

**LOVE
WHAT
YOU
EAT**



**EAT
WHERE
YOU
LOVE**

CHRISTMAS BRUNCH MENU 2 COURSES PER PERSON (STARTER & MAIN) €32

BOTTOMLESS COCKTAILS (1HR & 45 MINS FROM THE START TIME OF YOUR RESERVATION)

MIMOSA €25 | BELLINI €25 | APEROL SPRITZ €29 | HUGO SPRITZ €29

FROZEN MARGARITA €32 | FROZEN HAVANA CLUB PINA COLADA €32



STARTERS

CRISPY PORK BELLY, APPLE PUREE, SLAW

HEIRLOOM TOMATO & BUFFALO MOZZARELLA BRUSCHETTA, BASIL PESTO & REDUCED BALSAMIC

IBERIAN HAM & MANCHEGO CROQUETTES, GARLIC AIOLI, MARINATED CHERRY TOMATOES IN EXTRA VIRGIN OLIVE OIL

SWEET & SPICY DUCK WINGS, SESAME, SPRING ONION & CORIANDER, CROZIER BLUE CHEESE DIP

SALT N PEPPER SQUID, LEMON AIOLI

SURF N TURF TACOS, CRISPY PRAWNS & PULLED BEEF BRISKET

MAINS

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

EGGS BENEDICT, TWO ORGANIC EGGS, CRISPY BACON, HOLLANDAISE

BEEF HASH, LYONNAISE POTATO, PARSLEY, SRIRACHA HOLLANDAISE, POACHED EGG & BALSAMIC VINAIGRETTE

60Z/170G ANGUS CHEESEBURGER, CHEDDAR, LETTUCE, GHERKINS, ONION KETCHUP, TARRAGON MAYO

RIGATONI CARBONARA, SMOKED BACON, TRUFFLE POACHED, ORGANIC EGG, AGED PARMESAN

BUTTERMILK CHICKEN CAESAR BURGER, BACON & PARMESAN MAYO, COS LETTUCE, GARLIC & ONION RELISH

SIDES €6 EACH / ANY 3 SIDES €15.75

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

GARLIC BAGUETTE / BAKED POTATO, SOUR CREAM & CHIVES / ROCKET SALAD, BALSAMIC & PARMESAN

DESSERTS €9

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

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.