12 pm-4pm
Saturday \& Sunday


## BRUNCH

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

## BUFFET

Gourmet Cheese \& Charcuterie Board
Selection of Irish cold cuts, wild Atlantic smoked salmon \& artisanal 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 ( $1 \mathrm{a}, 1 \mathrm{~b}, 3,5,7,8 a, 8 b, 8 d$ )
Seasonal Fruit Selection
Watermelon, cantaloupe, honeydew melon, pineapple

## BRUNCH FAVOURITES

Eggs Benedict
Toasted sourdough, two poached organic eggs, hollandaise sauce \& homemade chili jam. Choose from pulled glazed ham hock 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 $(1,1 a, 3,7)$

Scrambled Tofu with White Masau Peanut Rayu
Sautéed 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

12.5\% Service Charge for groups of 6 or more $\mathbf{- 1 0 0 \%}$ of tips go to staff.
*All of our dishes are made in an environment that contains nuts. Please make your server aware if you have a nut allergy.

