

# BRUNCH MENU



Simply we start with the freshest seasonal produce that has almost always been grown in our organic walled kitchen garden, polytunnels and fields. We serve honest, unpretentious food, letting our produce be the strength in what you eat. We combine seasonal ingredients with changing menus that reflect what is happening in our garden. We have been growing food and nourishing our soil naturally for over 150 years. We only use wild seafood, free range chicken and Irish beef and pork on our menus.

We serve chilled filtered still and sparkling spring water, our filtering system removes nasty chemicals and metals.  
Unlimited filtered still or sparkling water €1 per guest

## BRUNCH COCKTAILS

Prosecco frizzante €10 / €11.50 w/ elderflower	Mimosa prosecco, orange juice €11.50	Aperol Spritz aperol, soda, orange €12.50	Passionfruit Spritz passionfruit, aperol, soda €12.50	Limoncello Spritz lemon, soda €12.50	Garden Rhubarb orange, soda €12.50	Elderflower elderflower, soda €12.50
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## ALCOHOL FREE SELECTION

Ginger & Lemongrass Kombucha - €6.00	Raspberry & Rosehip Kombucha - €6.00	Passionfruit Mocktail - €8.00
Orange & Lemon Kombucha - €6.00	Sencha Tea Kombucha - €6.00	Elderflower Mocktail - €8.00
Pear & Matcha Kombucha - €6.00		

## BRUNCH

### Freshly Baked Scones

plain, blueberry or pear & almond  
whipped cream, butter & Burtown Raspberry Jam  
€6.95 (1,2,5)

### Jo's Nutty Granola

homemade granola served with killowen farm natural live  
cultured yoghurt, candied coconut & berry compote  
€14.00 (1,2,6,10)

### Poached Free Range Eggs

wilted greens, garden herbs, sourdough, hollandaise  
€13.50 (1,2,5) (gf available)

### Wild Mushrooms

garryhinch mushrooms, thyme, wilted greens,  
organic poached eggs, sourdough, hollandaise  
€17.95 (1,2,5,11) (gf available)

### Avocado Bruschetta

organic poached eggs, roast garden beetroot, feta,  
spicy leaves, balsamic, garden herb oil  
€17.95 (1,2,6) (vegan option available)

### The Barn

Nolan's sausages, streaky bacon, feta & garden herb potato cake,  
wilted greens, organic poached eggs, sourdough, hollandaise  
€19.95 (1,2,3,5,11) (gf available)

### Irish Smoked Salmon Toast

organic poached eggs, sautéed garden greens, hollandaise, sourdough  
€19.50 (1,2,5,8) (gf available)

### Homemade Buttermilk Pancakes

Berry compote, Killowen Farm natural live cultured yoghurt, candied hazelnuts  
€15.50  
Crispy bacon, maple syrup, candied pecans, poached pear  
€15.50  
Berry compote, soy yoghurt, candied hazelnuts (v)  
€15.50

Kids pancakes available on request.

### Add to any dish :

Crispy Bacon €3.50, Nolan's Sausages €4.00, 2 Poached Eggs €3.50,  
Garden Herb & Feta Potato Cake €4.50, Smashed Avocado €4.50,  
Selection of Toast €4.50, Goat's Cheese €4.00

## FRESHLY SQUEEZED JUICES & SOFT DRINKS

Orange Juice / Stradbally Apple Juice / Tropical Zest Juice  
Beetroot, Apple & Carrot Juice /  
Spinach, Celery & Ginger Juice  
€5.95

San Pellegrino Orange / Lemon / Blood Orange €4.50  
Coke / Coke Zero / Diet Coke €4.50  
7-Up / Diet 7-Up €4.50

### Coffee We use Bewley's Coffee Reserve Blend No. 24.

Oat, Almond, Soy & Coconut Milk Available €0.60

Espresso €3.50 / Double Espresso €4.20 / Americano €4.20 / Latte €4.60 / Flat White €4.60 / Cappuccino €4.60 / Macchiato €3.80  
Hot Chocolate €4.80 / Mocha €4.90 / Kid's Hot Chocolate €3.50 / Iced Caramel Latte €5.20 / Iced Vanilla Latte €5.20

### TEA We use Bewley's Herbal Teas

Breakfast Tea €3.90 / Earl Grey €4.20 / Chamomile €4.20 / Peppermint €4.20 / Ginger & Lemongrass €4.20 / Green Sencha €4.20

## Allergens

Please be aware nuts are used in our kitchen

1.Wheat(Gluten), 2.Dairy, 3.Mustard, 4.Celery, 5.Eggs, 6.Nuts, 7.Crustaceans, 8. Fish, 9.Peanuts, 10. Sesame Seeds, 11. Sulphur Dioxide, 12.Lupin, 13.Molluscs

A discretionary 10% service charge applies to parties of 9 or above. Service charge goes directly to our front of house and kitchen teams.