

Breakfast 8:00am - 11:30am

Morning Porridge Oats | € 6.5

Org GF Oats with House Granola, Roasted Apple & Cinammon
(Vegan: Oat Milk Alternative)

Add: Dark Chocolate €2.5 | Nut Butter €3
Olly's Honey €2.5

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

Irish Yogurt Bowl | € 6.5 | GF

Honey & Vanilla Yogurt, with House Granola, Roasted Apple & Cinammon

Add: Dark Chocolate €2.5 | Nut Butter €3
Olly's Honey €2.5

Local Growers: McNally's Family Farm Tipp Yogurt

Organic Irish Eggs | € 7

Poached | Fried | Scrambled (+ €1)
Served on toasted Sourdough with Org Chard

Add: Black Pudding | Chorizo | Mushrooms | €4

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

Fresh Orange Juice | € 3.5

Regeneration

Glasses - reusing existing glass @glintglasstudio
*can purchase here

Cups - made from organic material waste @huskee
*can purchase here

Napkins - made from Irish Organic
Cotten Waste Material

Brunch 8:00am Onwards

Hash Up | € 13 | GF

Org Potatoes, Chorizo, Org Scallions, two Org Poached Eggs
(Vegetarian: Omit Chorizo, & add Mushrooms, Org Kale,
Cream Sauce)

Add: Seasonal Greens € 4 | Black Pudding €4 | House Hot Sauce €3
Local Growers: Chapel Lane Eggs | McNally's Farm | Beechlawn Org Farm

Smoked Salmon Omelette | € 14.5 | GF

Org Eggs, Org Smoked Salmon, Org Greens,
topped with Sour Cream, Org Fennel & Chive

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

Irish Mushroom on Toast | € 15

Shiitake Mushrooms with Portobello Pesto, Org Potato Roasties
Roasted Onion, Cavolo Nero and Parmesan On Toast

Add: Org Egg € 2.5 | Black Pudding € 4

Vegan | Veggie Option

Local Growers: Ard Mhacha Mushroom
| McNally's Family Farm

Lunch 11:30am Onwards

Chicken Tacos | € 15 | GF

Spicy Pulled Chicken, Pickled Carrot, Coriander
Yogurt, House Hot Sauce, Crumbled Chorizo
Local Growers: Beechlawn Org Farm
McNally's Farm | Picado Mexican

Pumpkin & Halloumi | € 14 | v

Roasted Organic Crown Prince Pumpkin, Grilled Irish
Halloumi, as one Focaccia croutons, Pumpkin seed Rayu,
Dressed Organic leaves
Local Growers: Ballyhubbock Farm | Chapel
Lane Eggs | McNally's Farm

Pork Belly | € 18

Free Range Pork Belly, Barley, Winter Veg
Local Growers: Ennis Butchers | Beechlawn
Org Farm | McNally's Farm

In Season | € 12 | v

Roasted Cauliflower, Cauliflower Puree, Kale Sprouts,
Dukkah and Mixed Leaves
Local Growers: Beechlawn | Org Farm
McNally's Farm

Add's On

Seasonal

Org Spinach € 3
Seasonal Slaw € 3.5
Potato Roasties €3.5
Seasonal Greens €4

House

Hummus €3
Pesto €3
Kimchi € 3.5

Salty

Organic Eggs € 2.5
Mushrooms € 4
Chorizo € 4
Black Pudding € 4
Halloumi € 4
Smoked Salmon € 4

To help with efficiency

We cannot make any alternations to dishes.
Add on's possible. Thank you for understanding.