

ALT

12 pm - 4 pm

Saturday & Sunday



BRUNCH

Bottomless brunch includes a selection of buffet options, one dish from our brunch favourites & bottomless cranberry mimosas or mulled wine for 90 minutes for €29 per person

BUFFET

Gourmet Cheese & Charcuterie Board

Selection of Irish cold cuts, wild Atlantic smoked salmon & artisan Irish cheese (1a, 1b)

Freshly Baked Pastries

Pain au chocolat, croissants (1a, 1b, 3, 5, 7, 8a, 8b, 8d)

Homemade Cakes

Carrot cake, banana bread, white chocolate chip cookies, chocolate cake (1a, 1b, 3, 5, 7, 8a, 8b, 8d)

Seasonal Fruit Selection

Watermelon, cantaloupe, honeydew melon, pineapple

BRUNCH FAVOURITES

Christmas Eggs Benedict

Toasted sourdough, two poached organic eggs, hollandaise sauce & homemade chilli jam.
Choose from pulled turkey or smoked salmon (1a, 3, 7)

Grilled Chicken Sandwich

Marinated chicken breast, smashed avocado, tomato, pickled veg mix on toasted ciabatta (1a, 3)

Caramelized Crusted French Toast

Caramelized banana, homemade caramel sauce, Irish organic cream and crispy bacon
(1, 1a, 3, 7)

Scrambled Tofu with White Masau Peanut Rayu

Sauteed spinach, wild cremini mushrooms & oven roasted tomato (vegan, 5)

BEVERAGES

Bottomless Organic Mimosas (12)

Organic Teas from Niks Tea

Mango & hemp, wild hibiscus & elderberry, peppermint, chamomile, green sechan, Earl Grey & orange peel

Specialty Barista Coffee

Flat white, latte, cortado, americano, cappuccino, espresso. Made with Contour Coffee beans & organic Irish milk.

PLANT BASED CHOICES

Oat milk, almond milk, Harry's Nut Butter, White Masau Peanut Rayu, flaxseed oil, Savage Mayo

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Service charge for groups of 6 or more – 100% of tips go to staff

Allergen List 1 Cereals containing gluten / 1a Wheat / 1b Rye / 1c Barley / 1d Oats / 2 Crustaceans / 3 Eggs / 4 Fish / 5 Peanuts / 6 Soybeans / 7 Milk / 8 Tree Nuts / 8a Walnuts / 8b Almonds / 8c pine nuts / 8d Pecans / 9 Celery / 10 Mustard / 11 Sesame / 12 Sulphites / 13 Lupin / 14 Molluscs