€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, 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 €9, €35
Doppio Passo, Primitivo, Italy
A dense bouquet of black fruits such as cherries, blackberries

Vista Flores Malbec, Argentina €10.5, €42
Elegantly structured showing ripe blackberry and blackcurrant fruit

La Villette Cabernet Sauvignon, France €9.5, €36
Elegant notes of liquorice, roasted coffee beans and dark chocolate

White €8.5, €34
Blanco la Seca Verdejo , Spain
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 €9, €35
Marques de Cáceres Excellence Rose, Spain
Pale rosé colour with rose petals and refined notes of peaches

Bubbles €9.5, €36
Serena Spago, Prosecco
Brilliant hue and inviting, faintly citrus-like aromas

