

# The Secret Garden

## Brunch Menu

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### ALLERGEN GUIDELINES

*V - Vegetarian VE - Vegan*

*We welcome guests with special dietary requirements. Please alert a member of our staff if you have any allergies or intolerances and we try to accommodate your needs.*

*The following denotes which of the allergens apply to each of the dishes*

*1. Gluten 2. Eggs 3. Fish 4. Peanuts 5. Soybeans 6. Milk 7. Nuts 8. Mustard 9. Sesame 10. Lupin 11. Celery 12. Sulphur Dioxide  
13. Crustaceans 14. Molluscs*

*Nuts may consist of walnuts, hazelnuts, almonds, pistachio, pine nuts, chestnuts*

*Cereals containing gluten may consist of wheat, durum, emmer, semolina, spelt, farina, farro, graham, Khorasan wheat, einkorn wheat, rye, barley, triticale, wheat starch.*

*Rapeseeds oil is used in the cooking of all grilled meats/vegetables/deep fried product*

*All our beef is 100% Irish*

*We consciously purchase items from sustainable sources. We support local growers and producers where possible. Our suppliers are FX Buckley, Keelings, Pallas foods, La Rousse, Kish Fish, Italicatessan, O' Mahony Meats*

# THE ALEX

REST · RELAX · ROAM

The  
Secret  
Garden

## Brunch Menu

### Açaí bowl – 12.50

Banana, acai & mixed berries smoothie, topped with strawberry, maple syrup walnuts & oat crumble, coconut & chia seeds

(V) 1 oat, 2, 5, 6

### Cacao & Chia Buckwheat Granola – 10

Hazelnut, 10% fat natural yoghurt, mixed berries, mint, Highbank Orchard syrup

4, 5, 6, 7 (Hazelnut), 9

### Overnight oats – 10

Honey and rhubarb confit, almond flakes, coconut shavings, vanilla soya yoghurt

4, 5, 7 (Almonds), 9, 12

### Bircher muesli – 10

Organic oats, chia seeds, coconut, goji berries, almond, walnut, golden raisins, mango compote and passionfruit

4, 5, 7 (Almonds, Walnuts), 9, 12

### Protein pancakes – 12.50

Maple syrup, chocolate drops, strawberries, peanut butter, Chantilly cream

(V) 1 oat, 2, 5, 6

### Shakshuka baked eggs – 12.50

Squash, onion, coriander, feta cheese, heirloom tomato, chilli, sourdough bread

(V) 1 wheat, rye, barley, durum, 2, 12

### Chicken Croissant – 15.50

Southern fried chicken, pickled red cabbage, lettuce, roasted garlic mayo, house cut chips

1 wheat, 2, 4, 6, 7, 8, 11, 12

### Lobster roll – 21.50

Buttered poached lobster, celery, lettuce, remoulade, grilled brioche, house cut chips & hollandaise

1 wheat, 2, 3, 6, 7, 8, 11, 13, 14

### Breakfast salad – 15

Streaky bacon, pudding, sautéed potatoes, mesclun greens, poached egg, sundried tomatoes, pine nuts, wholegrain mustard dressing

1 wheat, 2, 5, 8

### Vegan sausage sandwich – 12.50

Malted brown bloomer, vegan sausages, baby spinach, coriander hummus, tomato & basil relish, salad

(VE) 1 wheat

### Braised beef arancini – 15

Honey roasted rainbow carrots, parsnips, king oyster mushrooms, heirloom tomato & aged balsamic compote

1 wheat, 2, 6, 12

### Baked camembert cheese to share – 15

200g camembert Bonchoix, rosemary, garlic, honey glazed oat & nuts mix, baby pear, toasted sourdough

(V) 1 wheat, rye, barley, durum, 4, 6, 7, walnut, peanut, almond, 12

### Tomato, basil & parmesan scrambled eggs – 11

Lemon, grilled sourdough & sour cream

Add streaky bacon +3

Add smoked salmon + 4.50

Add black & white pudding +3

(V) 1 wheat, rye, barley, durum, 2, 6

### Beef burger – 17

Gem lettuce, tomato, jalapeño relish, bacon, red cheddar, crispy onion, basil mayo, brioche bap, house cut chips

1 wheat, 6, 8

## SIDES

Loaded parmesan fries, truffle mayo €4.50

(V) 1, 2, 6, 8, 12

House cut chips €4.50

(V) 1, 8, 12

Sweet potato fries, piri-piri mayo €4.50

(V) 1, 2, 6, 8, 12

Zuch ini chips, roasted garlic mayo €4.50

(V) 1, 2, 6, 8, 12

## PASTRIES

Croissant €3.25 1 wheat, 2, 6, 7

Almond croissant €3.25 1 wheat, 2, 4, 6, 7

Cinnamon swirl €3.50 1 wheat, 2, 6, 7

Pain au chocolat €3.50 1 wheat, 2, 6, 7, 9

## DESSERTS

Dark chocolate & coconut tart €7.50

Orange sorbet, raspberry coulis, toasted pistachio

(V) 4, 5, 7, Almonds, Peanuts

Cookie skillet to share €10

Vanilla ice-cream, lashings of butterscotch sauce

(V) 1 wheat, 2, 5, 6

Paganini baileys cheesecake €7.50

Clotted cream, lemon & mango purée

(V) 1 wheat, 2, 5, 6

Sticky toffee pudding €7.50

Vanilla ice cream caramel

(V) 1 wheat, 2, 6, 7

## COCKTAILS €10

### MIMOSA

Prosecco, Orange Juice

### GRAPEFRUIT MIMOSA

Prosecco, Grapefruit Juice

### ESPRESSO MARTINI

Vodka, Coffee Liqueur, Espresso

### VG&T

Seedlip Non-Alcoholic Gin, Blueberry Syrup, Lime Juice, Elderflower Tonic

### BLOODY MARY

Vodka Homemade Bloody Mary Mix

### APEROL SPRITZ

Aperol, Soda Water, Prosecco

### SECRET SPRITZ

Ketel One Peach & Orange Blossom Vodka,

Peach Bitters, Laurent Perrier Champagne

## SIGNATURE COCKTAILS €10

### Night of Passion

White Rum, Apricot Brandy, Passion Fruit Liqueur, Passion Fruit Syrup, Coconut Syrup, Pineapple Juice

### Café Atienza 6

Irish Whiskey, Cold Brew, Brown Sugar Syrup, Chocolate Bitters, Vanilla Cream

### Piano Piano Almonds, 6

Coffee Liqueur, Amaretto, Frangelico, Butterscotch, Coconut Rum, Vanilla Cream, Chocolate Syrup, Lady Fingers, Grated 85% Dark Chocolate

Please share your experience with us @thealex dublin #thealexsecretgarden 