

SUNDAY BRUNCH

From 9.30am to 11.45am

TOASTED & CAKE

TOAST, butter & jam	£2.50
GRILLED SOURDOUGH	£2.50
TOASTED WHEATEN BREAD or MUFFIN with butter & jam	£2.50

MALTED WAFFLE

with crispy bacon & maple syrup	£9.95
with fresh fruit & maple syrup	£9.95
with vanilla ice cream & chocolate sauce	£8.25
add extra bacon or fruit	£2.00

OTHER DISHES

TODAY'S BRUNCH SPECIAL ask your server

BREAKFAST PLATE	£12.25
natural yoghurt & fresh fruit pot, fresh orange juice or ginger shot, poached egg on muffin with either spinach or hollandaise & ham	
'THE BIG BAP'	£9.00
sausage, bacon, egg, tomato relish	
VEGAN SAUSAGE BAP	£6.75
with tomato relish	
add an egg	£8.00
CLASSIC IRISH BREAKFAST	£14.75
POTATO RÔSTI STACK	£11.25
with onions, crispy bacon, fried egg	
HOT VEGAN BREAKFAST	£10.50
Potato rôsti, vegan sausage, tomato, mushrooms, beans, spinach & grilled sourdough	
add an egg	£11.75

(ALL EGGS ARE FREE RANGE)

EGGS (FREE RANGE)

EGGS BENEDICT with ham	£12.75
EGGS FLORENTINE with spinach	£12.75
EGGS ROYALE smoked salmon	£15.25
SCRAMBLED EGGS local smoked salmon & muffin	£15.25

JUICE, SMOOTHIE, SHOTS

Ginger & apple shot	£2.95
Fresh orange juice	£3.95
Pineapple, tomato, grapefruit juice	£3.25

SMOOTHIES -

Acai Kick - strawberry, mango, blueberry & acai	£6.25
Green Reviver - banana, kale, mango & lemongrass	£6.25

BRUNCH SIPS

Bucks Fizz	£10.95
fizz & fresh orange juice	
Bellini	£10.95
peach juice, peach purée, fizz	
Neill's Hill Bloody Mary	£10.95
vodka, house spices, tomato juice, sherry top	

COFFEES

Americano	£3.65
Flat white	£4.10
Double Espresso	£3.75
Cortado	£3.75
Macchiato	£3.75
Cappuccino, Latté	£4.10
Chai latté	£4.75
Iced coffee	
-iced black americano or iced Latté	£4 / £4.75
add flavouring (caramel, hazelnut or vanilla)	
	£0.30
oat milk	£0.30

TEAS

House tea, decaffeinated	£2.80
Green, Peppermint, Chamomile	£2.90

FOOD ALLERGIES AND INTOLERANCES

Please speak to our staff about the ingredients in your meal, when making your order. **V:** made from vegan products. **VA:** can be made with vegan products.
Please be advised that food allergens are handled in the kitchen. In some cases, allergens may be unavoidably present due to shared equipments or ingredients used.