

**Porridge or Yogurt | € 6.5**

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

Irish Yogurt Bowl: Served with new Season Irish Strawberries, Strawberry compote and Granola

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

**Breakfast Muffin | € 9**

Homemade English Muffin with Egg, Sausage Meat and Black Pudding, melted Cheddar Cheese, Spinach and Ketchup with a side of Potato Roasties

**As One Breakfast | € 12**

Sausages, Potato & Black Pudding cake, 2 poached eggs, Spinach, Tomato ketchup and Sourdough

**Add:** Chorizo € 3.5 | Mushrooms € 3

**Hash Up | € 10**

A variety of Irish Potatoes, Chorizo, Scallions and two Poached Eggs  
(Vegetarian option: Omit Chorizo & add Mushrooms, & Harrisa whipped Feta) **Add:** Seasonal Greens € 4

**Irish Mushroom on toast | € 13.5**

Shiitake | Oyster Mushrooms with Pesto, Black Pudding, Poached Egg and Potato Roasties

(Vegan option Omit black pudding and egg, add Tofu)

**Something Sweet | € 14**

Fluffy Pancakes topped with housemade Nutella, Ricotta Lemon Cream and Seasonal Strawberries

**Steak & Eggs | € 17.5**

Rump Steak Medium Rare topped with Almond Crust, Fermented Sauerkraut, Org Spinach, Pan Fried Potatoes and two Org Poached Eggs

**Halloumi Dish | € 14**

Grilled Halloumi on toasted As One Focaccia, Tomato Pesto, 2 Poached Eggs & Mixed Leaves. Served with Housemade Crisps

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

**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)

**Add On's  
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
Sausage	€ 4

**House**

Kimchi	€ 3
Hummus	€ 2.5
Pesto	€ 2.5
Labneh	€ 3

A destination for innovative. real. seasonal food | organic | pastries | treats | spreads all made by our team.

Cocktails  
Wine  
Drinks



Celebrate Strawberry Season

**Dessert | € 4**

Housemade Ice Cream or Ricotta New Season Strawberries with Soil, Honey and Mint

**as one.**

food with purpose

**Local Growers**

McNally's Family Farm  
Merry Mill Oats  
Ballyhubbock Farm  
Ennis Butchers  
Village Dairy  
Chapel Lane Eggs  
Bretzel Bakery  
Ard Mhacha Mushrooms  
Beechlaw Organic Farm  
Toons Bridge Dairy  
Jane Russell