

Organic | Seasonal | Irish

Welcome to As One, a glimpse inside our food system. A food revolution using the very best ingredients produced by our local growers and makers prepared in the best way, for you.

This is food with purpose.

Breakfast 8:00am - 11:30am

Morning Porridge Oats | € 6.5

Org GF Oats with seasonal cinnamon stewed Apple, Hazelnut and Almond crumble
(Vegan: Oat Milk Alternative)

Add: Dark Chocolate € 2 | Nut Butter € 3 | Olly's Honey € 2

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

Irish Yogurt Bowl | € 6.5

Served with seasonal cinnamon stewed Apple, Hazelnut and Almond crumble

Add: Dark Chocolate € 2 | Nut Butter € 3 | Olly's 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 Org Spinach

Add: Black Pudding € 3.5 | Chorizo € 3.5

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

Brunch 8:00am Onwards

Hash Up | € 10

A variety of Org Potatoes, Chorizo, Org Leeks and two Org Poached Eggs

(Vegetarian: Omit Chorizo & add Mushrooms, whipped feta with Carissa - Seasonal Carrot Harissa)

Add: Seasonal Greens € 4 | Black Pudding € 3.5

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

Spanish Omelette | € 10.5

Org Potatoes, Shiitake | Oyster Mushrooms, Sour Cream, crumbled Chorizo and Org 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, Seasonal Pesto, Black Pudding, Org Poached Eggs & Org Potato Roasties

(Vegan: Omit Black Pudding and Eggs, add Marinated Soy Tofu)

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

Add On's

Salty

Org Egg €2
Mushrooms €3.5
Chorizo €3.5
Halloumi €3.5
Black Pudding €3.5

Seasonal

Org Spinach €2.5
Seasonal Slaw €3.5
Potato Roasties €3.5
Seasonal Greens €4

House

Hummus €2.5
Pesto €2.5
Sauerkraut €2.5
Kimchi €3

Lunch 11:30am Onwards

Halloumi Dish | € 14

Grilled Halloumi on toasted As One Focaccia, Seasonal house Tomato Pesto, two Poached Eggs & Org Mixed Leaves. Served with house Crisps

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

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

In Season | € 14

Seasonal Veggie Boxty, with Carissa (Seasonal Carrot Harissa) with Nut Crumble, Mixed Leaves and 2 Org Poached Eggs

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

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

Steak & Eggs | € 16.5

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

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

Salad Bar 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