

BREAKFAST

8 - 12 MONDAY to FRIDAY

**Scones**

**2.65**

served with a selection of sweet preserves

**Bircher Museli**

**4.90**

Organic Oats soaked in cold pressed apple juice with seeds, nuts and fresh fruit

**4.00**

**Porridge**

- Pomegranate, Cardamom and Pumpkin Seeds

- Banana, Honey and Poppyseed

- Newgrange Camelina Oil, Toasted nuts and Honey

- Chocolate, Hazelnut and Orange Zest

**4.50**

with Almond / Coconut Milk

**Granola**

**5.20**

with poached fruit and cardamom and vanilla yoghurt

**5.90**

**Baked Eggs**

**1.50**

add bacon

**1.50**

add sausage

**1.50**

add avocado

**3.00**

add smoked mackerel

**6.90**

**Beans on Toast**

with or without Ed Hicks Merguez sausage

**1.50**

put an egg on it

**1.50**

add bacon

**1.50**

add Smoked Gubeen Cheese

**1.50**

add black pudding

**8.90**

**Sausage Scramble**

Scrambled Eggs with Ed Hicks Merguez Sausages, Avocado, Creme Fraiche and Coriander

**1.50**

add Bacon

**1.50**

add Chorizo

**1.50**

add Black Pudding

**8.90**

**Veggie Scramble**

Scrambled Eggs with Roast Tomatoes, Shallots, Red Peppers, Avocado, Creme Fraiche and Coriander

**1.50**

add Bacon

BRUNCH

9 - 5 SAT & SUN

**4.90**

**Bircher Museli**

Organic oats soaked in cold pressed apple juice with seeds, nuts and fresh fruit

**Granola**

**5.20**

with poached fruit and cardamom and vanilla yoghurt

**7.90**

**Spiced Carrot and Walnut Pancakes**

made with spelt flour and almond milk with citrus curd and banana or poached fruit

**1.50**

add Bacon

**1.50**

add both toppings

**9.90**

**Veggie Egg Bowl**

Spiced bulgar wheat, pickled mushrooms, roasted veg, tatziki, toasted nuts and two poached eggs and a green goddess dressing.

**1.50**

add Bacon

**1.50**

add Avocado

**1.50**

add Chorizo

**8.90**

**Veggie Scramble**

Scrambled Eggs with Roast Tomatoes, Shallots, Red Peppers, Avocado, Creme Fraiche and Coriander

**1.50**

add Bacon

**Spiced Irish Sausage Scramble**

**8.90**

served with chopped avocado, creme fraiche and fresh coriander on sourdough toast

**1.50**

add bacon

**8.90**

**Bacon, Avocado and Pomegranate on Toast**

served with a lemon poppyseed dressing

**1.50**

add a poached egg

**9.90**

**Brunch Breakfast Salad**

Roast Tomatoes, Shallots, Red Peppers, Merguez Sausage, Black & Smoked White Pudding, Garlic and Herb Sourdough Croutons and a Poached Egg

**1.50**

add Bacon

**1.50**

add Avacado

**3.90**

**Fresh Juices**

cold pressed juices made each morning

**Brunch Cocktails**

cardamom bucks-fizz

Manor Street Mary

a glass of cremant

freshly squeezed orange juice

LUNCH

12 - 5 MONDAY to FRIDAY

**5.00**

**Soup**

Served with SLICE Brown Wholemeal Bread

**7.50**

**Toast of the Day**

Changes daily

**8.50**

**Salad**

Salad of the day using McNally organic leaves

**8.50**

**Irish Artisan Meat and Fish Plate**

**8.50**

**SLICE Lunch Special**

wonderful - just ask

**6.50**

**Grilled Vegetables**

Grilled vegetables with slow roast tomatoes, Ryefield goats cheese with Green Goddess dressing on Sourdough Bread

**6.50**

**Smoked Fish**

Smoked fish with cucumber and dill pickle and organic leaves on sourdough bread

**6.50**

**Honey Baked Ham**

with wholegrain mustard salad cream and fennel and apple slaw

**6.50**

**Pickled Mushroom Sandwich**

Pickled Mushrooms with melted Organic brie, toasted nuts and apple syrup

CAKE

**2.75**

**Granola Bun**

Made with SLICE Granola

**3.50**

**Virtuous Seed and Nut Slice**

**3.50**

**Chocolate Orange Slice**

Biscuit base with Orange Caramel and Chocolate topping

**3.50**

**date and oat slice**

**3.00**

**Doughnuts**

**Doughnut Special every Thursday.**

**4.20**

**Coconut Cake**

Sticky Coconut with Housemade Mixed Berry Jam

**4.20**

**Chocolate cake**

Wheatfree Chocolate and Almond

**4.20**

**Courgette Cake**

Wheatfree with Housemade Citrus Curd and Cream Cheese Icing

DRINKS

**cold**

**3.90**

a choice of two cold press juices squeezed fresh on site every day

**2.90**

homemade lemonade

**2.90**

arnold palmer

**2.80**

sparkling water

**2.80**

organic cola

**3.50**

stoneybatter kombutcha

**hot**

**2.90**

hot honey lemon and ginger

**3.50**

hot juice of orange and cardamom

**3.20**

valrona hot chocolate coffees by 3FE

**teas**

**2.20**

barry's gold blend tea

**get up & goji berry**

**2.70**

cranberry, gojiBerry sea buckthorn, fruity blend

**after dinner mint choc**

**2.70**

peppermint leaves, dark choc, hazelnut brittle great digestive

**garden of heavenly peace**

**2.90**

Special blend of vanilla, cardamom, rose petals & candied tropical fruits

**everlasting life**

**2.70**

green & white tea blend with black & red currants & jasmine blossoms

**lapsang souchong**

**2.70**

an unusual earthy, smokey black tea woes leaves are traditionally smoke-dried over pinewood fires, to give it its distinctive smoky flavour

ALCOHOL

**7.00**

**cardamom bucks-fizz**

**7.00**

**Stoneybatter Lemon Drop**

**7.00**

**Manor Street Mary made with SLICE Tomato Juice**

**8.00**

**Cocktail Special**

**wine**

our concise wine list features a selection of old world wines and change on a regular basis.