WEEKEND BRUNCH MENU

#BOTTOMLESS COCKTAIL BRUNCH

Enjoy 2 Courses (Light Brunch and Big Brunch) with Bottomless Mimosas/Bellini’s for €35.

Enjoy Bottomless Mimosas/Bellini’s for €16 Per Person.

Please note Bottomless Cocktails are available for a 2 Hour Timeframe from the Start Time of your Reservation.

KICKSTART YOUR BRUNCH

Freshly Squeezed OJ 3.5

Smoothie of the Day 3.5

Bloody Mary 6

LIGHT BRUNCH

Sweet Pancakes, Crispy Bacon, Orange and Poppy Seed Butter, Blueberries and Maple Syrup 9.25

Smashed Avocado, Poached Eggs, Smoked Bacon on Rye Toast 11.95

Braised Short Rib Beef Benedict, Poached Eggs and Hollandaise 11.5

Homemade Black Pudding with Crushed Peas, Poached Hens Egg and Holandaise 9.5

Creamed Wild Mushrooms, Toasted Sourdough, Rocket and Parmesan 8.5

Fresh Crab Meat, Orange, Fennel and Caper Salad 12.95

BIG BRUNCH

Baked Egg Shakshuka, Feta and Chorizo, Sourdough Toast 11.5

Spanish Breakfast, Rosemary & Garlic Potatoes, Crispy Morcilla Pudding, Picante Chorizo Beans, Poached Egg 11.95

Fresh Chorizo Sausages, Poached Eggs, Smoked Paprika Hollandaise, English Muffin 12.95

200g Dry Aged Beef Burger, Gruyere, Béarnaise Sauce, Red Onion Chutney, Brioche Bun, Fries 15.5

Buttermilk Fried Chicken, Belgian Waffles, Spiced Maple Syrup, Crispy Bacon, Fried Egg 13.95

227g 40 Day Dry Aged Rib Eye, Creamed Wild Mushroom, Peppercorn Sauce 19.95

SIDES – ALL €4.25 OR ANY 3 FOR €10.5

Homemade Chunky Chips

Rocket and 21-Month Reggiano Parmesan Salad

Buttered Seasonal Greens

Roast New Season Potatoes, Smoked Paprika and Garlic Oil

Tomato and Basil Salad, Balsamic Dressing

Honey Roast Root Vegetables

Mixed Leaf Salad, Mustard Dressing

SWEET BRUNCH

Chocolate and Salted Caramel Mousse with Hazelnut Chocolate Sauce and Clementine Custard 6.5

Salted Caramel Profiteroles, Butterscotch Sauce, Vanilla Ice Cream 6.5

Homemade Apple Crumble, Whipped Double Cream, Custard 6.5