



# WELCOME. BRUNCH

JO'S  
PANTRY  
*good things to eat*

•AUTUMN 2021•

This is a sample menu and is subject to change with the availability of seasonal produce

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 use chilled filtered still and sparkling spring water - Unlimited water €1 per guest

## Brunch Cocktails

### Mimosa

prosecco, freshly squeezed orange juice  
€10.50

### Aperol Spritz

prosecco, aperol, soda water  
€10.50

### Green Barn Spritz

prosecco, elderflower, fresh lemon  
€10.50

## Juice

Freshly Squeezed Orange Juice €3.95  
Beetroot, Apple & Carrot €3.95  
Tropical Zest €3.95  
Spinach, Celery & Ginger €3.95  
Apple Juice Still/Sparkling €3.20

## Coffee

*We use Bewley's Coffee Reserve Blend No. 24  
Single origin from Honduras on request  
Oat, Almond, Soy & Coconut milk 0.60c extra*  
Americano €3.10 Latte €3.50  
Flat White €3.30 Cappuccino €3.50  
Hot Chocolate €3.50

## Tea

*We use Bewley's Herbal Teas*  
Breakfast Tea €2.90 Earl Grey €2.90  
Organic Chamomile €3.10  
Organic Peppermint €3.10  
Ginger & Lemon €3.10 Wild Berry €3.10

## Soft Drinks

San Pellegrino  
Orange, Lemon, Blood Orange €3

Coke, Diet Coke,  
7-Up, Diet 7-Up €3

Belvoir Organic Ginger Beer €3.95  
Belvoir Raspberry Presse €3.95

Kombucha Wild Berry €4  
Kombucha Ginger & Lemongrass €4  
Sparkling Homemade Elderflower €3.50

## Jo's Nutty Granola (1,2,6,10)

homemade granola served with organic live yoghurt,  
maple syrup, candied coconut & berry compote  
€7.50

## The Barn (1,2,3,5,11)

2 grilled nolan's sausages, streaky bacon, feta & herb potato cake,  
wilted greens, free range poached eggs, hollandaise, sourdough  
€15.50 (gf available)

## Wild Mushrooms (1,2,5,11)

wild mushrooms, thyme, wilted greens,  
free range poached eggs, hollandaise, sourdough  
€14 (gf available) (vegan option available)

## Goat's Cheese (1,2,5,11)

goat's cheese, garden pickles, wilted greens,  
fresh herbs, free range poached eggs, hollandaise, sourdough  
€14 (gf available)

## Poached Free Range Eggs (1,2,5)

wilted greens, hollandaise, garden herbs, sourdough  
€11.50

## Homemade Buttermilk Pancakes (1,2,5,6)

with berry compote, organic greek yoghurt, candied hazelnuts €9.50  
with crispy bacon & maple syrup €11.50  
vegan option made on request (15/20 min) €10.50  
kids pancakes with chocolate or berry compote €6.50

## Add to any dish

Bacon €2.50, 2 Nolan's Sausages €3,  
2 Poached Eggs €2.50, Selection of Toast €3.25

## Allergens

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