

Please inform your server of any dietary requirements

brunch menu

Mexican Melt (1,4,5)

chicken, bacon, cheese, sweet chilli & taco on toasted wrap

Jason Quigley Club (1.5)

chicken, bacon, sliced egg, tomato, lettuce, mayo, on toasted bread of choice

Berry Stack (1,4,5)(v)

stack of pancakes, berry compote, fresh cream, maple syrup

Pancake Stack (1,4,5)

stack of three pancakes, crispy bacon, fresh cream, maple syrup

Breakfast Ciabatta (1,4,5)

bacon, egg, lettuce, mayo, toasted ciabatta

Poached/Scrambled Eggs (1,5) (v)

free range eggs poached or scrambled, choice of toast

B.L.T (1,5,)

bacon, lettuce, tomato, mayo, toasted bread of choice

Breakfast Bap (1, 5, 11)

brioche bap, bacon, sausage, poached egg, Ballymaloe relish

French Toast (1, 4, 5,)

toasted eggy brioche, crispy bacon, maple syrup

Ballymaloe Bagel (1, 4, 10, 11) crispy bacon, cheese, Ballymaloe relish, toasted bagel

Tuna Melt (1, 4, 5, 8, 10)

tuna, red onion, sweetcorn, cheese, mayo

breakfast plates

Small Breakfast (1,4,5)

sausage, bacon, white pudding, beans, hash brown, poached or scrambled egg

Full Breakfast (1,4,5)

2x sausage, bacon, white pudding, beans, hash brown, poached or scrambled egg,

Veggie Breakfast (1,4,5,8)

choice of eggs, hash brown, grilled tomato, beans,mushrooms

above served with tea/americano & choice of toast

upgrade your coffee +0.50c

extras

Sausage (1)

Bacon (2)

White Pudding (2)

Poached Egg

Beans (VE)

Ballymaloe Relish (10)(GF,V)

Grilled Tomato/Mushrooms

drinks selection

Espresso

Americano

Latte

Cappuccino

Flat White

Mocha

Chai Latte

Deluxe Hot Chocolate

served with cream & marshmallows....

Tea for 1

Tea for 2

Herbal Tea

Syrups €0.30 extra, Alpro Milks €0.60 extra, Extra Shot €0.60

Orange/Apple Cans/Fruit Shoots Still/Sparkling Water Frappe/Iced Latte

ALLERGEN KEY 1. GLUTEN (1.1 Wheat1.2 Rye 1.3 Barley 1.4 Oats) 2. NUTS (2.1 Almonds 2.2 Hazelnuts 2.3 Walnuts 2.4 Cashews 2.5 Pecan Nuts 2.6 Brazil Nuts 2.7 Pistachio Nuts 2.8 Macadamia/Queensland nut)
3. PEANUTS 4. MILK 5. EGGS 6. FISH 7. CRUSTACEANS (7.1 Crab 7.2 Prawns 7.3 Lobsters 7.4 Crayfish) 8. SOYBEANS 9. MOLLUSCS (9.1 Mussels 9.2 Oysters 9.3 Squid 9.4 Snails) 10. MUSTARD 11. SESAME SEEDS

12. SULPHUR DIOXIDE & SULPHITES 13. LUPIN 14. CELERY 15. VARIES [GF] GLUTEN FREE • [V] VEGETARIAN • [VE] VEGAN All precaution is taken while preparing food in our kitchens. Our kitchen is NOT a nut
and gluten free environment