

BRUNCH MENU BOTTOMLESS COCKTAILS - BOTTOMLESS MIMOSAS / BELLINIS 23PP

STARTERS

CRISPY PORK BELLY. APPLE PUREE. SLAW

BRUSCHETTA. BUFFALO MOZZARELLA. VINE TOMATOES. BASIL PESTO

LOBSTER & CHORIZO CROOUETTES. GARLIC & LIME DRESSING. BABY LEAVES

TERIYAKI BEEF SKEWERS, CITRUS & CHILLI DRESSING

SALT 'N' PEPPER SQUID, LEMON AIOLI

MAINS

BUTTERMILK CHICKEN, BELGIAN WAFFLE, FRIED EGG, BACON, MAPLE SYRUP

TRIO OF CORN TACOS - BARBACOA BEEF / CRISPY PRAWN / PULLED PORK, RAINBOW SLAW & SALSAS

BACON CHEESEBURGER. TOMATO. LETTUCE. GHERKINS & BACON

PUMPKIN & SPINACH BURGER - ONION TAPENADE, SMOKED GOUDA CHEESE, HOUSE RELISH

EGGS BENEDICT - TWO ORGANIC EGGS, CRISPY BACON, HOLLANDAISE, FRIES

SIDES ANY 3 SIDES FOR 15

FRIES 5.5 / RAINBOW SLAW, SPICED CASHEWS 5.5 / BUTTERED GREENS 5.5 / PARMESAN & TRUFFLE FRIES 6

GARLIC BAGUETTE 5.5 / BAKED POTATO. SOUR CREAM & CHIVES 5.5 / ROCKET SALAD. BALSAMIC & PARMESAN 6

DESSERTS

CHOCOLATE & TOFFEE PROFITEROLES. NUTELLA CHOCOLATE SAUCE. PRALINE

CHOCOLATE BROWNIE, HONEYCOMB SAUCE, SALTED CARAMEL ICE CREAM

HOT APPLE CRUMBLE WITH HONEY NUT CRUMBLE, MADAGASCAN VANILLA ICE CREAM

2 COURSES 27 / 3 COURSES 33

MENU SELECTION

GROUPS OF 10 - 30 ~ 5 STARTERS, 5 MAINS AND 3 DESSERTS GROUPS OF 30 - 49 ~ 4 STARTERS, 4 MAINS AND 3 DESSERTS GROUPS OF 50+ ~ 2 STARTERS, 2 MAINS AND 2 DESSERTS

All Beef is 100% Grass Fed Irish.

Please be advised a discretionary service charge of 10% is added to tables of five or more. All tips are distributed entirely to our staff.