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## Early Day

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<b>Organic Smoked Salmon</b> Scrambled eggs, toasted brioche	<b>14</b>
<b>Avocado on Toast</b> Poached eggs, piquillo peppers	<b>14</b>
<b>Crab on Toast</b> Toasted sourdough, wilted spinach, potted crab, poached eggs, rocket and cherry tomatoes	<b>14</b>
<b>Sweet Potato &amp; Chorizo Baked Eggs</b> Manchego, toasted sourdough	<b>13</b>
<b>Irish Breakfast</b> Back rashers, sausage, smoked black pudding, fried eggs, roasted tomato, toasted sourdough	<b>14</b>
<b>Pancakes</b> Raspberry compote, fresh raspberries and mascarpone  or  Bacon and maple syrup	<b>13</b>

**We only use free range eggs, our bacon and sausages come from Peter and Susan Whelan free range farm, Slane, Co Meath.**

**MEATS McLoughlins Butchers | FRESH SEAFOOD Kish Fish and Sustainable Seafood Irelands | FRUITS & VEGETABLES  
Caterway, Dublin**

All our Beef is 100% of Irish origin. Some of our dishes contain one or more of the 14 food allergens as identified by the HSE. If you have a food allergy please ask a member of staff & we will be happy to advise if your dish of choice contains one of these. Please note we apply a discretionary 12.5% service charge for