

BREAKFAST 7.30am - 11.30am

Porridge 5
Organic Irish gluten free oats, baked apple & gooseberry jam, buckwheat, almond & cinnamon crumble (*vegan | gf*)
Add: dark chocolate 70% €2 | almond butter €2 | Irish honey €1

Yogurt Bowl 6
Creamy Irish yogurt with berry compote topped with housemade gf seeded granola & fresh mint (*vegetarian | gf*)
Add: dark chocolate 70% €2 | almond butter €2

Sourdough Toast 3.90
Served with housemade preserves - choose any two nutella | cultured butter | raspberry jam

Organic Poached | Fried | Scrambled Eggs 6.5
Organic eggs with organic spinach and served with Le Levain sourdough (*vegetarian*)
+€1 for scrambled eggs

See Add on's to build your dish

Add freshly squeezed Orange Juice to any dish €3.5

BRUNCH 07:30am Onwards

Potato Boxy 11.5
Griddled potato boxy, served with an organic poached egg, Irish smoked salmon and sour cream.
Add: Extra organic poached egg €2

Mushrooms on Toast 10.5
Irish shiitake, grey oyster mushrooms with crumbled black pudding on an edamame and spinach pesto served on sourdough bread (omit black pudding, +tofu for vegan option)
Add: Organic poached egg €2

Spanish Omelette 9.5
Irish organic eggs with mushrooms, organic potatoes and caramelised onion. Served on a side of rocket. (*vegetarian | gf*)
Add: chorizo €3.5 | black pudding €3.5

Miso Summer Cabbage 12.5
Pot roasted seasonal Irish summer cabbage, tahini & miso dressing, with spicy lentil pico de gallo (*vegetarian | vegan*)

Add on's:

Salty		Sweet	
Organic egg	2	Spinach	2
Chorizo	3.5	Seasonal greens	4
Black pudding	3.5	Halloumi	3.5
Mushrooms	3	Potato Roasties	4
		Almond butter	2
		Dark Chocolate	2
		Nutella	2.5

LUNCH 11:30pm Onwards

Beef Rigatoni 14.5
Beef brisket slow cooked in red wine, green olives, roasted walnuts, parmigiano-reggiano, cashew pesto and garlic, drizzled with basil oil (*gf pasta available*)

Chicken Chimichurri 15
Crispy free range chicken legs topped with chimichurri on a bed of roasted baby potatoes and mirin pak choi

Protein Plate 16.5
Crispy lamb shoulder marinated in chilli oil, spicy organic chicken, fried organic egg with sesame seeds, sauteed organic spinach coupled with baked chickpea's, pickled onion and mint yogurt.

SALAD BAR:

Seasonal salads to choose from, which are all vegetarian and gluten free. Please ask your server for details or see our Salad Bar for options.

The Small One 6.5
Choose 1 of our salads

The Regular One 9.5
Choose up to 3 or 4 salads

The Large One 13.5
The Regular One plus a meat/fish of your choice and an extra

ADD PROTEIN		EXTRAS	
Free range chicken Fish Jackfruit	4	Ferment	2.5
		Hummus/Pesto	1