



BRUNCH

Natural Yoghurt €8
Homemade Granola, Nuts, Dried Fruit, Seeds & Berries (N)

French Toast €9
Brioche, caramelised banana, toasted almond, chocolate sauce (G,MK)

Syrian Flatbread €10
Tomato Salsa, herb oil,
Ardsallagh Greek style cheese (G, MK)

Beans on Sourdough €9
Truffled white beans, fried mushroom, rocket (vegan) (G,E)
Add 2 poached eggs (€2)

Shakshuka €11
Moroccan baked eggs, tomato, aubergine,
baby spinach, sourdough (G,E)

Kedgerree €13
Curried basmati, Sally Barnes' smoked haddock,
soft boiled eggs(F,E)

Rosscarbery Black Pudding Hash €12
Baby potatoes, spring onion, poached eggs,
spicy salsa roja (G,MD,E)

Brunch Taco €12
Corn Taco, scrambled egg, chorizo, tomato salsa
& avocado (E)

COCKTAILS

Bloody Mary €10.50
Vodka, tomato juice, horseradish,
pickled onion, tabasco,
Worcestershire sauce, celery salt,
cracked black pepper

Plumbellini €11
Plum & tamarind purée,
topped with Prosecco

Espresso Martini €11.50
Vodka, fresh espresso, coffee liqueur,
Demerara syrup

Cranberry & Rosemary cooler €11
Rosemary infused Vodka, Cranberry
& grapefruit juice

SIDES

Garlic & Herb Roasties €5

Rocket, cucumber
& Ardsallagh cheese salad €5

Chorizo spice bag €5

**Due to the varied cooking times of our dishes, they may arrive at different times at your table.*

ALLERGENS
All 14 allergens are openly used throughout our kitchen. Trace amounts may be present at all stages of cooking. Please refer to the following guide:

Gluten = G; Crustaceans = C; Eggs = E ;Fish = F ;Molluscs = M; Nuts = N; Soybeans = S; Peanuts = P; Milk = MK; Celery = CY; Mustard = MD; Sesame Seeds = SS; Sulphites = SP; Lupin = L



WINES

WHITE

Autentico Macebo (Spain) Light, fresh, balanced with fruity notes	7.00 28.00
Les Pins De Camille Picpoul De Pinet (Languedoc, France) Light & dry, with notes of citrus & white flowers	7.50 30.00
Piedra Del Mar Albarino (Spain) Soft & fresh with citrus aromas & a light hint of dried orange peel	8.00 32.00
Vin De Frantz Sauvignon Blanc (Loire Valley, France) Fresh & zesty, with notes of citrus, gooseberry & grapefruit	9.90 36.00

RED

La Croix St Pierre Merlot (France) Aromas of dried fruit, vanilla & sweet, lightly spiced oak	7.00 28.00
Santalba Vina Hermosa Tempranillo Rioja (Spain) Aromatic, fruity & fresh with a vanilla sweetness	8.00 32.00
Don David Malbec (Argentina) Rich & concentrated with notes of oak & plum	8.50 34.00
Vino Nato Disobediente (Vento, Italy) Light & cherry fruited, served chilled	9.50 ^{1 litre btl} 45.00

ORANGE

Baglio Bianco Unfiltered Orange Wine (Italy) Crisp & rich wine, with notes of baked apple & spic	9.10 36.00
---	-------------

ROSÉ

New Star, Rosé Grenache (Languedoc, France) Light & fresh, with notes of small red berries	7.00 28.00
---	-------------

SPIRITS

GIN

Cork Dry Gin	5.50
Maharani Gin	6.30
Dingle Gin	6.50
Beara Gin/ Pink Gin	6.50
Berthas Revenge	7.50

WHISKEY

Green Spot	8.00
Red Breast 12	9,00
Nikka Coffey Grain	10.00
Red Breast Lustau	11.50
Midleton Very Rare	19.00

TEQUILA

Ocho 8 Blanco	5.80
Patreon XO	6.50
Corazon Reposado	6.50
Casamigos Blanco	9.00
Vida Mezcal	9.00