

Breakfast 8:00am - 11:30am

Porridge | € 6.5

Organic GF Oats with new Season Strawberries, Strawberry compote, Hazelnut and Almond crumble (Vegan: Oat Milk Alternative)

Add: Dark Chocolate € 2 | Almond Butter € 3 | Ollys Honey € 2

Local Growers: McNally's Family Farm | Merry Mill Oats | Village Dairy

Irish Yogurt Bowl | € 6.5

Served with new Season Irish Strawberries, Strawberry compote and Granola

Add: Dark Chocolate € 2 | Almond Butter € 3 | Ollys Honey € 2

Local Growers: McNally's Family Farm | Merry Mill Oats | Village Dairy

Organic Irish Eggs | € 6.5

Poached | Fried | Scrambled (+ € 1)

Served on toasted Sourdough with wilted Spinach

Add: Black Pudding | € 3.5 Chorizo | € 3.5

Local Growers: Chapel Lane Eggs | Bretzel Bakery | McNally's Family Farm

Add's On

Salty

Organic Eggs € 2

Mushrooms € 3

Chorizo € 3.5

Black Pudding € 3.5

Halloumi € 3.5

Potato Roasties € 3.5

Organic Spinach € 2.5

Seasonal Greens € 4

House

Kimchi € 3

Hummus € 2.5

Pesto € 2.5

Sweet

Almond Butter € 3

Dark Chocolate € 2

Honey € 4

Brunch 8:00am Onwards

Hash Up | € 10

A variety of Irish Potatoes, Chorizo, Scallions and two Poached Eggs

Add: Seasonal Greens | € 4

(Vegetarian option: Omit Chorizo & add Mushrooms, and wipped feta with Harrisa)

Local Growers: Chapel Lane Eggs | McNally's Family Farm
Beechlawn Organic Farm

Spanish Omelette | € 10.5

Irish Potatoes, Shiitake | Oyster Mushrooms, Sour Cream, crumbled Chorizo and Chives

Local Growers: Chapel Lane Eggs | Ard Mhacha Mushrooms
McNally's Family Farm | Beechlawn Organic Farm

Irish Mushroom on Toast | € 13.5

Shiitake | Oyster Mushrooms, Pesto, Black Pudding, Poached Eggs & Potato Roasties

(Vegan option: Omit black pudding and eggs, add Tofu)

Local Growers: Jane Russell | Ard Mhacha Mushrooms
McNally's Family Farm | Chapel Lane Eggs | Bretzel Bakery

Lunch 11:30am Onwards

Halloumi Dish | € 14

Grilled Halloumi on toasted As One Focaccia, Tomato Pesto, Two Poached Eggs and Mixed Leaves Served with Housemade Crisps

(Vegan option: Omit Halloumi & Eggs, add Beets & Crispy Kale)

Local Growers: Toons Bridge Dairy | Chapel Lane Eggs
McNally's Family Farm

Lamb Shoulder Flatbread | € 15.5

Slow Roasted Spiced Lamb Shoulder with preserved Lemon Hummus, pickled Red Onion, Mint Raita, dressed Mix Leaves, Spicy Tomato and Harissa Sauce on a Housemade Flatbread

(Vegetarian option: Omit the lamb, add falafel and toast mixed seeds)

Local Growers: Ennis Butchers | Beechlawn Organic Farm
McNally's Family Farm

Salads 11:30am Onwards

The Small One | €6.5

Choose 1 of our salads

The Regular One | €9.5

Choose up to 3 salads

The Large One | €13.5

The Regular One plus a Meat; Organic Chicken or Sustainably Sourced Fish and any Extra