

**BREAKFAST** 07.30am - 11.30am

<b>Porridge</b>	<b>5</b>
Organic Irish gluten free oats, finished with oat milk and topped with apple, banana, toasted seeds and toasted almonds <i>(vegan)</i>	
<b>Yoghurt Bowl</b>	<b>5.9</b>
Creamy Irish yoghurt swirled with crushed blueberries, topped with bananas, almonds, goji berry granola and bee pollen <i>(vegetarian)</i>	
<b>Vanilla Ricotta Toast with Apple and Banana</b>	<b>7.5</b>
Toonsbridge Irish ricotta infused with vanilla topped with lightly stewed apples and banana with a hint of nutmeg, topped with roasted caramelised walnuts <i>(vegetarian)</i>	
<b>As One Hash Up</b>	<b>11.5</b>
Pan-fried Irish purple, violetta and pink fir potatoes with chorizo and scallions, topped with 2 poached eggs	
<b>Salmon Special</b>	<b>12.5</b>
Organic Smoked Salmon, spinach and edamame pesto with 2 poached eggs on Le Levain Sourdough	
<b>Organic Poached or Scrambled Eggs</b>	<b>6.5</b>
Served with LeLevain Sourdough	

**ADD ON'S**

**BRUNCH** 07:30am Onwards

<b>Harissa Fried Eggs with Yogurt and Dill</b>	<b>11.5</b>
Served on home-made naanbread topped with Toonsbridge feta and biotic yogurt	
<b>Mushrooms on Toast</b>	<b>9.5</b>
Irish shiitake, oyster and chestnut mushrooms with crumbled black pudding on an edamame and spinach pesto, sprinkled with Irish chervil <i>(omit black pudding for vegan option)</i>	
<b>Turkish Eggs Menemen</b>	<b>12.5</b>
Scrambled eggs tomato and roasted red pepper sauce with feta yogurt & black olives served on home-made naanbread	
<b>Steak and Eggs</b>	<b>14.5</b>
Rare Irish rump steak with an almond crust, served with pan-fried potatoes, 2 poached eggs, sauerkraut and spinach	
<b>Slow Roasted Shoulder of Lamb on Flatbread</b>	<b>12</b>
Grilled smokey aubergine, tomato and chickpeas with minted Irish yogurt on house-made naan bread	
<i>Add a choice of protein/veg/good fats/sides to your dish</i>	

**SIDES**

<b>Flatbread and Dips</b>	<b>6</b>
House-made naanbread served with 'as one' hummus and fermented green chilli dip <i>(vegan)</i>	
<b>Halloumi and Aubergine</b>	<b>6</b>
Toonsbridge halloumi wrapped in grilled aubergine and served with a fermented chilli sauce <i>(vegetarian)</i>	

**LUNCH** 12pm Onwards

<b>Soup of the day</b> <i>(please ask server for details)</i>	<b>6.5</b>
Served with Le Levain Sourdough	
<b>Irish Mushroom and Miso Broth</b>	<b>10</b>
Irish mushrooms and greens, radish and silken tofu, soba noodles and seaweed salt	
<b>Beef Bone Broth with Rare Sliced Beef</b>	<b>11</b>
With rare beef, salt baked kohlrabi, soba noodles, chard & pickled red onions	
<b>Chicken and Slaw in Biotic Mayo &amp; Yogurt Dressing</b>	<b>9.5</b>
Organic Irish chicken, celery, apple, horseradish and baby kale with biotic mayo and Irish yogurt dressing	
<b>Beef Rigatoni</b>	<b>13.5</b>
Beef chuck slow cooked in red wine, green olives, roasted walnuts, Parmigiano Reggiano and wild garlic, drizzled with basil and cashew pesto	
<b>Daily Fish Special</b> <i>(please see menu for details)</i>	
<b>Salad Plate</b> <i>(please ask your server for details)</i>	<b>10</b>
3 seasonal salads to choose from	

**SANDWICHES**

<b>Organic Pulled Chicken</b>	<b>6.9</b>
Organic Irish chicken, biotic Mayo, green pea hummus and red onion	
<b>Beef Kimchi</b>	<b>6.9</b>
Beef Brisket, kimchi, biotic mayo and rocket leaves	
<b>Roast Veg and Ricotta</b>	<b>6.5</b>
Grilled aubergine and courgette, Toonsbridge ricotta and rocket	
<b>Daily Special Sandwich</b> <i>(Please see menu for details)</i>	