

SATURDAY BRUNCH.

Porridge	Organic Irish gluten free oats, finished with oat milk and topped with Irish rhubarb, banana, toasted seeds and toasted almonds (vegan)	5
Yogurt Bowl	Creamy Irish yogurt swirled with seasonal fruit, almonds, goji berry granola and bee pollen (vegetarian)	5
Vanilla Ricotta Toast	Toonsbridge Irish ricotta infused with vanilla topped with lightly stewed apples and banana with a hint of nutmeg	7.5
Mushrooms on Toast	Irish Shiitake, oyster and chestnut mushrooms with crumbled black pudding on edamame and spinach pesto, sprinkled with Irish chervil	9.5
Turkish Eggs Menemen	Scrambled Eggs, tomato and roasted red pepper sauce with feta , yogurt and black olives served on a home-made naan bread	12.5
As One Hash Up	Pan-Fried Irish purple, violetta and pink fir potatoes with chorizo and scallions, topped with 2 poached eggs	11.5
Lamb Flatbread	Grilled smoky aubergine, tomato and chickpeas with minted Irish yogurt on house-made naan bread	12
Salmon Special	Organic Smoked Salmon, spinach and edamame pesto with 2 poached eggs on LeLevain Sourdough	12.5
Steak and Eggs	Rare Irish rump steak with an almond crust, served with pan-fried potatoes, poached egg, sauerkraut and spinach	14.5
Organic Poached or Scrambled Eggs	Served on LeLevain Sourdough	6.5

Sides

Flatbread and Dips with fermented chili and hummus dip	6
Halloumi and Aubergine served with fermented chili dip and hummus	6

Turn over for our drinks menu and please ask for our Alcohol Menu